Porta Via

PALM DESERT

APPETIZERS

Gazpacho Soup V/GF — 10

Burrata with Heirloom Tomato GF — 20
EVOO, balsamic reduction, sea salt & freshly ground pepper

Fried Calamari — 18
House made cocktail sauce

Beef Carpaccio — 25
Organic arugula, lemon vinaigrette, shaved parmigiano
sea salt, freshly cracked pepper

Tuna Tower — 26
Ahi tuna, sticky rice, cucumber, mango, avocado, sesame
scallions, spicy mayo, lemongrass & serrano chile dressing

SALADS

The Porta Via Salad GF — 18
Organic butter lettuce, sweet maui onion, fresh dill & chervil
avocado & french feta. Champagne shallot vinaigrette

Arugula Salad GF — 16
Organic arugula, thinly sliced mushrooms
shaved parmigiano. Citronette

Caesar Salad * — 16
Organic romaine lettuce, parmigiano & croutons
caesar dressing

Chopped Beet Salad GF — 18
Organic chopped lettuces, beets, green beans, tomato
garbanzo beans, french feta. Champagne shallot vinaigrette

Organic Kale & Quinoa Salad GF — 19
Citrus segments, grilled red onion, pine nuts
oven-dried tomatoes, shaved parmigiano, crispy leeks
honey mustard vinaigrette

Chopped Tuscan Salad GF — 19
Organic chopped lettuces, salami, mozzarella, tomato
peas, red onion, garbanzo, olives, pepperocini, basil
red wine vinaigrette

Cobb Salad GF — 19
Organic chopped lettuces, grilled chicken, bacon, tomato
celery, avocado, egg & blue cheese. Red wine mustard vinaigrette

Shrimp $18, Salmon $18, Seared Ahi Tuna $20, Chicken $10
or Skirt Steak $18 can be added to any salad

SANDWICHES

Tuna Salad Sandwich — 18
White albacore tuna, lemon mayonnaise, tomatoes & lettuce
toasted 9 grain wheat bread, house made potato chips

Neapolitan Sandwich — 18
Vine-ripened tomatoes, fresh burrata, basil & herb olive oil
toasted ciabatta, house made potato chips

Bistro Burger * — 20
Ground chuck & brisket, jalapeño jack cheese, lettuce
tomato on vegan bun. French fries

Vegan Burger * — 20
Plant-based vegan burger, lettuce, tomato
avocado spread, vegan bun, french fries

New England Lobster Roll — 38
Deshelled maine lobster, toasted brioche bun
house made potato chips

CHILLED SEAFOOD

Shrimp Cocktail GF — 28
Three jumbo shrimp, cocktail sauce

Lobster Cocktail GF — 38
Deshelled maine lobster, cocktail sauce

Seasonal Oysters - 1/2 dozen GF — 24
Cocktail sauce, horseradish

Caviar Service
Blinis, creme fraiche, egg whites, egg yolks, red onion & parsley
Siberian — 120
Royal Ossetra — 200
Imperial Ossetra — 275

PASTAS

Spaghetti — 22
Tomato basil sauce & parmigiano

Butternut Squash Ravioli — 24
Arugula & white wine sage cream sauce

Rigatoni Bolognese — 28
Beef & veal ragu & parmigiano

Zucchini Noodles with Shrimp GF — 32
Broccolini, cherry tomato & chili flakes
roasted garlic olive oil

HOUSE SPECIALTIES

Grilled Ōra King Salmon GF — 36
Sustainably raised in new zealand
organic market vegetables, organic brown rice

Miso-Glazed Chilean Seabass — 46
Sautéed bok choy, sticky rice, toasted sesame, scallions

Parmigiano Crusted Halibut — 44
Grilled asparagus & beurre blanc

Blackened Barramundi — 36
Blue lake green beans & organic brown rice
mango habanero salsa

Brick-Pressed Roasted Chicken GF — 34
Sautéed green chard, mashed potatoes
rosemary citrus sauce

Chicken Paillard GF — 29
Grilled boneless & skinless chicken breast, organic market
vegetables & organic brown rice. Lemon caper sauce

STEAKS & CHOPS

Grilled Skirt Steak * — 38
Dry rub marinated. Organic market vegetables,
shoestring potatoes

Grass Fed Filet Mignon * — 55
Broccolini & shoestring potatoes. Green peppercorn sauce

Pepper Crusted NY Strip * — 60
Chimichurri, organic tomatoes, balsamic & feta

Bone-In Ribeye * — 65
Truffle parmigiano shoestring potatoes

Prime French Cut Pork Chop * — 40
Thai chili glazed brussel sprouts, sweet potato fries
fennel pollen, grand marnier sauce

Bread served upon request • Split plate $3 • 20% Gratuity will be applied for parties of six or more.
Porta Via is committed to sustainable farming practices. We support organic and locally grown produce.
* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.