

SANDWICHES & BURGERS Served with your choice of side

- 11 **Port City "Club"**-grilled lemon-thyme chicken, applewood bacon, smoked gouda, Duke's mayo, brioche roll
- 11 **Classic Club**-roasted turkey, Cure 81 ham, applewood bacon, cheddar, Dukes mayo, Texas toast, LTO
- 12 **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
- 14 **Lobster and Shrimp Roll**-Maine lobster, poached shrimp, scallion, basil, Duke's mayo, fried capers, toasted NE style split roll
- 12 **Po' Boy** - Gulf oyster or Day boat shrimp, flash fried, baby greens, roma tomato, red onion, creole remoulade, toasted french baguette
- 12 **Lamb Burger***-ground lamb sirloin, feta, dill, spinach, cucumber dill dressing, grilled pita, LTO
- 12 **Bison Burger***-Broadleaf Farms free range bison, black pepper crust, cooked your temp, LTO
- 11 **PC Burger***- 8oz C.A.B, cooked your temp, LTO
Cheese: Maytag blue cheese, swiss, sharp cheddar, gouda, smoked provolone
 Add: Melted onions, pan roasted mushrooms, +.75
- 12 **Souvlaki*** - hand trimmed lamb sirloin skewer, 24 hour rosemary garlic marinade, roma tomato, red onion, tzatziki, dill, EVOO
- 11 **Pacific Cod**- Tempura crispy fried, citrus slaw, LTO, lemon dill tartar, toasted telera roll
- 12 **Fish Tacos**- Mojo marinated mahi, cilantro-lime salad, salsa fresco, farmers cheese
- 9 **Caprese** - tomato, cow milk mozzarella, baby arugula, grated parmesan, balsamic glaze basil pesto, toasted telera roll
- 12 **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	PCC Side House Salad +\$3

SALADS

- 9 **Greek**-vine ripe tomatoes, cucumber, barrel feta, red onion, aged red wine vinaigrette, oregano, baby arugula, pepperoncini, EVOO
- 9 **PC Wedge**-crisp iceberg, roma tomato, cucumber, applewood bacon, house blue cheese dressing, crispy onion
- 9 **Caesar**-baby romaine heart, grated parmesan, cracked black pepper, lemon-anchovy dressing, crouton
- 9 **PCC House**-mesclun greens, roma tomatoes, cucumber, shaved carrot, red onion
- 13 **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	Pan Roasted Salmon* 6	Lump Crabcake 6
Buttermilk Fried Oysters 5	Grilled Lemon-thyme Chicken 5	Sesame Tuna* 6

* 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

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704-765-1565

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STARTERS

- 13 **Venetian Ceviche***-soft poached calamari, scallop, shrimp, lemon vinaigrette, EVOO
- MKT **Half Shell***-seasonal oyster selection, traditional condiments
- 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
- 13 **Colossal Shrimp Cocktail**-cold poached shrimp, fresh horseradish-tomato cocktail sauce
- 11 **Yellowfin Tuna***-papaya, black sesame crust, coconut wasabi cream, thai chile, micro green, served rare
- 10 **Crabcakes**-lump blue crab, flash fried, baby arugula, guacamole, pico de gallo, creole remoulade
- 9 **Crab Toast**-lump blue crab, mozzarella, bechamel, garlic butter on toasted baguettes
- 8 **Meatball**-8oz. braised veal, pork, beef blend, house marinara, parmesan, crispy basil
- 10 **Souvlaki***-lamb sirloin skewer, 24 hour marinade, rosemary, lemon, tzatziki, grilled pita
- 9 **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
- 10 **Baked Brie for Two**-served warm in a pistachio crust, apple butter, 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 - BBQ - Thai Sweet & Spicy
 - Jerk Sauce - Garlic - Parm - XXX Ghost Pepper-Mango

FLAT BREAD

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

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MAIN - Dinner Selections Available after 4pm

LAND

- 26 **C.A.B. Filet Mignon* 8 oz**
Port demi
- 25 **C.A.B. Ribeye* 16 oz**
Green peppercorn butter, ancho-coffee rub
- 26 **Rack of Lamb**
Marinated in lemon, garlic & rosemary, fire grilled
- 19 **White Marble Farm Pork Chop 12 oz**
Apple butter, country mustard, honey glaze
- 16 **Twin Grilled Chicken Breast**
Pesto sauce, grilled cherry tomatoes, buffalo mozzarella

SEA

- 23 **Grilled Jumbo Scallops and Shrimp***
Blood orange butter
- 19 **Seared Atlantic Salmon* 8 oz**
Lump blue crab, piccata style
- 19 **Pan Seared Grouper***
Coconut beurre blanc
- 18 **Yellowfin Tuna Steak***
Black sesame crust, daikon slaw, Sracha remoulade
- MKT **Seasonal Market Fish***
Chef's daily selection, ask your server

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

- | | |
|----------------------------------|----------------------------------|
| Bacon braised collard greens | Seasonal vegetables |
| Buttermilk mashed potatoes | Orzo salad-pesto, Kalamata olive |
| Grilled giant asparagus-Bernaise | Rosemary-Parm potato wedges |
| Roasted vegetable quinoa +\$2 | Lobster Mac-n-Cheese +\$9 |

PASTA

Made Fresh Daily - Dinner Selections Available after 4pm

- 16 **Carbonara**-Black pepper linguini, pancetta, white wine, egg cream, parmesan, gulf shrimp, english peas
- 15 **Marsala**-Chicken paillard, wild mushroom, roasted shallot, fresh linguini, veal broth
- 13 **Spaghettoni**-braised 8oz veal, pork, beef blend meatball, house marinara, fresh linguini, oregano, EVOO, parmesan
- 13 **Ravioli**-fresh goat cheese ravioli, seared spinach, roasted pepper cream, truffle butter, crispy basil
- 13 **Eggplant Parm**-crispy panko crust, fresh mozzarella, house marinara, herb butter linguini
- 15 **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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