

# WINES

## WHITE

	GLASS	BTL
BV Coastal Estates Chardonnay California	\$7	\$29
Chateau Ste. Michelle Riesling California	7	30
Kendall-Jackson Chardonnay California	8	34
Yellow Tail Chardonnay Australia	7	28
Ecco Domain Pinot Grigio Italy	7	30

## BLUSH

Burlwood White Zinfandel California	5	20
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## RED

BV Coastal Merlot California	7	28
Sterling Merlot California	9	37
BV Coastal Estates Cabernet Sauvignon California	7	28
Louis Martini Cabernet Sauvignon California	8	33
Sterling Cabernet Sauvignon California	9	39
Stonestreet Cabernet Sauvignon California	14	53
Alice White Cabernet Sauvignon Australia	7	24
MacMurray Ranch Pinot Noir California	8	37
Penfolds Thomas Hyland Shiraz Australia	8	37

# BEERS

Budweiser	4.75
Bud Light	4.75
Coors Light	4.75
Heineken	5.75
Amstel Light	5.75
Corona	5.75
Sam Adams	5.75
Bass Ale	5.75

# MARTINIS

All Drinks \$12 each

## **Limetini**

Absolut, Triple Sec, Fresh Lime Juice

## **Cranapple Martini**

Grey Goose Vodka, DeKuyper Sour Apple Pucker, Cranberry Juice

## **Appletini**

Grey Goose Vodka, DeKuyper Sour Apple Pucker

## **Honeydew Martini**

Absolut Vodka, Midori Melon Liqueur, Triple Sec

## **Campari Martini**

Campari, Absolut Vodka

## **Cosmopolitan**

Absolut Kurant Vodka, Cointreau, Cranberry Juice

## **Chocolate Martini**

Grey Goose Vodka, Godiva White Chocolate Liqueur

## **Chocolate Raspberry Martini**

Grey Goose Vodka, Godiva Chocolate, Chambord Liqueur

## **Pama Martini**

Grey Goose Vodka, Pama Pomegranate Liqueur, Cranberry Juice, Sweet and Sour

## **Down and Dirty**

Belvedere, Olive Juice

## **Tiramisu**

Three Olives Vanilla, Amaretto Kahlua

## **Doubletree Cookie**

Three Olives Vanilla, Frangelico, Godiva Chocolate

# APPETIZERS

## **Porter's Wings \$8**

Jumbo wings fried till crisp in a spicy lemon pepper sauce

## **Chicken Fingers \$8**

Traditional style with honey mustard or BBQ sauce

## **Parmesan Crusted Quesadilla \$9**

Flour tortilla packed with sautéed chicken, oozing with Monterey Jack cheese, then coated with parmesan. Pan fried to a crispy, golden brown and drizzled with a balsamic glaze

## **Peppered Tenderloin Sandwich \$13**

Grilled peppered tenderloin on a brioche bun, topped with a herb steak butter and a pile of onion straws

## **Peppered Tenderloin Sliders \$12**

Three brioche buns grilled and topped with Porter's pepperloin, steak butter and onions

## **Porter's Sirloin Burger \$10**

Served with your choice of cheese

## **Toasted Ravioli \$8**

Ravioli noodles stuffed with a cheese and sausage combination, then breaded, fried and served with house marinara sauce and a sprinkling of parmesan cheese

## **Pot Stickers \$9**

Chinese pork dumplings steamed, then pan fried and served with Szechwan dipping sauce

## **Spinach and Artichoke Dip \$9**

Creamy spinach, tender artichokes and melted asiago and parmesan cheeses served warm with salsa and tortilla chips

## **Loaded Potato Skins \$9**

Loaded with cheddar cheese and crisp bacon, served with green onions and sour cream

## **Jumbo Lump Crab Cake \$12**

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

## **Crispy Calamari \$13**

Served with chipotle aioli

## **Porter's Salad \$8**

Mixed field greens tossed with hearts of palm, tomatoes, honey peppered walnuts, dried cranberries, goat cheese in a herb Italian dressing

## **Classic Caesar Salad \$9**

Crisp, chopped romaine lettuce with creamy, garlic Caesar dressing, parmesan cheese and garlic-butter croutons

## **With Grilled Chicken \$12**

# DESSERTS

**Molten Chocolate Cake** \$7

Warm chocolate cake with chocolate fudge filling. Topped with vanilla ice cream under a crunchy chocolate shell

**Carrot Cake** \$7

Five deliciously moist layers of carrot cake and our famous cream cheese icing

**Doubletree Ice Cream Sundae** \$7

Vanilla ice cream, Doubletree cookie, chocolate sauce and whipped cream

**Doubletree Cookie Crumb Bread Pudding with Grand Marnier Custard Sauce** \$7

A traditional favorite with a touch of Doubletree