

Valentine's Day



Appetizers

Beef Wellington Napoléon 12
puff pastry, mustard, tenderloin, mushroom duxelle, pommes puree

House Smoked Shrimp 12
carolina mustard glaze; white cheddar polenta

Broiled Lobstercargot 16
classically prepared in our house-made garlic-butter-herb mixture and served with toast points

Jumbo Lump Crab Cakes 14
'east coast' styled; served with sizzling sherry butter

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

Soup & Salads

Maine Lobster Bisque 9
finished with cognac cream and puff pastry

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

Classic Caesar Salad 9
crisp romaine, herb croutons, shaved Parmesan cheese, house made anchovy dressing

The Wedge 9
iceberg 'wedged' & topped with gorgonzola, grape tomatoes, apple-wood smoke bacon, red onion, diced egg & blue-cheese dressing

Midwest 'Seasonal' Salad market price
the porter's staff will inform you what the chef is currently bringing into the kitchen

parties of 6 or more there will be a twenty percent gratuity added to the bill

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

Entrées

Grilled Aged Steaks & Chops

*our beef is top choice grade and hand selected by our chef served with porter's mustard sauce, upon request.
all of our steaks or chops are served with baked potato or the vegetable of the day.*

Porter's Signature Grilled Pepper Loin

8 ounce (30), 10 ounce (36), or 14 ounce (41) portions

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

Grilled Filet Mignon 42

10 ounce portion of 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 Ribeye 55

a huge bone-in version of the delicious juicy cut

Sixteen Ounce Prime New York Strip Steak 55

the finest grade and cut of all midwestern corn-fed beef

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

Naturally Raised Berkshire Bone-In Pork Chop 29

brined-in-house for over 48 hours and grilled to perfection. served with roasted baby brussels sprouts and potato

Broiled Atlantic Salmon 29

garlic whipped yukon gold potato, market vegetables, lemon beurre blanc

Grilled Chilean Sea Bass market price

served with lemon asparagus risotto

Surf and Turf 58

*6oz. pepperloin medallion with 8oz. cold water lobster tail,
garlic whipped yukon gold potato, market vegetables, drawn butter*

Pan Roasted Amish Chicken 24

garlic whipped yukon gold potato, market vegetables, natural jus

Accompaniments

8oz Cold Water Lobster Tail

butter, lemon 32

Sides

Procured from sustainably managed sources, freshest available

Baked Potato 5

served with butter & sour cream

Lobster Mac & Cheese 9

fresh lobster, four cheese mornay

Roasted Baby Brussels Spouts 5

halved & roasted, apple-wood bacon

Creamed Spinach 5

new orleans style cream sauce

Seasonal Vegetable

best of the season; various preparation

Garlic Whipped Potato 5

Sautéed Wild Mushrooms 6

seasonal local organic

Gruyere Potato Gratin 8

house made potato & cheese casserole