

Portobello Grill

875 Middlefield Road, Redwood City

Open Sunday - Thursday from 11:00 a.m. - 2:00 p.m., 4:00 p.m. - 9:00 p.m.
Friday & Saturday from 11:00 a.m. - 2:00 p.m.,
4:00 p.m. - 10:00 p.m.

Appetizers

45. Bruschetta

Grilled-crustured sourdough bread topped with tomatoes, fresh basil, garlic, extra virgin olive oil, aged balsamic reduction and parmesan cheese 4.95

6. Fountain Valley Calamari Fritti

Calamari seasoned & fried, with parsley and chipotle aioli sauce 8.95

7. Ahi Sashimi

Sashimi grade Hawaiian tuna delicately sliced in a sweet soy ginger sauce with wasabi creme fraiche served on won ton chips 10.95

1. Buffalo Wings

With red hot Scotch Bonnet chili sauce and ranch dressing 7.95

2. Crispy Green Bean Fries

Crispy fried green beans served with lemon basil aioli 6.95

47. Saffron Cozze Mar

Steamed Manila clams and green lip mussels in a garlic saffron butter white wine sauce served with garlic croutons 9.95

3. Grilled Tiger Prawns Kebobs

With a sweet chili lime garlic glaze and watermelon radish carrot salad with champagne vinaigrette 9.95

9. Roasted Portobello Mushroom

Lightly glazed portobello mushroom in extra virgin olive oil and garlic, with crumbled blue cheese 6.95

4. Ahi Poki

Cubed Big eye tuna marinated soy, ginger, scallion, sesame oil and toasted macadamia nuts served with taro chips and wakame salad 10.95

46. Garlic Fries

3.95

Sandwiches

Lunch Only

*Kobe Burger Available Lunch & Dinner

27. Mahi Mahi

Mahi Mahi with fennel salad, house made tartar sauce on soft ciabatta roll served with fries and salad 9.95

55. Grilled Rib Eye Steak

6oz Grilled rib eye steak with peppers and onions on toasted ciabatta roll served with fries and salad 10.95

28. Turkey and Avocado

Turkey breast with avocado, bacon, crisp lettuce, tomatoes, mayo on whole wheat bread, served with fries and salad 9.95

30. Crab BLT

Blue crab mixed with fennel, peppers, onion and assorted spices, applewood bacon, lettuce, tomato on toasted sourdough bread, chervil mayo, with fries and salad 9.95

34. Mushroom Burger

Grilled Angus patty with portobello mushroom, lettuce, tomatoes, onions on buttered bun served with fries and salad 9.95

23. Grilled Chicken

Roasted peppers, aged Gruyere cheese, mayo, crisp lettuce, tomatoes on a soft ciabatta roll served with fries and salad 9.95

24. Grilled Cheese and Tomato Soup

Melted Gruyere cheese served on sourdough bread with tomato bisque soup and salad 9.95

39. Portobello Mushroom Sandwich

Roasted portobello mushroom, fire roasted peppers, Gruyere cheese and mayo on sourdough bread served with fries and salad 9.95

40. Blue Cheese Bacon Burger

Grilled Angus patty with Stella blue cheese applewood smoked bacon, lettuce, tomato and onions on buttered bun served with fries and salad 9.95

56. *Grilled Kobe Burger

Kobe beef patty with Russian dressing, crisp lettuce, tomatoes and caramelized onions, served with fries and salad (the salad is lunch only)

Lunch & Dinner 9.95

Salads & Soup

20. Caesar Salad

Crisp romaine lettuce with parmesan cheese & croutons, in a creamy caesar dressing, with roasted garlic 8.95
Add Salmon 4 Add Chicken 3

22. Grilled Chicken Salad

Mixed greens, grilled chicken, tomatoes, crumbled feta cheese, parmesan - tossed in aged white balsamic vinaigrette topped with roasted pine nuts 11.95

25. Iceberg Wedge

Iceberg wedge lettuce with Stella blue cheese chive dressing, candied walnuts, diced roma tomatoes 8.95

21. Golden Pear Salad

Honey roasted pear with organic greens - drizzled with a raspberry champagne vinaigrette topped with candied walnuts and crumbled blue cheese 9.95

26. Quiche Lorraine

Egg custard with gruyere cheese, applewood bacon and caramelized onions, served with baby greens salad and raspberry vinaigrette 8.95

50. Mista Salad

Organic greens, candied pecans, dried Bing cherries - tossed in white balsamic vinaigrette 4.95

18. Cobb Salad

Tiger prawns, crab meat, bacon, egg, blue cheese, tomatoes, cabbage and iceberg lettuce - tossed in caper cream dressing served on a crunchy flat tortilla shell 13.95

53. Spinach Salad

Shaved fennel, boiled egg, pear tomatoes, feta cheese and bacon served with a sweet chili dressing 9.95

54. Soup of the Day 3.95

Pasta

63. Linguine & Clams

Linguine and Manila clams sauteed in garlic, fresh parsley in a white wine & garlic sauce or Alfredo sauce 14.95

14. Linguine Frutti Di Mare

Linguine served with fresh garlic, clams, mussels and shrimp, in a spicy tomato sauce 17.95

62. Spaghetti with Meatballs

Spaghetti served in marinara sauce with meatballs 13.95

65. Linguine with House Made Pesto

Al dente linguine served with fresh pesto sauce, vine ripened tomatoes and topped with roasted pine nuts 12.95

60. Penne Pollo

Penne served with grilled chicken sauteed in fresh garlic, trio peppers, sun dried tomatoes & mushrooms in a light Alfredo sauce or red sauce 14.95

64. Saffron Risotto

Braised Arborio rice with saffron, vegetables & shaved Asiago 13.95

61. Spaghetti Carbonara

Spaghetti served in a light cream sauce with applewood bacon, peas & sauteed fresh button mushrooms 15.95

11. Saffron Cappellini with Tiger Prawns

Angel hair pasta served with sauteed tiger prawns, vine ripe tomatoes, fresh garlic, capers and fresh basil 16.95

12. Portobello Mushroom Ravioli

Mushroom ravioli served with fresh button mushrooms in a Gorgonzola cheese Alfredo sauce 14.95

59. Linguine Primavera

Sun dried tomatoes and mixed vegetables sauteed in garlic with linguine and parmesan cheese 13.95

Entrees

Lunch & Dinner

67. Chicken Piccata

Sauteed chicken breast in a garlic lemon butter caper sauce with oven roasted potatoes and sauteed vegetables 13.95

31. Chicken Marsala

Sauteed chicken breast in marsala sauce with oven roasted potatoes and sauteed vegetables 13.95

32. Soy Glazed Salmon

Char-grilled Atlantic salmon served with baby bokchoy shitake mushrooms and sticky rice 16.95

37. Skirt Steak

Marinated in a soy ginger garlic marinade, grilled to perfection and then wrapped around sticky white rice, topped with deep fried beets and scallions 18.95

Dinner Only

72. Steak & Fries (Bavette)

Pan seared skirt steak with a red wine shallot sauce and shoe string potatoes 18.95

73. Blackened Mahi Mahi

Pan seared blackened Mahi Mahi served with sweet mango relish and wilted greens 16.95

74. Grilled Rib Eye Steak

10oz Grilled rib eye steak with green peppercorn sauce served with roasted potatoes & mixed vegetables 21.95

75. Ossobuco

Braised veal steak with saffron risotto bordelaise sauce and gremolata 19.95

36. Petrale Sole Beurre Noisette

Pan seared petrale sole served with hazelnut brown butter sauce roasted potatoes, leeks & pear tomatoes 15.95

All sales become final when waiter leaves your premises, please check your order carefully.

SERVICE AREA

REDWOOD SHORES, BELMONT, SAN CARLOS, REDWOOD CITY,
ATHERTON, WOODSIDE, MENLO PARK, PALO ALTO

All credit card orders, please show your credit card and valid I.D. upon delivery.