

# Porta Via

PALM DESERT

## APPETIZERS

GAZPACHO SOUP <small>v/GF</small>	10
BURRATA WITH HEIRLOOM TOMATO <small>GF</small> EVOO, BALSAMIC REDUCTION, SEA SALT & FRESHLY GROUND PEPPER	20
FRIED CALAMARI HOUSE MADE COCKTAIL SAUCE	18
BEEF CARPACCIO ORGANIC ARUGULA, LEMON VINAIGRETTE, SHAVED PARMIGIANO SEA SALT, FRESHLY CRACKED PEPPER	25
TUNA TOWER AHI TUNA, STICKY RICE, CUCUMBER, MANGO, AVOCADO, SESAME SCALLIONS, SPICY MAYO, LEMONGRASS & SERRANO CHILE DRESSING	26

## SALADS

THE PORTA VIA SALAD <small>GF</small> ORGANIC BUTTER LETTUCE, SWEET MAUI ONION, FRESH DILL & CHERVIL AVOCADO & FRENCH FETA. CHAMPAGNE SHALLOT VINAIGRETTE	18
ARUGULA SALAD <small>GF</small> ORGANIC ARUGULA, THINLY SLICED MUSHROOMS SHAVED PARMIGIANO. CITRONETTE	16
CAESAR SALAD * ORGANIC ROMAINE LETTUCE, PARMIGIANO & CROUTONS CAESAR DRESSING	16
CHOPPED BEET SALAD <small>GF</small> ORGANIC CHOPPED LETTUCCES, BEETS, GREEN BEANS, TOMATO GARBANZO BEANS, FRENCH FETA. CHAMPAGNE SHALLOT VINAIGRETTE	18
ORGANIC KALE & QUINOA SALAD <small>GF</small> CITRUS SEGMENTS, GRILLED RED ONION, PINE NUTS OVEN-DRIED TOMATOES, SHAVED PARMIGIANO, CRISPY LEEKS HONEY MUSTARD VINAIGRETTE	19
CHOPPED TUSCAN SALAD <small>GF</small> ORGANIC CHOPPED LETTUCCES, SALAMI, MOZZARELLA, TOMATO PEAS, RED ONION, GARBANZO, OLIVES, PEPPEROCINI, BASIL RED WINE VINAIGRETTE	19
COBB SALAD <small>GF</small> ORGANIC CHOPPED LETTUCCES, GRILLED CHICKEN, BACON, TOMATO CELERY, AVOCADO, EGG & BLUE CHEESE. RED WINE MUSTARD VINAIGRETTE	22

SHRIMP \$18, SALMON \$18, SEARED AHI TUNA \$20, CHICKEN \$10  
OR SKIRT STEAK \$18 CAN BE ADDED TO ANY SALAD

## SANDWICHES

TUNA SALAD SANDWICH WHITE ALBACORE TUNA, LEMON MAYONNAISE, TOMATOES & LETTUCE TOASTED 9 GRAIN WHEAT BREAD, HOUSE MADE POTATO CHIPS	18
NEAPOLITAN SANDWICH VINE-RIPENED TOMATOES, FRESH BURRATA, BASIL & HERB OLIVE OIL TOASTED CIABATTA, HOUSE MADE POTATO CHIPS	18
BISTRO BURGER * GROUND CHUCK & BRISKET, JALAPEÑO JACK CHEESE, LETTUCE TOMATO ON VEGAN BUN. FRENCH FRIES	20
VEGAN BURGER * PLANT-BASED VEGAN BURGER, LETTUCE, TOMATO, AVOCADO, VEGAN JALAPEÑO-CILANTRO SAUCE, VEGAN BUN, FRENCH FRIES	20

NEW ENGLAND LOBSTER ROLL DESHELLED MAINE LOBSTER, TOASTED BRIOCHE BUN HOUSE MADE POTATO CHIPS	38
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## CHILLED SEAFOOD

SHRIMP COCKTAIL <small>GF</small> THREE JUMBO SHRIMP, COCKTAIL SAUCE	28
LOBSTER COCKTAIL <small>GF</small> DESHELLED MAINE LOBSTER, COCKTAIL SAUCE	38
SEASONAL OYSTERS - 1/2 DOZEN <small>GF</small> COCKTAIL SAUCE, HORSERADISH	24
CAVIAR SERVICE BLINIS, CREME FRAICHE, EGG WHITES, EGG YOLKS, RED ONION & PARSLEY	
SIBERIAN	120
ROYAL OSSETRA	200
IMPERIAL OSSETRA	275

## PASTAS

SPAGHETTI TOMATO BASIL SAUCE & PARMIGIANO	22
BUTTERNUT SQUASH RAVIOLI ARUGULA & WHITE WINE SAGE CREAM SAUCE	24
RIGATONI BOLOGNESE BEEF & VEAL RAGU & PARMIGIANO	28
ZUCCHINI NOODLES WITH SHRIMP <small>GF</small> BROCCOLINI, CHERRY TOMATO & CHILI FLAKES ROASTED GARLIC OLIVE OIL	32

## HOUSE SPECIALTIES

GRILLED ŌRA KING SALMON <small>GF</small> SUSTAINABLY RAISED IN NEW ZEALAND ORGANIC MARKET VEGETABLES, ORGANIC BROWN RICE	36
MISO-GLAZED CHILEAN SEABASS SAUTÉED BOK CHOY, STICKY RICE, TOASTED SESAME, SCALLIONS	46
PARMIGIANO CRUSTED HALIBUT GRILLED ASPARAGUS & BEURRE BLANC	44
BLACKENED BARRAMUNDI BLUE LAKE GREEN BEANS & ORGANIC BROWN RICE MANGO HABANERO SALSA	36
BRICK-PRESSED ROASTED CHICKEN <small>GF</small> SAUTÉED GREEN CHARD, MASHED POTATOES ROSEMARY CITRUS SAUCE	34
CHICKEN PAILLARD <small>GF</small> GRILLED BONELESS & SKINLESS CHICKEN BREAST, ORGANIC MARKET VEGETABLES & ORGANIC BROWN RICE. LEMON CAPER SAUCE	29

## STEAKS & CHOPS

GRILLED SKIRT STEAK * DRY RUB MARINATED. ORGANIC MARKET VEGETABLES, SHOESTRING POTATOES	38
GRASS FED FILET MIGNON * BROCCOLINI & SHOESTRING POTATOES. GREEN PEPPERCORN SAUCE	55
PEPPER CRUSTED NY STRIP * CHIMICHURRI, ORGANIC TOMATOES, BALSAMIC & FETA	60
BONE-IN RIBEYE * TRUFFLE PARMIGIANO SHOESTRING POTATOES	65
PRIME FRENCH CUT PORK CHOP * THAI CHILI GLAZED BRUSSEL SPROUTS, SWEET POTATO FRIES FENNEL POLLEN, GRAND MARNIER SAUCE	40

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.