

Porta Via

PALM DESERT LUNCH

APPETIZERS

NEW ENGLAND CLAM CHOWDER	16
BURRATA WITH HEIRLOOM TOMATO ^{GF} EVOO, BALSAMIC REDUCTION, SEA SALT & FRESHLY GROUND PEPPER	25
TUNA TOWER AHI TUNA, STICKY RICE, CUCUMBER, MANGO, AVOCADO, SESAME SCALLIONS, SPICY MAYO, LEMONGRASS & SERRANO CHILE DRESSING	26
FRIED CALAMARI HOUSE MADE COCKTAIL SAUCE	18
SAUTÉED CALAMARI TOMATOES, SHALLOT, RED PEPPER, LEMON, PARMESEAN CROSTINIS	20
BEEF CARPACCIO ^{GF} ORGANIC ARUGULA, LEMON VINAIGRETTE, SHAVED PARMIGIANO SEA SALT, FRESHLY CRACKED PEPPER	25
STEAMED MUSSELS PRINCE EDWARD ISLAND MUSSELS, WHITE WINE, SHALLOT, TOMATO GARLIC BUTTER, PARMESEAN CROSTINIS	22

CHILLED SEAFOOD

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

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	22
VEGAN BURGER * PLANT-BASED VEGAN BURGER, LETTUCE, TOMATO, AVOCADO, VEGAN JALAPEÑO-CILANTRO SAUCE, VEGAN BUN, FRENCH FRIES	22

NEW ENGLAND LOBSTER ROLL DESHELLED MAINE LOBSTER, TOASTED BRIOCHE BUN HOUSE MADE POTATO CHIPS	38
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SALADS

THE PORTA VIA SALAD ^{GF} ORGANIC BUTTER LETTUCE, SWEET MAUI ONION, FRESH DILL & CHERVIL AVOCADO & FRENCH FETA. CHAMPAGNE SHALLOT VINAIGRETTE	18
CAESAR SALAD * ORGANIC ROMAINE LETTUCE, PARMIGIANO & CROUTONS CAESAR DRESSING	18
CHOPPED BEET SALAD ^{GF} ORGANIC CHOPPED LETTUCES, BEETS, GREEN BEANS, TOMATO GARBANZO BEANS, FRENCH FETA. CHAMPAGNE SHALLOT VINAIGRETTE	18
ORGANIC KALE & QUINOA SALAD ^{GF} CITRUS SEGMENTS, GRILLED RED ONION, PINE NUTS OVEN-DRIED TOMATOES, SHAVED PARMIGIANO, CRISPY LEEKS HONEY MUSTARD VINAIGRETTE	19
CHOPPED TUSCAN SALAD ^{GF} ORGANIC CHOPPED LETTUCES, SALAMI, MOZZARELLA, TOMATO PEAS, RED ONION, GARBANZO, OLIVES, PEPPEROCINI, BASIL RED WINE VINAIGRETTE	19
COBB SALAD ^{GF} ORGANIC CHOPPED LETTUCES, 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*

PASTAS

SPAGHETTI TOMATO BASIL SAUCE & PARMIGIANO	22
BUTTERNUT SQUASH RAVIOLI ARUGULA & WHITE WINE SAGE CREAM SAUCE	25
RIGATONI BOLOGNESE BEEF & VEAL RAGU & PARMIGIANO	28
ZUCCHINI NOODLES WITH SHRIMP ^{GF} BROCCOLINI, CHERRY TOMATO & CHILI FLAKES ROASTED GARLIC OLIVE OIL	32

HOUSE SPECIALTIES

GRILLED ÒRA KING SALMON ^{GF} SUSTAINABLY RAISED IN NEW ZEALAND ORGANIC MARKET VEGETABLES, ORGANIC BROWN RICE	36
MISO-GLAZED CHILEAN SEABASS SAUTÉED BOK CHOY, STICKY RICE, TOASTED SESAME, SCALLIONS	50
PARMIGIANO CRUSTED HALIBUT GRILLED ASPARAGUS & BEURRE BLANC	45
BLACKENED BARRAMUNDI ^{GF} BLUE LAKE GREEN BEANS & ORGANIC BROWN RICE MANGO HABANERO SALSA	36
SAUTÉED SCALLOPS ^{GF} 3, U-10 SCALLOPS, SAUTÉED SPINACH, BROWN RICE, TOMATO, SHALLOT GARLIC BUTTER, WHITE WINE, HERB OIL, PARMIGIANO	48
BRICK-PRESSED ROASTED CHICKEN ^{GF} SAUTÉED GREEN CHARD, MASHED POTATOES ROSEMARY CITRUS SAUCE	34
CHICKEN PAILLARD ^{GF} GRILLED BONELESS & SKINLESS CHICKEN BREAST, ORGANIC MARKET VEGETABLES & ORGANIC BROWN RICE. LEMON CAPER SAUCE	30
GRILLED SKIRT STEAK * DRY RUB MARINATED. ORGANIC MARKET VEGETABLES SHOESTRING POTATOES	38

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.