

19 N. WATER STREET | DOWNTOWN CAPE | ON THE MISSISSIPPI RIVER | 573-334-0954

CIVIL WAR HISTORY / ULYSSES S. GRANT



Shortly after his promotion to the rank of brigadier General, Ulysses S. Grant was suddenly relieved of his command in Jefferson City, Missouri. His orders directed that he should report to department headquarters in St. Louis without delay to receive important instruction. What follows, taken from Personal Memoirs of U.S. Grant published in 1885, is his own account of these early days in Civil War History.

“The important special instructions which I received the next day, assigned me to the command of the district of southeast Missouri, embracing all the territory south of St. Louis in Missouri, as well as southern Illinois...

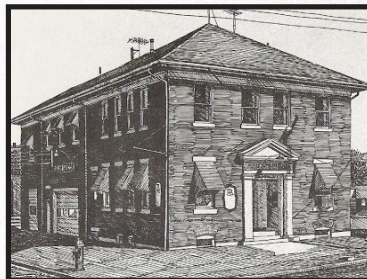
“In pursuance of my orders, I established my temporary headquarters at Cape Girardeau and sent instructions to the commanding officer in Jackson to inform me of the approach of General Prentiss from Ironton. Hired wagons were kept moving night and day to take additional rations to Jackson to supply the troops when they started from there. Neither General Prentiss nor Colonel Marsh, who commanded at Jackson, knew their destination.

“I drew up all of the instructions for the contemplated move and kept them in my pocket until I should hear of the junction of our troops at Jackson. Two or three days after my arrival at Cape Girardeau, word came that General Prentiss was approaching that place (Jackson). I started at once to meet him there and give him his orders. As I turned the first corner of the street, I saw a column of calvary passing the next street in front of me. I turned and rode around the block the other way, as to meet the head of the column. I found there General Prentiss himself with a large escort. He had halted his troops at Jackson for the night and had come on himself to Cape Girardeau, leaving orders for his command to follow him on the morning.”

The building, which now houses Port Cape Girardeau Restaurant, served as the office for Grant’s headquarters during his stay in Cape Girardeau. Later, headquarters for the district were moved to Cairo, Illinois, thirty miles to the south.

CAPE RIVER HERITAGE MUSEUM

The Cape River Heritage Museum is located in the old Police and Fire Department building at the corner of Independence and Frederick Streets. The Museum features three exhibits. The Lorimier Room displays early heritage of Cape Girardeau. The Main Exhibit portrays 19th century industry, education and culture. Murals depict these categories, as do items from early business, memorabilia



of the Old Opera House, and a display on the first Missouri Flag, which was designed and made in Cape Girardeau. The River Room features a “hands-on” approach, and is popular with children. Activities include a steamboat race, a pilot house, a knot-tying board and a video tape depicting travel on the Mississippi River.

A gift shop features river souvenirs, publications of local interest and a Biography of Cape Girardeau County.

CAPE RIVER WALK MURAL

The Taft Mural features some of our Port Cape family faces. Doc Cain is a spectator in the derby with a cigar. Twenty year employee Sandy Riegert is in the crowd. Abbie Cain is holding the baby. The baby’s face is long-time customer Norbert Foster’s baby picture from that time in history and remembered when



Taft came to town. We became great friends with artist Tom Melvin during his year-long stay in Cape. Many panels of the mural contain faces of the patrons and friends of Port Cape and the community.

BANQUETS | CATERING | DELIVERY | CARRY-OUT

PORT PLATES

These items are great for sharing or treating as a meal!

BBQ SHRIMP

A sauteed combination of shrimp with bbq spices, white wine, capers, garlic and parsley over grilled naan bread \$18.95

PIG CHIPS

Barbque pork shoulder, queso dip, baked beans, pepper jack, cheddar, jalapeños, tomatoes, green onions and BBQ sauce over house tortilla chips \$17.50

LOADED SKINS

Smoked bacon, monterey jack, cheddar, cheese dip, green onions, sour cream \$14.00
Add chopped BBQ pork shoulder \$4

QUESADILLA

Grilled marinated chicken breast, monterey jack, roasted peppers, onions, avocado, Pico de Gallo and sour cream \$16.50

SMOKED

SALMON BRUSCHETTA

Flakes of smoked salmon with roasted peppers, capers, parsley and lemon on multigrain toast with roasted garlic aioli \$17.00

POUTINE

Hand cut fries, beef brisket gravy, smoked provolone and pickled red onions \$15.50

SMOKED PORK BELLY BURNT ENDS

Served with grilled pineapple and house pico \$13.75

SHRIMP & GRITS

NOLA style shrimp and grits, trinity vegetables, creole sauce \$18.95

STUFFED MUSHROOMS

Three cheese blend with spinach, garlic and smoked bacon, baked with cheddar \$14.95

BBQ SLIDERS

Three sliders, barbeque pork shoulder, crispy fried onions, pimiento cheese, slaw, and spicy vinegar sauce \$14.95

GRILLED ASPARAGUS

Smoked goat cheese, grilled onion salad, roasted pepper puree \$16.95

WINGS

CHOOSE SIX... \$9.75

DOZEN... \$16.95 | **FIFTY...** \$59.95

We offer three styles of wings with your choice of sauce or seasoning. Celery and one sauce or seasoning is included. Extra celery, sauce, or dressing will cost 75¢

CHOOSE

TRADITIONAL

Our 25 year long traditional recipe

SMOKED

Our signature hickory smoked flavor

ZINGERS

Southern style buttermilk breading

CHOOSE ONE

YOUR SAUCE

Traditional Hot
Honey Mustard BBQ
Chipotle Honey BBQ
Parmesan Garlic
White BBQ
Fire
Sweet Sesame



YOUR SEASONINGS

BBQ Rub
Lemon Pepper
Korean Hot Pepper
Tangy Salt & Pepper

SOUP AND SALAD

RIB AND BARLEY SOUP \$4.5/6 | **SOUP OF THE DAY** \$4.5/6

HOUSE

Mixed greens, cucumber, mini heirloom tomato, garlic croutons and choice of house made dressing \$6.75

GRANT'S

Artichoke hearts, asparagus, hearts of palm, greek olives, pimento and green onions in an Italian marinade, garlic croutons \$7.95

CAESAR

Romaine, parmesan, garlic croutons, mini heirloom tomatoes, house caesar dressing \$7.95

ENTRÉE SALADS

Add marinated grilled chicken breast \$3.5, grilled shrimp \$6, grilled salmon \$8, pork tenderloin \$4.5

DOC'S BBQ

Barbeque pork shoulder, cheddar, cucumber, mini heirloom tomatoes, garlic croutons and your choice of dressing \$16.95

CHEF'S

Smoked turkey, egg, cheddar, blue cheese, smoked bacon, cucumbers, mini heirloom tomatoes, avocado, garlic croutons and your choice of dressing \$17.00

GRANT'S

Artichoke hearts, asparagus, hearts of palm, greek olives, pimento and green onions in an Italian marinade, garlic croutons \$15.50

HONEY MUSTARD PORK TENDERLOIN

Roasted peppers, avocado, blue cheese, spinach, garlic croutons, balsamic vinaigrette \$16.95

CAESAR

Romaine, parmesan, garlic croutons, mini heirloom tomatoes, house caesar dressing \$15.50

SHRIMP LOUIE

Grilled shrimp, avocado, mini heirloom tomatoes, cucumbers, garlic croutons hardboiled egg, louie sauce \$18.95

DRESSINGS: Hot Bacon Vinaigrette | Balsamic Vinaigrette | Oil & Vinegar
Raspberry Vinaigrette | Honey Mustard | House Ranch | Catalina French | Poppyseed
Jalapeno Ranch | Wine and Cheese | Blue Cheese | Italian | 1000 Island

ALL OF OUR DRESSINGS ARE MADE IN-HOUSE

**Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.
Groups of 8 or more will be charged an 18% gratuity.*

GENUINE HICKORY PIT BARBEQUE

*Our genuine hickory pit barbeque is prepared in small batches every day.
All barbeque dinners include two sides. Rolls and strawberry honey butter upon request.*

DOC'S BABY BACK RIBS

A superior cut of loin back ribs with your choice of original sauce, barbeque honey mustard or dry rub...

Half Rack \$23.50 | Full Rack \$41.00

ORIGINAL RIBS

Our original ribs are a true St. Louis cut that we dry rub and hickory smoke for several hours...

Half Rack \$21.95 | Full Rack \$38.95

PORK STEAK

Dry rubbed, smoked and finished on the grill with barbeque sauce... \$22.50

BARBEQUE PLATTER

Barbeque Pork Shoulder... \$22.00

Beef brisket... \$24.50

Barbeque chicken... 1/4 \$16.50 | Half \$23.00

BARBEQUE COMBINATION

Choose two: Original ribs, barbeque pork shoulder, smoked sausage, barbeque chicken, catfish, brisket or baby back ribs... \$25.60

PORK TENDERLOIN

Grilled and glazed with honey mustard barbeque sauce... \$22.25

SIDES

GRILLED ASPARAGUS
BELAIRES

BROCCOLI SALAD

BAKED BEANS

SWEET & SOUR SLAW

CREAMY SLAW

POTATO SALAD

BAKED POTATO

ONION RINGS

MAC & CHEESE

FRIED OKRA

PORT CHIPS

HAND CUT FRIES

WATER STREET MUSHROOMS

House Salad \$2 upcharge

DINNERS

All dinners include two sides. Rolls and strawberry honey butter upon request.

AMERICAN

POND RAISED CATFISH

Hand breaded, jalapeno hush puppies, lemon, red onion and tartar sauce \$22.95

14 OZ. SMOKED RIBEYE

Hickory smoked, char-grilled, finished with au jus and steak butter \$39.95

6 OZ. FILET MIGNON

Char-grilled, finished with a smoked mushroom and red wine reduction sauce \$46.75

FRIED SHRIMP

Hand breaded jumbo red shrimp served with lemon and cocktail sauce \$23.95

MARINATED

CHICKEN BREAST

Two 5oz. served with M.C.B. sauce \$19.95

GRILLED SALMON

Fresh, farm raised, finished with lemon-herb butter sauce \$24.95

GOURMET BURGERS

All Burgers are made fresh with Angus beef and are served with one side.

THE BOOTHEEL

Smoked bacon, fried egg, pimento cheese, crispy fried onions, lettuce, pickle, roasted garlic mayo, brioche bun \$16.50

THE GREAT RIVER

Fully dressed with your choice of romaine lettuce, tomato, red onion, pickle and special sauce on a toasted brioche bun \$15.00
Add cheese for \$.50

BLACKENED BLUE

Spiced up, blue cheese, red wine onion jam, romaine lettuce, tomato and roasted garlic mayo on a toasted brioche bun \$16.50

THE BIG MIKE

Three strips of bacon, two slices of American cheese, chopped lettuce, onion, and pickle, 1000 island on a toasted sesame bun \$16.50

HICKORY BACON

Three strips of bacon, aged cheddar, BBQ sauce and beer batter onion ring on a toasted brioche bun \$16.50

WATER STREET MELT

Smoked mushrooms, caramelized onion, swiss and American cheese, bistro sauce on grilled marble rye \$16.50

SIGNATURE SANDWICHES

All Sandwiches served with one side

MUFFULETTA

Salami, mortadella, smoked ham, smoked provolone, swiss, olive giardiniera, roasted garlic mayo on a bianco roll \$16.50

PORT CAPE'S FAMOUS B.B.Q.

Genuine hickory pit chopped pork shoulder on bun or texas toast \$14.75
Add slaw or pimento cheese \$.50

GRILLED CHICKEN FLATBREAD

Marinated chicken breast, avocado, roasted peppers, monterey jack cheese, pico de gallo, romaine lettuce on soft flatbread \$15.45

B.L.T.E.C.

Classic BLT with the addition of fried egg, swiss cheese and roasted garlic mayo on texas toast \$14.85

SMOKED TURKEY CLUB

House smoked turkey and ham, three strips of bacon, swiss and American cheese, romaine lettuce, tomato, roasted garlic mayo on marble rye \$16.25

PRIME RIB GRILL

Our house smoked ribeye on a sourdough roll served with pickle, red onion, au jus and horseradish on the side \$18.75 *Add peppers and onions for \$1.5 Any cheese \$.50*

CUBANO

Smoked pork shoulder and ham, swiss cheese, pickle, honey mustard on a french baguette \$16.50

BRISKET & PIMENTO CHEESE

Sliced brisket and homemade pimento cheese on grilled texas toast \$17.25

PO'BOY

Fried shrimp and catfish, romaine lettuce, tomato, pickle and remoulade on a toasted sour dough roll \$16.50

REUBEN

Comed Beef, swiss cheese, sauerkraut and 1000 island dressing on grilled marble rye \$15.95

SAUCES

OUR ORIGINAL SAUCE - Sweet & Mild
RED TOP - Vinegar based Spicy Southern Sauce
50/50 - Half Original & Half Red Top
WHITE BBQ - Mayonnaise base with Secret Spices
CHIPOTLE BBQ - Smoky Sweet & Medium Heat
BBQ HONEY MUSTARD - Our Original Sauce
seasoned with Honey & Whole Grain Mustard

TO GO - 6oz \$3.50 / Pint \$7.50

DESSERTS

BREAD PUDDING with Amaretto Sauce \$6.00
BLACKBERRY COBBLER \$5.00
HOT FUDGE BROWNIE SUNDAE \$7
16 FLAVORS OF HAND-DIPPED ICE CREAM!!
Single \$4 | Double \$6

CARRY OUT

GENUINE HICKORY PIT BBQ & SIDES

BABY BACK RIBS...\$29.50
ORIGINAL RIB... \$29.50
BARBEQUE CHICKEN...half\$12.50
BARBEQUE PORK SHOULDER...\$14/pound
BARBEQUE BRISKET...\$19/pound
SMOKED TURKEY BREAST...\$15/pound
BELAIRES...Pint \$8 | Gallon \$49.95

BROCCOLI SALAD...Pint \$7 | Gallon \$48
MAC & CHEESE...Pint \$7 | Gallon \$49.95
SWEET & SOUR SLAW...Pint \$7 | Gallon \$48
BARBEQUE BAKED BEANS...Pint \$7 | Gallon \$48
POTATO SALAD...Pint \$7 | Gallon \$48
FRIED OKRA...Pint \$7 | Gallon \$48

**CALL
PORT CAPE**

**WHEN PLANNING YOUR
NEXT CATERED EVENT!
573-334-0954**

Barbeque sauce has very distinct flavors and seasonings and tends to be very regionalized. At Port Cape we feature several homemade BBQ sauces that will add great flavor to our BBQ. Whatever your taste, thank you for enjoying great BBQ with us.

- Dennis "Doc" Cain

**Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness*