

Dinner Menu



Appetizers

Flash Fried Calamari 10
fire roasted jalapeño aioli

Jumbo Shrimp Cocktail 15
four jumbo shrimp dressed with our home-style creole cocktail sauce

Broiled Escargot 10
classically prepared in garlic-butter, herbs & white wine; served with crostini

Jumbo Lump Crab Cakes 14
"east coast" style; served with sizzling sherry butter

House Made Onion Rings 8
made to order; served with chipotle ranch sauce

Seared Ahi Tuna 15
sashimi grade tuna, sesame encrusted, seared rare; served with soy ginger mustard dipping sauce

Blackened Shrimp 12
served with cajun tomato cream & crostini

Angus Beef Carpaccio 12
with arugula, capers and parmesan cheese

Soups & Salads

Maine Lobster Bisque 11
finished with crème fraîche, chive, & lobster

Roasted Five Onion Soup 9
classic preparation finished with house cut gruyere crouton

Porter's Field Greens Salad 9
local goat cheese, hearts of palm, cherry tomato, sundried cranberries, candied walnuts and house-made vinaigrette

Classic Caesar Salad 9
crisp romaine, herb croutons, freshly shaved parmesan, & house-made anchovy dressing

The Wedge 9
baby iceberg topped with gorgonzola, grape tomatoes, apple-wood smoked bacon, grilled red onion, diced egg & blue-cheese dressing

Seasonal Salad 9
porter's staff will inform you of our culinary team's current creation

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.

Dinner Menu

Grilled Aged Steaks

our beef is hand selected by our chef. all of our steaks are served with baked potato or the vegetable of the day.

Porter's Signature Grilled PepperLoin

8 ounce (30) 10 ounce (36) 14 ounce (41) portion

our famous whole beef tenderloin is marinated for forty-eight hours, and rolled in peppercorn herb mixture, grilled to perfection, sliced into medallions and served with our signature mustard sauce

Grilled Filet Mignon

8 ounce (30), or 10 ounce (42) portions

Sixteen Ounce Prime New York Strip Steak 55

the finest cut of all midwestern corn-fed beef

Fourteen Ounce Ribeye 36

well marbled for peak flavor, deliciously juicy

Twenty Two Ounce Bone-In Cowboy Ribeye 55

a huge bone-in version of the delicious juicy cut

Fourteen Ounce New York Strip Steak 38

full-bodied texture that is slightly firmer than a ribeye

Signature Seasonal Offerings

procured from local sustainably managed sources, local whenever possible & freshest available

House Brined Bone-In Tomahawk Pork Chop 29

brined-in-house for over 48 hours and grilled to perfection. served with roasted baby brussel sprout-bacon-potato hash

Port Wine Braised Short Ribs 28

red wine veal demi-glace, served with whipped potatoes and seasonal vegetable

Broiled Atlantic Salmon 29

served with whipped potatoes and vegetable

10 Ounce Atlantic Cold Water Lobster Tail market price

served with drawn butter, whipped potatoes and seasonal vegetable

Pan Seared Breast of Chicken 24

semi boneless breast, skin on, with natural pan jus, served with whipped potatoes and seasonal vegetable

Market Fish market price

chef's fresh ever changing selection. porter's staff will give all the details.

Lobster Mac & Cheese 19

entree sized portion, fresh lobster meat, four cheese mornay, herbed breadcrumbs

Sides

procured from sustainably managed sources, freshest available

Baked Potato 5

served with butter & sour cream

Creamed Spinach 5

new orleans style cream sauce

Sautéed Wild Mushrooms 6

seasonal, local

Sweet Potato Casserole 8

sweet bourbon cream, bacon pecan crumble

Lobster Mac & Cheese 11

fresh lobster, four cheese mornay

Grilled Asparagus 8

grilled tender finished with hollandaise

Shoestring Fries 5

cut extra thin and served crispy

Roasted Brussels Spouts 5

apple-wood bacon, onion, honey, apple cider vinegar

Roasted Garlic Mashed Potato 5

yukon gold potato with a hint of garlic

Twice Baked Potato 8

bacon, chive, double baked

some featured purveyors: Ludwig Farmstead Creamery, Fithian | Jacobs & Brichford Farms, Indiana | Keller Farms, Collinsville | Marcoat Jersey Creamery, Greenville

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