

Wines by the Glass

Champagne & Sparkling

	<i>Glass</i>	<i>Bottle</i>
St. James Hotel, Private Label – California	\$7	\$26
Il Follo, Brut Rosé – Veneto, Italy	\$9	\$35
Blu Prosecco – Monteforte d’Alpone, Italy, 187 ml	-	\$9
Cascinetta Vietti Moscato d’Asti – Piemonte, Italy, split 375 ml	-	\$14

Rosé

	<i>Glass</i>	<i>Bottle</i>
Pinot Noir, Martin Ray – Sonoma, California <i>Bright, Rich, Citrus Blossom & Exotic Fruit; Pair with Pork, Chicken</i>	\$8	\$28

White

	<i>Glass</i>	<i>Bottle</i>
Chardonnay, Simi – Alexander Valley, California <i>Creamy with Gentle Oak & Spice; Pair with Fish, Seafood</i>	\$10	\$38
Gran Reserva Chardonnay, Concha y Toro – Chile <i>Elegant, Complex, Creamy with Mineral Notes; Pair with Fish, Duck, Cheese</i>	\$14	\$54
Unoaked Chardonnay, “The Wishing Tree” – Australia <i>Smooth, Aromatic Pear, Peach with Mineral Finish; Pair with Fish, Chicken</i>	\$9	\$34
Sauvignon Blanc, Manu – Marlborough, New Zealand <i>Vibrant, Rich, Classic Varietal; Pair with Fish, Cheese & Cured Meats</i>	\$9	\$34
Riesling, Dr. Loosen – Mosel, Germany <i>Semi Sweet, Fruity with Mineral Tones; Pair with Spicy Foods</i>	\$8	\$30
Pinot Grigio, Somboli – Torento, Italy <i>Delicate, Dry, Aromatic Pear & Floral; Pair with Fish</i>	\$8	\$30
San Vincenzo Garganega, Anselmi – Italy <i>Medium Body, Fragrant, Intense Fruit; Pair with Mussels, Duck</i>	\$12	\$46
Dry Riesling, Baron de Hoen – Alsace, France <i>Light, Clean, Floral & Fruity with a Long Smooth Finish; Pair with Fish, Seafood</i>	\$9	\$34

Red

	<i>Glass</i>	<i>Bottle</i>
Pinot Noir, Belle Glos, “Meiomi” - Central Coast, California <i>Rich, Fruit Forward; Pair with Lamb, Pork</i>	\$10	\$38
Pinot Noir, Cline – Sonoma, California <i>Bright, Spice, Medium Tannins; Pair with Lamb, Seafood, Chicken</i>	\$9	\$34
Pinot Noir, Left Coast Cellars “Cali’s Cuvee” – Willamette Valley, OR <i>Supple, Ripe Plum & Cherry, Floral with Spicy Notes; Pair with Duck, Lamb, Tenderloin</i>	\$16	\$62
Cabernet Sauvignon, Estancia – Paso Robles, California <i>Intense Fruit & Chocolate with a Long Finish; Pair with Steak, Ribs</i>	\$10	\$38
Cabernet Sauvignon, Martin Ray – Sonoma, California <i>Complex, Medium Body, Well Structured Tannins; Pair with Lamb, Beef</i>	\$12	\$46
Cabernet Sauvignon, Marques de Casa Concha – Chile <i>Dark Ruby, Cherry & Blackberries, Cedar & Smoke, Firm Tannins; Pair with Bison, Tenderloin, Duck</i>	\$14	\$54
Merlot, Cline – Sonoma, California <i>100% Merlot, Clean Fruit & Spice; Pair with Ribs, Lamb, Chicken</i>	\$9	\$34
Malbec, Elsa Bianchi – Mendoza, Argentina <i>Silky, Lively, Plum & Violet, Vanilla; Pair with Pork, Steak</i>	\$9	\$34
Zinfandel, Paso Creek - Paso Robles, California <i>Intense, Rich, Peppery with Deep Fruit; Pair with Lamb, Ribs</i>	\$10	\$38
Bold Red Signature Blend, “Cryptic” – Sonoma, California <i>Complex, Deep, Fruit Forward; Pair with Grilled Meat, Pasta, Flatbread</i>	\$10	\$38
Organic Monastrell, Honoro Vera – Jumilla, Spain <i>Full Bodied, Deep, Dry, Lush with Firm Tannins; Pair with Lamb, Pork, Cheese</i>	\$8	\$30

Beer on Tap

3 Sheeps Baaad Boy (16 oz) | \$5.25
Black Wheat Ale - Sheboygan, WI - 5.5% abv

Bells Brewery
Rotating Selection - Michigan

Duvel Maredsous 8 (10 oz) | \$7.50
Dubbel - Belgium - 8% abv

Summit Brewing Co. (16 oz) | \$6.75
Oatmeal Stout (nitro) - St. Paul - 5.1% abv

Rogue Dead Guy (16 oz) | \$6.50
German Maibock Style - Oregon - 6.5% abv

Surly Furious (16 oz) | \$5.75
American IPA - Minneapolis - 6.2% abv

Great Lakes Brewing Co. (16 oz) | \$5.75
Dortmunder - Ohio - 5.8% abv

Grand Teton Coming Home (10 oz) | \$5.50
Belgian Style Dubbel - Wyoming- 10% abv

Martinis

Port Vesper - \$10
Tanqueray Gin, Stoli Vodka, Lillet Blanc

Pamatini - \$8
*Absolut Pear Vodka, Pama Pomegranate Liqueur,
Lemon & Lime Juices*

The Flirt - \$8
*Absolut Raspberry Vodka, Sparkling Wine, Chambord,
Pineapple & Cranberry Juices*

Saint Hendrick - \$9
*Muddled Cucumber, Hendrick's Gin, St. Germain
Liqueur*

Side Car - \$8
Martell VS Cognac, Cointreau, Lemon Juice

Sparkling Limone - \$10
*Absolut Citron Vodka, Housemade Limoncello, Lemon
Juice, Sparkling Wine*

Divine Caramel - \$8
*Godiva Caramel Liqueur, Godiva White Chocolate Liqueur,
Di Sarrono Amaretto, Nocello, Cointreau*

The Port's Appletini - \$8
*Absolut Vanilla, Sour Apple Pucker, Pepin Heights Apple
Cider, Beaujolais Cider Vinegar*

Authentic Prohibition Cocktails

All \$8

~ Scofflaw ~

Created at Harry's N.Y. Bar in Paris after a prize was offered for the best word to describe how people felt about the Prohibition. It means "a person who flouts the law" (or drinks illegally) and is a compound of the words "scoff" and "law."

Templeton Rye Whiskey, Dry Vermouth, Lemon Juice, splash of Grenadine

~ Blood and Sand ~

Created to honor 1922 Bullfighting Movie and favorite of Italian movie star Rudolph Valentino.

Dewars Scotch, Sweet Vermouth, Cherry Heering, Orange Juice

~ Lucien Gaudin ~

Names after the 1920, 1924 and 1928 World Champion Fencer.

Beefeater Gin, Cointreau, Campari, Dry Vermouth

~ Boulevardier ~

Created for Erskine Gwynne, premier bartender and editor of 'The Boulevardier' - a Parisian version of 'The New Yorker' - at Harry's N.Y. Bar in Paris.

Maker's Mark Bourbon, Campari, Sweet Vermouth

Mocktails

Ginger Fizz - \$4.25
Fresh Lime Juice, Simple Syrup & Ginger Beer

Tropical Fizz - \$3.75
Fresh Orange Juice, Sour Mix, Grenadine & Ginger Ale

Bitter Delight - \$3.75
Fresh Orange Juice, Apple Cider, Sour Mix, Angostura Bitters & Soda

Virgin Cosmo - \$4.25
Non-Alcoholic Triple Sec, Fresh Lime Juice & Cranberry Juice

Snacks

Marcona Almonds

Imported from Spain, Toasted and Tossed with Olive Oil and Maldon Sea Salt
\$4

Yakitori

Chicken, Soy-Sake Glaze, Peanut Emulsion, Mint, Chile, Sesame Seed
\$4 each

Marinated Olives

Caperberries, Peppers, Olive Oil, Sherry, Bread
\$4

Oysters

**Raw with Brandy Cocktail Sauce and Lemon
or
Baked and topped with Preserved Lemon-Scallion Butter
\$4 each

Cured Meats

\$6 each

Served with Seasonal Greens, Baguette & Tomato Preserve

Mitica Serrano Ham: 14 month air cured Spanish Ham.

Wild Boar Salumi: 8 month Tuscan Style Air Dry Cured Texas Wild Boar

Cheeses

\$6 each

Moody Blue Cheese (Roth Creamery): Made in small batches from fresh, local Wisconsin cow's milk, this rich creamy blue is delicately smoked over fruit-wood to create subtle smoky undertones. Beautifully balanced, sultry and seductive.

Good Thunder Camembert: Washed-rind cow's milk cheese with a robust, fruity flavor. Washed in Surly™ Bender beer, cultures and salt weekly for three weeks, during which time the wash soaks in slowly, producing an alchemy of flavors between the two.

Starters

Beer Steamed Manilla Clams

Beer Broth, In-House Cured Pancetta, Shallots, Pickled Pepperoncino, Coriander
\$12

Duck Confit

Crostini, Frisée, Dijonnaise, Pickled Cranberries, Chive, Lemon Vinaigrette
\$9

Ahi Tuna Tartar

Roasted Poblano Emulsion, Avocado, Black Sesame Seed, Jalapeño Cucumber Vinaigrette, Crostini, Cilantro
\$12

Flatbread

Pulled Pork, Charred Tomato, Feta Cheese, Red Onion, Arugula
\$12

Soup Du Jour

Chef's Daily Creation
\$7

Composition of Winter Greens

Parmesan Reggiano, Polenta Crouton, Lemon-Agave Vinaigrette
\$6

The Port Caesar

Baby Red and Green Romaine Lettuce, Roasted Garlic Caesar Dressing, Crispy Braised Pork Belly, Soft Poached Egg, Parmigiano Reggiano
\$8

Roasted Vegetables Bruschetta Salad

Daily Selection of Fresh Seasonal Vegetables, Grilled Batard, Frisée, Donnay Goat Cheese, Coriander-Orange Vinaigrette
\$8

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*



Entrees

Wild Boar Cavatelli

*Hand Rolled Pasta, Wild Boar Ragout, Parmigiano Reggiano Cheese,
Cold Pressed Olive Oil*

\$22

Lamb

*Braised Lamb Shoulder, Foraged Mushroom Farroto,
Wilted Arugula, Sauce Natural*

\$22

Walleye

*Hazelnut Crusted, Wild Rice, Cranberries, Brussel Sprouts,
Pickled Crème Fraiche*

\$26

Bison New York Strip

*Fingerling Potatoes, Grilled Rapini, Black Garlic, Olive Oil
Best Served Medium Rare to Medium*

\$37

Branzino

Mediterranean Sea Bass, Glazed Spring Vegetables, Champagne Sauce

\$26

Butternut Squash Risotto

*Carnaroli Rice, Parmigiano Reggiano Cheese, Butternut Squash, Pepitas,
Parmesan Broth*

\$20

Beef Tenderloin

*Potato and Blue Cheese Bon-Bon, Roasted Baby Beets, Ginger Scented Carrot,
Apple-Pine Nut Brown Butter Vinaigrette*

\$35