Portland Sports Bar & Grill

Family Owned & Operated Since 2009

starters

Steak Bites* GF 8 ounces top sirloin, seasoned & grilled medium-rare, creamy horseradish. 13.25 Add Cajun & Butter +1.5

Hummus Platter Our authentic Lebanese garbanzo dip, toasted flatbread, tzatziki sauce, tomato & cucumbers. 11

Victory Wings Crispy fried chicken wings, chunky bleu cheese dressing, choice of style. 16.75

*Buffalo Sauce *Mild *Garlic Parmesan *Sweet Chili *Infernol

Cajun Tots Crispy fried tots, bold toss in cajun seasonings, chipotle tomato aioli. 9.5

Garlic-Parmesan Fries Tossed golden fries, garlic sauce, shredded parmesan, roasted garlic aioli. 10.25 **Regular Fries** 8

Touchdown Totchos Golden tots covered in our famous chili, cheddar jack, diced onions, jalapeno slices & bacon bits. Habanero ranch drizzle. 16

Au Jus Dippers **GF** ½ lb. seared steak tips in cabernet au jus, sautéed mushrooms, grilled onions & peppers, chipotle tomato aioli, toasted sourdough. 17

from the bay

Crab Cakes Breaded cakes of lump buttery crab, light seasonings Fried & topped w/ siracha mayo on a bed of greens. 12.5

Shrimp Cocktail GF Fresh bay shrimp stuffed in a martini glass. Topped w/ scratch cocktail sauce & lemon. 10

Oyster Shooters* GF Fresh Pacific NW oysters w/ scratch cocktail sauce & lemon. 2.75 ea. / 14 ½ dozen Add Peppered Vodka? 1.5 ea.

soup & salads

Homemade Chili GF Our hearty mixture of seasoned ground beef, stewed tomatoes, kidney beans & bold blend of spices. Topped w/ diced onions & shredded cheddar. Cup 6.5 / Bowl 11.5

Scratch Soup Our warm rotating selection of soup; made fresh inhouse. Cup 6.5 / Bowl 11.5

Dockside Caesar Green romaine lettuce, scratch caesar dressing, shredded parmesan, garlic croutons. Half 9 / Whole 14

House Salad Fresh romaine lettuce, tomato & cucumber. Topped w/ shredded carrots & garlic croutons. Choice of dressing. 9.5 Bay Shrimp- 4.5 Grilled Chicken- 7 Grilled Salmon-12

Shrimp Louie Fresh bay shrimp, chopped tomato & cucumber, hard-boiled eggs, romaine lettuce, garlic croutons. 1000 island or choice of dressing. 15.5

Cobb Salad GF Grilled chicken. hard-boiled egg slices, bacon bits, bleu cheese crumbles, chopped tomato & romaine. Choice of dressing. 17.5

Gyro Salad GF Seasoned gyro meat, feta crumbles, diced onion, chopped tomato & cucumber, crisp romaine. Tzatziki yogurt dressing on side. 15

dressings:

-House

(olive oil, lemon juice, garlic sauce)

-Ranch -Bleu Cheese -1000 Island -Huckleberry Vinaigrette

sandwiches & wraps

Soup, Salad, Fries, Cajun Tots or Slaw Garlic Fries +1

Original Gyro

Seasoned beef slices, shredded lettuce, tomatoes, cucumbers, diced onion & tzatziki sauce. Wrapped in toasted naan. 16.25 Add Feta +1.5

Chicken Bacon Ranch Wrap

Chopped chicken breast, steamed rice, shredded lettuce & tomato on toasted flatbread. Topped w/ colby & habanero ranch. 15

Jeff's Grilled Cheese

4-cheese blend, garlic butter asiago crust, fresh bakery sourdough, chipotle tomato aioli. 13.25

Grilled Tomato- 1.5 **Burger Patty-5** Bacon-3

Teryaki Chicken Sandwich

Grilled chicken breast in teriyaki sauce, house slaw, swiss, sliced tomato, red onion, dill pickles, toasted bun. 18

Stadium Club

Grilled marinated chicken breast, thick-cut peppered bacon, melted swiss, lettuce, sliced tomato, dill pickles. On a toasted bun with fresh guacamole. 19.75

French Dip

Sliced sirloin, melted swiss, grilled red onions, toasted roll. Scratch au jus & horsey on side. 17

Root Beer Pulled Pork

Tender pork shoulder slowly braised in root beer & secret spices. On a fresh bakery bun, bbq sauce, house slaw. 14

portland cheesesteaks

Original

Shredded sirloin, grilled onions & peppers, melted provolone, tomato aioli. 16

Deluxe

Our original philly sandwich, loaded up w/ mushrooms & jalapenos. 17.75

OUR STORY:

Jon & Jeffrey began this journey together in 2007, as a middle eastern restaurant known as "Cypress". After a few years, they rebranded into PSBG as a father & son operation. Jeffrey has been running the kitchen & financials since he was a sophomore in high school. Jon has been serving in the industry for 45 years. Together we continue to grow their dream into a local favorite.

*Consuming raw or uncooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Groups of 6+ cannot be split more than 2 ways

PORTLAND SPORTS BAR & GRILL



Family Owned & Operated Since 2009

gourmet burgers

Soup, Salad, Fries, Cajun Tots or Slaw Garlic Fries +1

P.S.B.G Cheeseburger* Fresh & <u>local</u> ground chuck 1/3 lb patty, melted sharp cheddar, secret seasonings. 15.25

Rose City* Cracked egg over-easy & melted cheddar. 16.5

California* Fresh guacamole, melted swiss, thick-cut peppered bacon. 18.25

Peanut Butter Bacon* Creamy peanut butter sauce, cheddar, thick-cut peppered bacon. 17.75

Mushroom Swiss* Sautéed sliced mushrooms in merlot & melted swiss. 16.5

Firehouse!* Cajunized patty, buffalo sauce, jalapeno slices, cheddar & habanero ranch. 16.5

Black & Bleu* Bubbling bleu cheese crumbles & cajun seasoning. 16.25

Double Play* 2 burger patties, 2 bacon slices, 2 slices of cheese. Batter up! 21

Hillbilly* Topped w/ tender pulled pork, melted cheddar, bbq ranch sauce. 17.75

Big Kahuna* Grilled pineapple salsa, teriyaki drizzle, melted pepper jack, fresh guacamole. 17.5

*Substitute a plant-based BEYOND PATTY! +1.5

pub favorites

Fish & Chips Ale-battered loins of our seasonal catch. Chunky house tartar, slaw & fries. 18.75

Chicken Strips Tender white meat chicken, lightly seasoned & breaded. BBQ ranch dipping sauce & fries. 16.75

Chicken Fajita Bowl *GF* A large bowl of seasoned chicken breast, grilled onions & peppers, basmati rice, tomato, shredded lettuce, cheddar & habanero ranch. Side of house guac. 18

*Sub Shredded Steak 2.5

signature entrees

Blackened Salmon GF

Louisiana-style cajun dry rub grilled on a wild-caught salmon fillet. Served with fresh <u>basmati rice</u>. 17.5

Garlic Chicken GF

Tenderized chicken medallions infused in garlic, roasted garlic aioli, melted parmesan, toasted lemon.

Served with fresh <u>basmati rice</u>. 19.5

Chicken Coconut Curry GF

Marinated chicken breast pieces braised in a blend of spices. Covered w/ our rich coconut curry sauce.

Served with fresh <u>basmati rice</u>. 15

12° Rib-Eye Steak* GF

Our legendary tender cut of high-quality beef, grilled w/ light steak seasonings.

Topped w/ garlic-herb butter & side of creamy horseradish. Served with cheesy garlic potatoes. 31

Cajun Butter Rib-Eye* GF

12°z rib-eye steak grilled w/ our mild cajun blend & garlic butter. Topped w/ grilled onions & mushrooms, side of chipotle aioli. Served with **cheesy garlic potatoes**. 35

ADD AN EXTRA SIDE +3.5

Basmati RiceSide SaladFriesCajun TotsColeslawChiliSoupGrilled AsparagusGarlic Fries