

## 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 fresco & 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

\* 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**

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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, bacon, dill, hollandaise
- 12 **PEI Mussels\*** - Lemon, white wine, herbs, 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 greens, 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 fresca, 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 **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 peppercorn 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, Sracha remoulade
- MKT **Seasonal Market Fish\***  
Chef's daily selection, ask your server

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

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

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

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