

PORT SAINT JOE

provisions

just great food

antipasto appetizers

Appetizers

- Tomato Basil Bruschetta | 10**
Tomato Basil Bruschetta with shaved Parmesan and grilled Baguette
- Goat Cheese Marinara Fondue | 10**
Goat Cheese Marinara Fondue with grilled Garlic Bread
- Sesame-Seared Tuna | 14**
Sesame-seared Tuna with Wasabiyaki Sauce and Wacumbi Seaweed Salad
- Antonio's Mussels | 14**
Mussels in White Wine and Garlic Sauce

CONSUMING RAW OR UNCOOKED MEATS AND SEAFOOD
MAY INCREASE YOUR RISK OF FOOD BOURNE ILLNESS

primer plato

Starter Salads

- Provisions House Salad**
Petite | 4 Standard | 7
Julienne Romaine with Garlic Croutons, Kalamata Olives, Parmesan and House Balsamic Vinaigrette on the side
- Classic Caesar**
Petite | 4 Standard | 7
Crispy Romaine and Garlic Croutons tossed in our Classic Dressing then topped with imported Parmesan and Kalamata Olives
- Georgia Girl Greens**
Petite | 5 Standard | 7
Baby Greens with toasted Georgia Pecans, crumbled Bleu Cheese and our creamy Vidalia Onion Vinaigrette on the side

Enjoy Additions To Starter Salads:

- Chicken Salad | 2
- Grilled Chicken | 2
- Steak | 3 Shrimp | 5

especialidad

Specialty Salads

- Mediterranean Chop Chop**
Petite | 7 Standard | 10
Grilled Chicken or Steak, Parmesan, Garlic Croutons, Artichoke Hearts, Roma Tomatoes and chopped Grilled Vegetables tossed in Balsamic Vinaigrette
- Grilled Chicken Bruschetta**
Petite | 7 Standard | 10
Mixed Baby Greens, Bow Tie Pasta, grilled Chicken Breast and Tomato Basil Bruschetta served with Cheesy Bread
- Tom Tom's Thai Chicken**
Petite | 7 Standard | 10
Asian Veggies and grilled Chicken Breast tossed in our spicy Thai Peanut Sauce served on a bed of Julienne Romaine

paninis andwiches

Sandwiches

Includes your choice of Pasta Salad,
Fries or House Salad

- Aunt Sparkles Chicken Salad | 9**
Savory Chicken Salad on toasted Croissant
- Society Chicken | 9**
Garlic-grilled Chicken with Basil Pesto and Melted Brie
- Miami Vice | 9**
Grilled Cuban with roasted Mojo Pork, Ham, Swiss and Pickles
- Guadalupe's Steak | 9**
Grilled Skirt Steak with Chimichurri Sauce, grilled Zucchini, roasted Red Peppers and Mozzarella Cheese
- Long Board Betty Burger | 10**
Juicy Angus Beef with caramelized Onions
- Prime Rib | 10**
Served on a grilled Croissant with caramelized Onions, Au Jus and creamy Horseradish

Add Cheese!

- Swiss, Mozzarella, Bleu, Brie or Cheddar | 1
- Goat Cheese | 2

An 18% gratuity will be added
to parties of six or more.



pasta/pates
Pasta

Thai Angel

Petite | 9 Standard | 16

Asian Chicken, thinly Sliced Carrots, Cabbage & Scallions, wok-seared, then tossed with Angel Hair Pasta and our Thai Peanut Sauce

Betty Spaghetti

Petite | 8 Standard | 14

Best Spaghetti ever! Our famous "Betty Burger" of seasoned Angus Beef simmered in rich Marinara topped with imported Parmesan

Basil Basil Bowtie

Petite | 9 Standard | 14

Bowtie Pasta with fresh Basil Pesto, grilled Chicken, sun-dried Tomatoes, toasted Pecans and Brie

Shrimp Carbonara

Petite | 10 Standard | 18

Shrimp, Bacon and Penne Pasta tossed in our creamy Parmesan Sauce

Triple Cheese Penne

Petite | 8 Standard | 14

Creamy Rosado Sauce tossed with imported Parmesan, Mozzarella and Goat Cheese with grilled Chicken

Manhattan Mack & Cheese

Petite Only | 12

Penne Pasta with Prosciutto, smoked Cheddar, Parmesan and Goat Cheese

Antonio's Mussels Over Angel Hair Pasta

Standard | 17

Mussels in White Wine Garlic Sauce served over Angel Hair Pasta

antipasti/entrees
Entrees

Chimichuri Steak | 10

6 oz. Skirt Steak with Chimichuri Sauce served with roasted Potatoes and side Salad

Angel Hair Ahi | 20

Seared Ahi Tuna with Artichoke Hearts and Lemon Caper Sauce over Angel Hair Pasta

Saint Joe Sauté

Petite | 11 Standard | 21

Shrimp, Scallops, Portabella Mushrooms and Artichoke Hearts sauteed in a sun-dried Tomato Herb Burre Blanc served over Spinach Fettuccine topped with Goat Cheese crumbles

8 oz Filet Mignon | 25

Add Rosemary Shrimp | 5

Drizzled with Burre Blanc served with grilled Zucchini, Squash, roasted Red Potatoes and caramelized Onions

Snapper Picatta | 28

Snapper Filet lightly dusted in flour, pan-seared and served with our traditional Picatta Sauce, a side of Angel Hair Pasta and grilled Vegetables

Chicken Picatta

Petite | 17 Standard | 20

Breast of Chicken with Roma Tomatoes, Capers and Artichoke Hearts tossed in our traditional Picatta Sauce over Angel Hair Pasta

Saint Joe Bouillabaisse

Petite | 14 Standard | 25

Classic southern french seafood "stew" with Shrimp, Scallops, Mussels, Grouper Cheeks and Red Potatoes in a savory Saffron-Tomato Broth

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MAY INCREASE YOUR RISK OF FOOD BOURNE ILLNESS

vino tinto rosso
vin rouge
Red Wines

	Glass	Bottle
Yauquen	9	36
<i>Argentina Malbec</i>		
Six Clones	8.5	34
<i>California Merlot</i>		
Meiomi	11	44
<i>Chile Pinot Noir</i>		
Leese Fitch	8	32
<i>California Cabernet</i>		
Josh	9	36
<i>California Cabernet</i>		
Layer Cake	10	40
<i>South Australia Shiraz</i>		
Austerity	9	36
<i>California Red Blend</i>		
House Red	6	

vino bianco
vin blanc
White Wines

	Glass	Bottle
Seven Daughters	6	24
<i>Italy Moscato</i>		
2 Princes	8	32
<i>Germany Reisling</i>		
Epica	8	32
<i>Chile Chardonnay</i>		
Kris	9	36
<i>Italy Pinot Grigio</i>		
Cannonball	9	36
<i>California Sauvignon Blanc</i>		
House Chardonnay	6	

sangria
Sangria

	Glass	Pitcher
Red Sangria	5	20
White Sangria	5	20

Sangria Saturdays: All Day
 Saturdays 2 for 1 White or Red Sangria

birra
biere
Beer

DRAFT

Killian's Irish Red	4
Rip Tide Amber Ale	4
Yuengling	3
Bud Light	3
Shock Top	4
Goose Island Pale	4

BOTTLE

Bud Light	3
Budweiser	3
Miller Light	3
Michelob Ultra	3
Becks NA	3
Coors Light	3
Heineken	4
Corona	4

bebidas
Beverages

Coca-Cola	2.25
Diet Coca-Cola	2.25
Sprite	2.25
Ginger Ale	2.25
Sweet Tea	2.25
Unsweetened Tea	2.25
Lemonade	2.25

postre
Desserts

Salted Caramel Crunch	5
Key Lime Pie	5
Tiramisu	5
Triple Chocolate Cake	5

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Happy Hour: 3:00pm to 5:00pm

Appetizers

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Goat Cheese Marinara Fondue	5
Sesame-Seared Tuna	5

Beer

DRAFT

Killian's Irish Red	2.5
Rip Tide Amber Ale	2.5
Yuengling	2
Bud Light	2
Shock Top	2.5
Goose Island Pale	2.5

BOTTLE

Bud Light	2
Budweiser	2
Miller Light	2
Michelob Ultra	2.5
Becks NA	2.5
Coors Light	2
Heineken	2.5
Corona	2.5

Red Wines

Glass

Yauquen	5.95
<i>Argentina Malbec</i>	
Six Clones	5.95
<i>California Merlot</i>	
Leese Fitch	5.95
<i>California Cabernet</i>	
Josh	5.95
<i>California Cabernet</i>	
Austerity	5.95
<i>California Red Blend</i>	

White Wines

Glass

Seven Daughters	5.95
<i>Italy Moscato</i>	
2 Princes	5.95
<i>Germany Reisling</i>	
Epica	5.95
<i>Chile Chardonnay</i>	
Kris	5.95
<i>Italy Pinot Grigio</i>	
Cannonball	5.95
<i>California Sauvignon Blanc</i>	

Gift Certificates Available

PROVISIONS CATERS!

Provisions is the region's premier full-service caterer, accommodating events for up to 500 guests from St. George Island to Cape San Blas to Mexico Beach. New catering menu online at www.provisionsfl.com. Please reserve early!



850.229.9200
222 Reid Ave, Port St Joe, FL 32456
www.provisionsfl.com