

# port701

Marinaside Dining | Lounge

TEMPORARY MENU



## STARTERS

### SEARED SEA SCALLOPS | \$19

Pan seared diver sea scallops with sweet corn puree, in-house pickled vegetables, crisp pancetta + onion strings

### STEAMED MUSSELS | \$19

1lb mussels, andouille sausage, garlic, celery, parsley, onions, white wine, tomato pesto, creme fraiche, warm naan bread

### PROSCIUTTO + BURRATA | \$17

Thinly sliced prosciutto, soft burrata cheese, olive oil, balsamic, fresh figs, grape tomato

### CREOLE PRAWN SKILLET | \$17

Garlic sauteed prawns + andouille sausage baked in spicy tomato sauce with melted cheese, served warm naan bread

### CALIFORNIA MAKI ROLL | \$15

Mango, cucumber, red tobiko, japanese mayo, real crab meat, nori wrapped, sesame seeds

### MANGO ROLL | \$14

Mango, peppers, cucumber, avocado, rice, nori wrapped, mango mayo, sesame seeds

### SPICY TUNA ROLL | \$15

Raw tuna, sesame oil, cucumber, sriracha mayo, bell peppers, rice, nori wrapped, sesame, topped with tobiko + pickled ginger

### BURIDDA SEAFOOD BISQUE | \$14

Seafood medley, seasonal root vegetables, white wine, herbs, cream, chili oil, croutons

## BOWLS

### TOFU QUINOA BOWL | \$20

Tofu, chick pea, edamame, avocado, quinoa, cucumber, mango chutney, shredded nori

### SPICY TUNA POKE BOWL | \$23

Raw ahi tuna, quinoa, avocado, cucumber, pickled ginger, mango chutney, spicy tempura crunch, black sesame seeds

## SALADS

### PORT701 CAESAR SALAD | \$16

Romaine lettuce, parmesan cheese, herb croutons, bacon, house made dressing  
Add grilled chicken \$5 Add prawns \$8

### BLACK BEAN + TOFU SALAD | \$20

Soy + ponzu marinated tofu, black beans, root vegetables, organic greens, tomato, cucumber, toasted beets, vegan ranch, vegan cheese

### SEAFOOD SALAD | \$25

Grilled prawn, mussels, fried calamari, grape tomato, cucumber, bell peppers, wasabi ranch dressing, tzatziki sauce

### CHIMICHURRI STEAK SALAD | \$25

5oz flank steak, organic greens, grape tomato, cucumber, bell peppers, crispy chick pea, blue cheese crumble, dijon mustard vinaigrette

### ROTISSERIE CHICKEN SALAD | \$22

Shredded rotisserie chicken, crispy romaine, grape tomato, avocado, black bean, cucumber, bell peppers, feta, chipotle bbq vinaigrette

PORT701 MARINASIDE DINING | NELSON, BC

 GLUTEN FREE |  VEGTARIAN

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TEMPORARY  
MENU



## CASUAL PLATES

### CRISPY CHICKEN SANDWICH | \$19

Breaded + fried chicken, lettuce, tomato, jalapeno, sriracha mayo, cheddar, sourdough

### HALIBUT BURGER | \$19

Beer battered halibut, tarter sauce, tomato, sweet chili slaw, sesame brioche bun

### PORT701 BURGER | \$19

Housemade beef patty, crispy prosciutto, onion strings, roasted red pepper, grainy mustard, garlic aioli, cheddar, tomato, lettuce,

### ROTISSERIE CHICKEN CLUB | \$18

Shredded chicken, applewood bacon, avocado, lettuce, tomato, mayo, cheddar, sourdough

### BEEF BRISKET DUNK | \$19

In house rotisserie beef brisket, caramelized onion, sauteed mushroom, jack cheese, artisan hoagie bun, beef au jus

### 🌱 HOUSEMADE CHICKEN TENDERS | \$17

Gluten free rice flour tenders, baked then fried crispy, housemade honey mustard dip

### FISH + CHIPS | \$23

Two halibut pieces in a housemade local ale beer batter, tartar sauce + sweet chili coleslaw

### 🌱 SAVORY VEGETARIAN CREPE | \$16

Housemade french crepes on our crepe stone filled with roasted mushroom, sundried tomato, spinach, goat cheese + balsamic drizzle

### SMOKED SALMON CREPE | \$17

Smoked salmon, ricotta cheese, dill, pickled red onion, capers, fresh arugula + balsamic drizzle

### SHAWARMA WRAP | \$18

Spiced chicken, onions, peppers, tomatoes, green onion + tzatziki sauce in a flour tortilla

## MAIN COURSE

### PAN SEARED SALMON | \$26

Sockeye salmon filet, crispy skin, roasted leek, lemon garlic butter, with side + vegetables

### 🌱 WILD MUSHROOM PASTA | \$21

Pappardelle, wild mushroom sauce, sauteed spianch, cherry tomato, parmigiano, reggiano

### BEEF BRISKET RAVIOLI | \$24

Housemade ravioli with rotisserie beef brisket, pancetta, spinach, truffle buerre blanc, parmigiano reggiano

### SQUID INK PASCATORE | \$26

Mussels, smoked salmon, tiger prawn, fine herbs, roasted garlic, sundried tomato pesto, heavy cream, black pasta, parmigiano reggiano

### 🌱 FRENCHED CHICKEN BREAST | \$24

Marinated herb organic chicken, in a pan au jus, served with side + vegetables

### 🌱 DUCK CONFIT | \$24

Duck leg confit, braised lentils, smoked pancetta, served with side + vegetables

### 🌱 HAIDA GWAI HALIBUT | \$34

Pan seared halibut filet, lemon herb beurre blanc, fire roasted tomato jam, side + vegetable

### 🌱 BEEF + REEF | \$34

6oz AAA sirloin steak, seasoned then cooked to your liking, tiger prawns in creole spices, choice of side + vegetables

### 🌱 FILET MIGNON | \$40

6oz AAA filet mignon, classic sauce bordelaise, compound butter, choice of side + vegetables

### BRAISED BEEF CHEEKS | \$26

Slow braised tender beef, red wine demi, braised red cabbage, spaetzle + vegetables