

STEP 1: pick your PROTEIN

1

PORTOBELLO'S SIGNATURE BRISKET 29

APPLEWOOD SMOKED WITH CITRUS AND
PINK PEPPER CORN DRY RUB

PULLED PORK 27

CHERRYWOOD SMOKED
WITH HOUSE SPICE BLEND

PORCHETTA 28

GARLIC AND HERB MARINATED LOIN
WRAPPED IN PORK BELLY

CHICKEN 21/28

QUARTER, HALF
ROTISSERIE LEMON-HERB BRINED AND
SLOW COOKED

PORK RIBS 29

CHERRY-WOOD SMOKED AND RUBBED
WITH HOUSE SPICE BLEND. SWEET AND
STICKY BBQ SAUCE

PIT FIRED BRATWURST

SAUSAGE 19
JUICY, SMOKEY *NUFF SAID

BACON WRAPPED STUFFED

CHICKEN BREAST 29

JALAPEÑO, CREAM CHEESE, WRAPPED HAM,
BACON, BBQ GLAZE, CHICKEN SKIN PANKO
CHIMICHURRI AIOLI

PORTOBELLO MUSHROOM 22

STUFFED WITH JACKFRUIT, BLACK BEAN,
CHIPOTLE ROASTED PEPPERS + ONIONS

STEP 2: select your SIDE

COLD

POTATO SALAD

ZESTY COLESLAW

BROCCOLI AND BACON SALAD

BLACK BEAN AND CORN SALAD

CAESAR SALAD

ARTISAN GREEN SALAD

HOT

MAC AND CHEESE

CHORIZO BEANS

BBQ SPICED AND FULLY LOADED
CRUSHED SWEET POTATO

CRISPY FRIED RED SKIN POTATO

ROASTED + HERB BUTTERED
VEGETABLE

2

STEP 3 : Hungrier ? SIDE UPGRADES

ADD BRISKET + 5
ADD PULLED PORK + 5
ADD 1/4 CHICKEN + 9
ADD MUSHROOMS+ONIONS + 3
ADD AN EXTRA SIDE + 7

3

STEP 4: squeeze your SAUCE

SIGNATURE BBQ
CAROLINA MUSTARD
ROTATING SAUCE

4

STEP 5: bake your BREAD

COUNTRY
BUTTERMILK BISCUIT
JALAPEÑO CORN BREAD

5

6 + BEER

ADD A SLEEVE FROM
OUR CRAFT BEER LIST +6

9 + DESSERT

INDULGE IN A DELICIOUS
HOME-MADE DESSERT

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SMOKEHOUSE DINNER

HOT DISHES

BEEF CHILI 19

BUTTERMILK BISCUIT, SOUR CREAM, SMOKED CHEDDAR, GREEN ONIONS

GARDEN CHILI WITH 4 BEANS 16

BUTTERMILK BISCUIT, SOUR CREAM, SMOKED CHEDDAR, GREEN ONIONS

CHICKEN POT PIE 19

CREAMY MUSHROOM SAUCE, PUFF PASTRY


SOUP + SALAD

ROASTED TOMATO 
BISQUE 13/7
COCONUT CREAM

ROTISSERIE CHICKEN
NOODLE SOUP 13/7

FEATURE SOUP - 13/7
CHEF'S DAILY CREATION

CAESAR 16
HOUSE DRESSING, SHAVED PARMESAN, BBQ SPICED CROUTON CRUMBLE

ARTISAN GREEN SALAD 16 
PICKLED CHERRIES, FETA CHEESE, CUCUMBER, RADISH, TOASTED ALMONDS, PINK PEPPERCORN WHITE BALSAMIC DRESSING

POUTINE

PORTO CLASSIC POUTINE 15
CRISPY REDSKIN POTATO, CHEESE CURDS, BBQ GRAVY

BRISKET + 5
PULLED PORK + 5
BBQ CHICKEN + 5
MUSHROOMS + ONIONS
ROSEMARY GRAVY + 3

MAC N CHEESE

CLASSIC 14 
APPLEWOOD SMOKED CHEDDAR, PANKO CRUST

BRISKET + 5
PULLED PORK + 5
BBQ CHICKEN + 5
MUSHROOMS + ONIONS + 3 

SHARE BOARDS FOR FOUR

Chicken N' Rib 122

ROTISSERIE CHICKEN WITH BBQ GRAVY
CHATEAU SPICED PORK RIBS
BROCCOLI AND BACON SALAD
SMASHED CRISPY RED SKIN POTATOES
HERB BUTTERED ROASTED VEGETABLES
JALAPEÑO CORNBREAD WITH HONEY BUTTER

Smokehouse 129

MITCHELL'S CITRUS SMOKED BRISKET
ORANGE ACHIOTE RUBBED PULLED PORK
BRATWURST
CREAMY POTATO SALAD
GOOD OLE MAC N'CHEESE
CHORIZO SPICED BAKED BEANS
HERB BUTTERED ROASTED VEGETABLES
SELECTION OF SIGNATURE SAUCES
JALAPEÑO CORNBREAD WITH HONEY BUTTER

It's "Pitmaster" To You 169

MITCHELL'S CITRUS SMOKED BRISKET
CHATEAU SPICED PORK RIBS
CRISPY ROAST PORCHETTA
BRATWURST
CAESAR SALAD
GOOD OLE MAC N'CHEESE
PULLED PORK POUTINE WITH BBQ GRAVY
HERB BUTTERED ROASTED VEGETABLES
SELECTION OF SIGNATURE SAUCES
COUNTRY BUTTERMILK BISCUIT AND
JALAPEÑO CORNBREAD WITH HONEY BUTTER

CHICKEN DINNER 59

TWO-FOUR PEOPLE

Whole Herbed Brined Rotisserie Chicken, Crispy Potatoes, Herb Buttered Roasted Vegetables, Zesty Mustard Slaw, Country Buttermilk Biscuit, Butter and BBQ gravy

