

Port of Call

Bistro and Beer Garden

Serving Seafood, Sailors and Wisconsin Traditions

Port of Call has the perfect setting for groups of all sizes and occasions.

The Helm

This semi-private space occupies the Southeastern Corner of the restaurant and provides excellent views of both the Milwaukee River and Wells St. It can accommodate groups of 15-25.

Sunday-Wednesday	Thursday-Saturday
\$150 Minimum 11a-4p	\$250 Minimum 11a-4p
\$250 Minimum 4p-8p	\$350 Minimum 4p-8p

Port of Call Main Bar

Reservations are accepted, but the main bar will always be accessible to regular bar and dining room patrons as well. Perfect for watching sports games on 3 HDTV's.

The Main Dining Room

The dining room provides a semi-private area with an elegant touch and also overlooks the Milwaukee River. Seated capacity of the dining room is 60 and standing-room buffet-style setup can accommodate up to 100. Private bar service and a fireplace are some of the amenities that the main dining room can offer.

Sunday-Wednesday	Thursday-Saturday
\$1000 Minimum 11a-4p	\$1500 Minimum 11a-4p
\$1500 Minimum 4p-8p	\$2000 Minimum 4p-8p

Outside Patio

This 1300 square foot outdoor space overlooking the Milwaukee River can seat up to 110 or 150 for standing-room buffet-style setup. Private bar service is also available. Events booked on the patio are weather-dependant. Half of the patio can also be reserved.

Sunday-Wednesday	Thursday-Saturday
*\$2000 Minimum 11a-4p	*\$2500 Minimum 11a-4p
*\$2500 Minimum 4p-8p	*\$3000 Minimum 4p-8p

*Prices are valid through June 2012

PORT OF CALL BUFFET MENUS

Buffet will be available for 1.5 hours. Prices are per person and do not include drinks, tax or gratuity.

THE CAPTAIN'S DINNER BUFFET

Prime Rib Carving Station served with Horseradish Au Ju and Fresh Rolls,
Garden Salad, Lobster Bisque, Oven-Roasted Vegetable Lasagna,
Prosciutto Wrapped Shrimp, Garlic Mashed Potatoes, Maple-Glazed Baby Carrots,
and New York-Style Cheesecake

35/person

ADD OVEN ROASTED TURKEY CARVING STATION FOR AN ADDITIONAL 5/person

THE FIRST MATE APPETIZER BUFFET

Beef Satay in a Sesame and Soy Glaze,
Iced Jumbo Shrimp served with Lemon and Cocktail Sauce,
Mini Turkey Wraps, Mini Crab Cakes served with Cilantro-Lime Remoulade,
Spinach and Ricotta Stuffed Mushrooms, Grilled Vegetable Platter,
and Wisconsin Cheese, Sausage and Cracker Platter

26/person

THE DECKHAND APPETIZER BUFFET

Prosciutto Wrapped Shrimp, Chicken Satay served in a Sesame Soy Glaze,
Tomato Bruschetta, Grilled Vegetable Platter,
and Cheese, Sausage and Cracker Platter

21/person

PORT OF CALL SEATED DINNER MENUS

Prices are per person and do not include drinks, tax or gratuity.
Groups of 15-20 will have access to this limited menu on the day of their reservation.
Groups of 21+ can select 3 items and will need to submit pre-count orders 2 days prior to the reservation date.

All Entrees are served with
Port of Call Salad
Romaine Lettuce, Field Greens, Roma Tomatoes, Seasoned Croutons Shredded Parmesan,
Balsamic Vinaigrette

Entrees

GRILLED FLANK STEAK

Chili and Coffee-Rubbed Flank Steak in a Red Wine Demi-Glaze, Served with Asparagus and Roasted Potatoes

19

ATLANTIC SALMON

Atlantic Salmon Seared in a Caramelized Maple Glaze with Wild Mushrooms, Crispy Julienne Leeks and Couscous

19

1/2 HERB-ROASTED CHICKEN

Served with Wild Rice and Asparagus

17

PORTABELLA SANDWICH

Marinated and Grilled Portabella Mushroom with Provolone Cheese, Roasted Red Pepper Mayonnaise on Toasted Ciabatta Bread

13

PORT OF CALL LUNCH MENUS

Prices are per person and do not include drinks, tax or gratuity. Lunch menus are available 7 days a week until 3:00pm.

Groups of 15-20 will have access to this limited menu on the day of their reservation. Groups of 21+ can select 3 items and will need to submit pre-count orders 2 days prior to the reservation date.

CHICKEN MELT

Grilled Chicken Breast, Applewood-Smoked Bacon, Avocado, Tomato, Provolone Cheese, Basil Mayonnaise on Ciabatta Bread

10

PERCH SANDWICH

Fried Perch Filet topped with Shaved Lettuce, Tomato and Tartar Sauce on Ciabatta Bread

12

PORTABELLA SANDWICH

Marinated and Grilled Portabella Mushroom with Provolone Cheese, Roasted Red Pepper Mayonnaise on Toasted Ciabatta Bread

10

GRILLED STEAK SANDWICH

Char-Grilled Flank Steak, Swiss Cheese, Mushrooms, Onions, Horseradish-Garlic Mayonnaise on Toasted Ciabatta Bread

12

GRILLED CHICKEN CAESAR SALAD

Romaine, Seasoned Croutons and Grilled Chicken topped with Shredded Parmesan

12

SEARED ATLANTIC SALMON SALAD

Spinach, Field Greens, Boursin Cheese, Red Apples, Roasted Cashews, topped with seared Atlantic Salmon and Honey Poppy Seed Dressing

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