

SANDWICHES & BURGERS Served with your choice of 1 side

- 12 **PC Chicken** Grilled lemon-thyme chicken, applewood smoked bacon, smoked gouda, LTO, brioche roll
- 12 **Classic Club** Roasted turkey, Cure 81 ham, applewood smoked bacon, cheddar, Dukes mayo, Texas toast, LTO
- 13 **Crabcake** Lump blue crab, crispy panko crust, guacamole, pickled red onion, smoked bacon, chipotle mayo, baby arugula, buttered telera roll
- 12 **Cuban** Mojo marinated pork loin, Cure 81 ham, Swiss, dill pickles, mustard, pressed cuban loaf
- 15 **Lobster and Shrimp Roll** Maine lobster, poached shrimp, scallion, basil, Duke's mayo, fried capers, toasted NE style split roll
- 13 **Po' Boy** Gulf oyster or shrimp, flash fried, baby greens, roma tomato, red onion, creole remoulade, toasted french baguette
- 12 **Lamb Burger*** Ground lamb sirloin, feta, dill & spinach on pita with tzatziki, arugula, tomato, red onion
- 13 **Bison Burger*** Broadleaf Farms free range bison, black pepper crust, cooked to temp, LTO
- 11 **PC Burger*** 8oz ground C.A.B., cooked to temp, LTO

Cheese: Maytag blue cheese, swiss, sharp cheddar, gouda, smoked provolone +.75
Add: Melted onions, pan roasted mushrooms +.25

- 12 **Souvlaki*** Hand trimmed lamb sirloin skewer, 24 hour rosemary garlic marinade, roma tomato, red onion, tzatziki, dill, EVOO
- 13 **Pacific Cod** Tempura crispy fried, citrus slaw, LTO, lemon dill tartar, toasted telera roll
- 13 **Fish Tacos** Mojo marinated mahi, cilantro-lime salad, salsa, queso fresca & chipotle mayo
- 9 **Caprese** Tomato, cow milk mozzarella, baby arugula, grated parmesan, balsamic glaze basil pesto, toasted telera roll
- 13 **Yellowfin Tuna Roll*** Black sesame crusted, daikon salad, mesclun greens, citrus ponzu-ginger dip

Sides: House potato salad Greek orzo pasta salad Seasonal vegetables
 Cole slaw French fries
 Roasted vegetable quinoa +\$2 Fresh fruit +\$2 Substitute PC Side House Salad +\$3

SALADS

- 9 **Greek** Vine ripe tomatoes, cucumber, barrel feta, red onion, baby arugula, pepperoncini & oregano tossed in aged red wine vinaigrette, EVOO
- 9 **PC Wedge** Crisp iceberg, roma tomato, cucumber, applewood smoked bacon & bleu cheese crumbs topped with blue cheese dressing & crispy onion
- 9 **Caesar** Baby romaine heart, grated parmesan, cracked black pepper, lemon-anchovy dressing, croutons
- 9 **PC House** Mesclun greens, roma tomatoes, cucumber, shaved carrot, red onion & croutons
- 10 **Cobb** 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 Pan Seared Salmon* 6 Lump Crabcake 6
 Buttermilk Fried Oysters 5 Grilled Lemon-thyme Chicken 5 Sesame Tuna* 6

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



~Waterfront~ RESTAURANT

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STARTERS

- 14 Venetian Ceviche* - Soft poached calamari, scallop, shrimp, lemon vinaigrette, EVOO
- 8 Zucchini Chips - Buttermilk zucchini slices flash fried, sprinkled with parmesan & served with tzatziki sauce
- 12 Calamari Fritte - Flash fried, lemon, roasted garlic aioli, house marinara
- 12 Fried Rockefeller - Seared spinach, fried oyster, ouzo, dill, hollandaise
- 12 PEI Mussels* - Lemon, white wine, herb, tomato, lobster broth, grilled baguettes
- 14 Colossal Shrimp Cocktail - Cold poached shrimp, fresh horseradish-tomato cocktail sauce
- 11 Yellowfin Tuna* - Mango, black sesame crust, coconut wasabi cream, thai chile, micro green, served rare
- 11 Crabcakes - Lump blue crab, flash fried, baby arugula, guacamole, pico de gallo, creole remoulade
- 9 Crab Toast - Lump blue crab, mozzarella, bechamel on garlic butter toasted baguettes
- 8 Meatball - 8oz. braised veal, pork, beef blend, house marinara, parmesan, crispy basil
- 11 Souvlaki* - Lamb sirloin skewer, 24 hour marinade, rosemary, lemon, tzatziki, grilled pita
- 10 PCC Trio - Guacamole mexicano, house 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
- 11 Baked Brie for Two - Served warm in a pistachio crust with apple butter, seasonal fruit compote and assorted crackers
- 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 - Breaded jumbo wings, celery, carrots: ranch or blue cheese
 - Classic - BBQ - Thai Sweet & Spicy
 - Jerk Rub - Garlic - Parm - XXX Carolina Reaper Peppers

FLAT BREADS

- 10 Margherita - Roma tomato, fresh mozzarella, basil-pine nut pesto, parmesan
- 12 Broma - Deli-pepperoni, house fennel sausage, shaved prosciutto, marinara, mozzarella & Maytag blue cheese
- 11 Wild Mushroom - Shiitake, baby bella, button blend, garlic confit, arugula, white sauce, truffle essence
- 10 Primavera - Grilled eggplant & zucchini, wild mushrooms, mozzarella, goat cheese, marinara & balsamic glaze
- 11 BBQ Chicken - Chicken, bacon, red onion, mozzarella & cheddar with BBQ sauce
- 12 Garida - Shrimp, lump blue crab, baby spinach, capers, red onion, roasted garlic, bechamel, barrel feta, dill
- 12 Lamb - Bechamel, ground lamb sirloin, mozzarella, feta, red onion, tomato, arugula & tzatziki dill drizzle
- 11 Johnny Buffalo - Chicken, house buffalo sauce, crisp celery, ranch dressing

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MAIN - LAND, SEA & PASTA DINNER SELECTIONS

Available after 4 pm

LAND

- 29 C.A.B. Filet Mignon* 8 oz
Port demi
- 28 C.A.B. Ribeye* 16 oz
Green peppercom butter, ancho-coffee rub
- 28 Rack of Lamb*
Marinated in lemon, garlic & rosemary, fire grilled
- 19 Thick Cut Bone-In Pork Chop* 12 oz
Apple butter, country mustard, honey glaze
- 17 Twin Grilled Chicken Breast
Pesto sauce, blistered cherry tomatoes
& buffalo mozzarella

SEA

- 26 Grilled Jumbo Scallops and Shrimp*
Blood orange coconut buerre blanc
- 22 Seared Atlantic Salmon* 8 oz
Lump blue crab, piccata style
- 20 Pan Seared Grouper*
Blood orange coconut buerre blanc
- 20 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 PC Side House Salad \$3

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| Bacon braised collard greens | Seasonal vegetables |
| Buttermilk mashed potatoes | Greek orzo pasta salad |
| Grilled giant asparagus-Bernaise | Rosemary-Parm potato wedges with tzatziki |
| Roasted vegetable quinoa +\$2 | Lobster Mac-n-Cheese +\$9 |

PASTA Made Fresh Daily

- 17 Carbonara - Black pepper linguini, pancetta, white wine, egg cream, parmesan, gulf shrimp, english peas
- 16 Marsala - Chicken paillard, wild mushroom, roasted shallot, fresh linguini, veal broth
- 14 Spaghettini - Braised 8oz veal, pork, beef blend meatball, house marinara, fresh linguini, oregano, EVOO, parmesan
- 15 Ravioli - Fresh goat cheese ravioli, seared spinach, roasted pepper cream, truffle butter, crispy basil
- 14 Eggplant Parm - Crispy panko crust, fresh mozzarella, house marinara, herb butter linguini
- 16 Chicken Rosette - Lemon-thyme grilled chicken, artichoke heart, blistered cherry tomatoes, garlic confit, barrel feta, baby spinach, lemon, natural jus

**GF- Gluten free penne available upon request

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While we make every effort for guests with allergies, we cannot guarantee no cross contamination of allergens.