



PASSPORT CAFÉ

Global Cuisine, Local Harvest

Dinner Menu

12087 Perry Highway | Wexford, PA 15090 | Tel. 724.934.3663 | www.passportcafe.pittsburgh.com

To start

BEET TIMBALE

Eichner Farm beets and spinach tossed in virgin olive oil and lemon juice with Boursin béchamel and lightly fried artichoke hearts \$7

DUCK SAUSAGE

Roasted duck sausage served with sweet and sour onion and raisin relish \$9

RISOTTO OF THE DAY

A changing selection of classic and innovative risottos \$7.50

LAMB SLIDERS

Lamb miniburgers, grilled haloumi cheese, tomato and pesto on sesame buns with truffled French fries \$9.50

STUFFED CALAMARI

Squid stuffed with hot pork sausage on a bed of sauteed greens and peppers \$8

POACHED PEAR WITH GOAT CHEESE

Poached local pear stuffed with Allegheny Mountain goat cheese and baked in puff pastry, with pistachio crème \$8.50

CRAB SOUFFLÉ

Lump crab meat “soufflé” with wilted spinach, roasted tomato and roasted jalapeno crème fraîche \$12.50

GRILLED BRIE

Grilled Brie with roasted grapes, mango chutney, toasted brioche, and a balsamic vinaigrette \$9

SOUPS

Roasted tomato and red pepper bisque \$5
Ask your server about our seasonal soup

PASSPORT SALAD

Mixed greens, tomatoes and sweet piquillo peppers stuffed with manouri cheese and olive tapenade with a roasted shallot vinaigrette \$6

TOMATO, MOZZARELLA AND CUCUMBER SALAD

Salad greens, fresh mozzarella, cucumbers and cherry tomatoes with olive oil and reduced balsamic dressing \$6

Entrées

RED SNAPPER

Pan-seared red snapper served with herb-roasted potato and vegetable bouillabaisse \$22

CHICKEN BREAST

Eichner Farm roasted chicken breast with caramelized apples, apple cider reduction and chestnuts, served with quinoa \$18

BRONZINO

Pan-roasted Mediterranean sea bass with fried herb polenta, baked goat cheese stuffed artichoke hearts and pumpkin crème \$24

SCALLOPS

Pan-seared scallops served with local mushrooms, sauterne crème, wild rice and fried leeks \$21

SALMON FOR THE SEASON

Seared salmon* with pumpkin mascarpone ravioli in a champagne shallot *au jus* topped with crispy sweet potato pomme frites \$23

ROASTED PORK LOIN

Roasted pork loin* stuffed with Parma prosciutto and Derby sage cheese and served with butternut squash and ricotta gnocchi \$24

WESTERN PENNSYLVANIA STRIP STEAK

14-ounce grilled locally raised grain- and grass-fed NY strip steak,* with wild mushroom sherry crème and truffled potatoes \$29

PASTA AU GRATIN WITH DUCK AND VENISON

Bucatini pasta with a creamy blend of three cheeses and fresh bread crumbs, topped with pan-seared duck breast and venison bratwurst \$22

TOMATO AND VODKA PASTA

Trenne pasta tossed with tomato, pancetta and vodka cream sauce \$15

Add Jumbo Shrimp \$4 or Eichner Chicken \$3

MUSSELS AND PASTA

Roasted garlic and parsley tagliatelli tossed with mussels, smoked pork, caramelized onions and roasted tomato in a Chablis reduction \$18

Please see our dessert menu for our selection of house-made desserts

Our local harvest comes from many fine sources, including Eichner's, Kaelin's, Penn's Corner Farm Alliance and Shelter Farm.

*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please alert us of any food allergies or sensitivities.