

SANDWICHES & BURGERS Served with your choice of side

- 10 **Port City "Club"**-grilled lemon-thyme chicken, applewood bacon, smoked gouda, brioche roll, roasted garlic-basil mayo
- 10 **Classic Club**-roasted turkey, Cure 81 ham, applewood bacon, cheddar, Dukes mayo, texas toast, LTO
- 12 **Crabcake**- crispy panko crust, fresh avocado, pickled red onion, smoked bacon, chipotle mayo, baby arugula, buttered telera roll
- 12 **Cuban** - sour orange marinated pork loin, Cure 81 ham, Swiss, dill pickles, mustard, pressed cuban loaf
- 12 **Lobster and Shrimp Roll**-toasted NE style split roll, Maine lobster, poached shrimp, scallion, basil, Duke's mayo, fried capers
- 12 **Po' Boy** - Gulf oyster or Day boat shrimp, flash fried, baby greens, roma tomato, red onion, creole remoulade, toasted french baguette
- 10 **Lamb Burger***-ground lamb sirloin, feta, dill, spinach, cucumber dill dressing, grilled pita, LTO
- 11 **Bison Burger***-Broadleaf Farms free range bison, black pepper crust, cooked your temp, LTO
- 10 **PC Burger***- 8oz CAB, cooked your temp, LTO
Cheese: Maytag blue cheese, swiss, sharp cheddar, gouda, smoked provolone
Add: Melted onions, pan roasted shrooms, +.75
- 11 **Souvlaki*** - hand trimmed lamb sirloin skewer, 24 hour rosemary garlic marinade, roma tomato, red onion, tzatziki, dill, EVOO
- 9 **Pacific Cod**- Tempura crispy fried, citrus slaw, LTO, lemon dill tartar
- 12 **Fish Tacos**- Mojo marinated mahi, cilantro-lime salad, salsa fresco, farmers cheese
- 9 **Caprese** - marinated tomato, cow milk mozzarella, baby arugula, shaved parmesan, garlic confit, balsamic glaze, whole leaf basil, herb focaccia, panini style
- 12 **Yellowfin Tuna Roll***-black sesame crusted, daikon salad, mesclun greens, citrus ponzu-ginger dip
Sides: Blue cheese-chive potato salad, Greek orzo pasta salad, cole slaw, french fries, sauteed broccolini, fresh seasonal fruit **PCC Side Salad - Add \$3**

SALADS

- 8 **Greek**-vine ripe tomatoes, marinated cucumber, barrel feta, red onion, aged red wine vinaigrette, oregano, baby arugula, pepperoncini, EVOO
- 8 **PC Wedge**-crisp iceberg, roma tomato, cucumber, applewood bacon, housemade blue cheese dressing, crispy onion
- 9 **Caesar**-baby romaine heart, shaved parmesan, cracked black pepper, lemon-anchovy dressing, focaccia crouton
- 9 **PCC House**-mesclun greens, roma tomatoes, marinated cucumber, shaved carrot, red onion
- 12 **Cobb**-grilled organic chicken, maytag blue cheese, applewood bacon, avocado, cucumber, tomato, scallion, egg
- 10 **Lakeside**-mesclun greens, mango, pineapple, strawberries, toasted almonds, banana chips, blue cheese, pomegranate -orange vinaigrette

Add: **Blackened Shrimp 6** **Lump Crabcake 6** **Pan Roasted Salmon* 6**
Buttermilk Fried Oysters 4 **Grilled Lemon-thyme Chicken 4** **Sesame Tuna* 4**

* Items marked with an (*) may be cooked to the customer's preference.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.



~Waterfront~ RESTAURANT

18665 Harborside Dr., Cornelius, NC 28031

704-765-1565

info@portcityclub.com

STARTERS

- 12 **Venetian Ceviche***-soft poached calamari, scallop, shrimp, lemon vinaigrette, EVOO
- MKT **Half Shell***-seasonal oyster selection, traditional condiments
- 10 **Calamari Fritte**-flash fried, lemon, roasted garlic aioli, house marinara
- 10 **Fried Rockefeller**-seared spinach, fried oyster, ouzo, dill, hollandaise
- 12 **PEI Mussels***-lemon, white wine, herb, tomato, lobster broth, grilled baguette
- 12 **Colossal Shrimp Cocktail**-cold poached shrimp, fresh horseradish-tomato relish
- 11 **Yellowfin Tuna***-papaya, black sesame crust, coconut wasabi cream, thai chile, micro green, served rare
- MKT **Jumbo Lump Blue Crab Cocktail**-drawn butter, remoulade
- 10 **Crabcake**-lump blue crab, flash fried, baby arugula, avocado, pico de gallo, creole remoulade
- 8 **Crab Toast**-lump blue crab, fontina, mozzarella, garlic butter on french baguette rounds
- 8 **Meatball**-8oz. braised veal, pork, beef blend, marinara, shaved parmesan, basil oil
- 9 **Souvlaki***-lamb sirloin skewer, 24 hour marinade, rosemary, lemon, tzatziki, grilled pita
- 8 **PCC Trio**-guacamole mexicano, housemade pimento cheese, salsa fresco, pita crisps, tortilla chips
- MKT **Charcuterie Plate**-chef inspired selection of assorted cured meats and gourmet cheeses, hummus, olives, artisan crackers
- 10 **Baked Brie for Two**-served warm in a pistachio, pecan, walnut crust, seasonal fruit compote
- 8 **Hummus**-traditional style, feta, olive tapenade, EVOO, grilled pita
- 8 **Chicken Livers**-smoked bacon, braised greens, red-eye jus, oregano dressing
- 12 **Club Wings**-jumbo wings, celery, carrots : ranch or blue cheese
 - Classic - Stout BBQ - Thai Sweet & Spicy
 - Jerk - Garlic - Parm - XXX Ghost Pepper-Mango

FLAT BREAD

- 8 **Margherita**-roma tomato, fresh mozzarella, basil-walnut pesto, shaved parm
- 10 **Broma**-deli pepperoni, housemade fennel sausage, shaved prosciutto, marinara, maytag blue cheese
- 9 **Wild Mushroom**-shiitake, baby bella, button blend, garlic confit, arugula, white sauce, grada pandano, truffle essence
- 8 **Primavera**-grilled eggplant & zucchini, wild mushrooms, goat cheese, house marinara, basil oil, balsamic glaze
- 9 **Choirino**-hand pulled pork, pickled red onion, roasted poblano, smoked gouda, mozzarella, stout BBQ sauce
- 11 **Garida**-NC day boat shrimp, lump blue crab, baby spinach, capers, red onion, roasted garlic, bechamel, barrel feta, dill
- 8 **Texeria**-housemade chorizo, cilantro pesto, shaved manchego cheese, salsa fresco
- 9 **Johnny Buffalo**-free range chicken, house buffalo sauce, crisp celery, ranch dressing

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MAIN - available after 4pm

LAND

- 25 **C.A.B. Ribeye* 16 oz**
Green peppercorn butter, ancho-coffee rub
- 24 **C.A.B. Filet Mignon* 8 oz**
Port demi
- 19 **White Marble Farm Pork Chop 12 oz**
Apple butter, country mustard, honey glaze
- 14 **Pan Roasted Half Chicken**
Rosemary-brown butter jus
- 25 **Bone-in Veal Chop 12 oz**
Sicilian style, roasted pepper cream

SEA

- 22 **Grilled Diver Scallops and Shrimp**
Blood orange butter
- 18 **Seared Atlantic Salmon* 8 oz**
Lump blue crab, piccata style
- 16 **Mojo Grilled Mahi***
Papaya salsa, citrus vinaigrette, micro basil
- 16 **Yellowfin Tuna Steak***
Black sesame crust, daikon slaw, Siracha remoulade
- MKT **Seasonal Market Fish***
Chef's daily selection, ask your server

Select One Side-Additional Side or House Salad \$3

- | | |
|---|--|
| Bacon braised greens | Rosemary-Parm potato wedges |
| Broccolini-herb butter, shaved parmesan | Orzo Salad-pesto, Kalamata olive |
| Grilled giant asparagus-Bernaise | Chickpea Salad-Greek vinaigrette, feta |
| Buttermilk-Chive Mash | Lobster-Truffle Mac-n-Cheese \$7 |

PASTA

Made Fresh Daily—available after 4pm

- 14 **Carbonara**-Black pepper linguini, pancetta, white wine, egg cream, shaved parmesan, gulf shrimp, english peas
- 14 **Marsala**-Chicken paillard, wild mushroom, roasted shallot, fresh linguini, veal broth
- 12 **Spaghettini**-braised 8oz veal, pork, beef blend meatball, house marinara, fresh spaghetti, oregano, EVOO, shaved parmesan
- 12 **Ravioli**-fresh goat cheese and chive ravioli, seared spinach, roasted pepper cream, truffle butter, crispy basil
- 11 **Eggplant Parm**-crispy panko crust, fresh mozzarella, house marinara, herb butter linguini
- 14 **Penne**-Lemon thyme grilled chicken, artichoke heart, blistered cherry stone tomatoes, garlic confit, barrel feta, baby spinach, lemon, natural jus
**GF-Gluten free penne available upon request

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