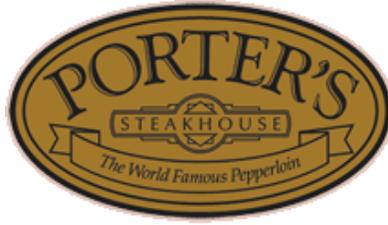


# Mother's Day 2016



## First Course

Midwest 'Seasonal' Salad

*the porter's staff will inform you what the kitchen is offering this week*

Sliced Fresh Fruit, Fresh Berries, Greek Yogurt and Fresh Mint  
*slices of seasonal fresh fruit served seasonal berries, greek yogurt, and fresh mint*

Maine Lobster Bisque

*finished with cognac cream and puff pastry*

Porter's Show-Me-Farms Field Greens Salad

*local goat cheese, hearts of palm, sundried cranberries, grape tomato, candied black walnuts, and house-made vinaigrette*

## Signature Mother's Day Offerings

*all offerings come with a choice of first course and choice of dessert*

Porter's Signature Grilled Pepperloin

*8 ounce (39), 10 ounce (45), 14 ounce (50)*

*our famous whole beef tenderloin, marinated for forty-eight hours and rolled in a peppercorn and special herb mixture, grilled to perfection, sliced into medallions; served with our signature mustard sauce, baked potato, and vegetable of the day*

Fourteen Ounce Ribeye 41

*served with roasted garlic mashed potatoes and vegetable of the day*

The All American Breakfast 19

*three eggs scrambled, four house cut brioche french toast, three slices of apple-wood smoked bacon, and herb roasted yukon gold potatoes*

Toasted Savory Sausage and Tillamook Cheddar Bread Pudding 22

*onion brioche and rosemary sausage served with "cheesy" eggs and herb roasted yukon gold potatoes*

Pepperloin Eggs Benedict 36

*6oz of our famous pepperloin, english muffin, poached farm-raised eggs, house-made hollandaise, and herb roasted yukon gold potatoes*

Naturally Raised Berkshire Bone-In Pork Chop 38

*brined-in house for 48 hours and grilled to perfection; served with roasted baby brussels sprouts and apple warm fried potato "salad"*

Bananas Foster French Toast 18

*house cut brioche served with fresh banana, house made fosters, and apple-wood smoked bacon*

Grilled Salmon market price

*served with chef's seasonal accompaniments*

Miller Farms Pan Roasted Half Amish Chicken 33

*mashed potato, seasonal vegetable, natural jus*

Fresh Market Fish market price

*our service staff will describe what our culinary team is preparing*

## Dessert

Four Layer Carrot Cake House-Made Strawberry Shortcake

Vanilla Crème Brule Whiskey Bread Pudding

*for parties of 6 or more a 20% gratuity will be added*

WARNING: consuming raw or undercooked meat, poultry, seafood, shellfish and eggs  
May increase your risk for food borne illness.