



APPETIZERS

CARPACCIO 12

Thin sliced beef tenderloin served over a bed of garlic aioli, topped with field greens and Reggiano Parmigiano and a light drizzle of truffle oil

CRISPY CALAMARI WITH CHIPOTLE AIOLI 10

COLOSSAL SHRIMP COCKTAIL 13

Jumbo Gulf shrimp dressed with our home-style cocktail sauce

ESCARGOT 10

Prepared in garlic butter, herbs and burgundy wine

SESAME SEARED AHI TUNA 12

Sashimi quality tuna, rolled in sesame seeds, seared rare and served with ponzu, wasabi and pickled ginger

JUMBO LUMP CRAB CAKES 12

Jumbo lump crab cakes served with sizzling sherry butter and chipotle aioli

DAILY OYSTER SELECTION 12

Our chefs prepare only the freshest oysters flown in daily

JUMBO ONION RINGS 8

Hand breaded served with a trio of dipping sauces

SOUPS

LOBSTER BISQUE 7 DAILY SOUP 6

SALADS

CLASSIC CAESAR SALAD 9

SPINACH SALAD 9

Spinach leaves tossed with mushrooms in a warm bacon dressing with red onions and hard cooked eggs

PORTER'S SALAD 8

Mixed lettuces with hearts of palm, tomatoes, honey peppered walnuts, dried cranberries, goat cheese and a light Italian dressing

CHOPPED SALAD 10

Shaved iceberg lettuce with salami, diced turkey, tomatoes and cheese tossed in an Italian vinaigrette

THE WEDGE 9

Wedge of iceberg lettuce topped with gorgonzola cheese, tomatoes, apple wood smoked bacon, red onions, diced eggs and an herb vinaigrette

STEAKS

All entrées served with baked potato or fresh vegetable of the day

PORTERHOUSE 42

Combines the rich flavor of a strip with the tenderness of a filet

22 OUNCE BONE-IN RIBEYE 39

A huge bone-in version of this delicious juicy cut

8 OUNCE FILET 32

12 OUNCE FILET 39

The most tender cut of corn-fed Midwestern beef

14 OUNCE RIBEYE 29

Well marbled for peak flavor, deliciously juicy

12 OUNCE STRIP STEAK 32

16 OUNCE STRIP STEAK 39

Full-bodied texture that is slightly firmer than a ribeye

12 OUNCE SIRLOIN 21

Center cut Angus sirloin marinated and grilled. Served with herb butter

Available sauces include Porter's house mustard sauce, bordelaise, béarnaise or cognac peppercorn

SPECIALTIES

GRILLED PEPPER LOIN

9 OUNCE 28 • 12 OUNCE 32 • 16 OUNCE 38
Our famous whole beef tenderloin marinated for forty eight hours and rolled in cracked peppercorn and special herb mixture, grilled to perfection, sliced into medallions and served on a sizzling platter with our house mustard sauce

DOUBLE LAMB CHOPS 33

Two Colorado double cut chops, grilled to perfection

STEAK AU POIVRE 35

Searred peppered strip steak with cognac green peppercorn sauce

PORK PORTERHOUSE 24

With flame roasted apple

TWIN BREAST OF CHICKEN 19

Marinated and broiled, served with wild mushroom dill sauce

MIXED GRILLE

CRAB LEGS AND PEPPERLOIN 49

8 OZ. LOBSTER TAIL AND RIBEYE OR PEPPERLOIN 59

CRAB CAKE AND PEPPERLOIN 40

COLLOSAL MIXED GRILLE 159

2 pound lobster tail, 12 oz. pepperloin and grilled vegetables

SEAFOOD

LOBSTER TAIL

8 OUNCE 39 • 1 POUND 59 • 2 POUND 139
Fresh Australian lobster tail broiled to perfection and served with drawn butter

KING CRAB LEGS 39

Steamed and served with drawn butter

BROILED ATLANTIC SALMON 27

Basted with a herb lemon butter sauce

TUNA MIGNON 35

Served with cognac peppercorn sauce

JUMBO LUMP CRAB CAKES 29

Served with sizzling sherry butter and chipotle aioli

SHRIMP SCAMPI WITH ANGEL HAIR PASTA 24

Prepared traditionally in a garlic herb butter sauce

SIDES

TWICE BAKED POTATO 5

BAKED POTATO 5

CREAMED SPINACH 5

LOBSTER MACARONI AND CHEESE 9

HASH BROWNS 5

ASPARAGUS 7

SAUTÉED MUSHROOMS 5

STEAMED BROCCOLI 5