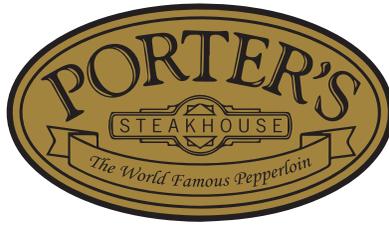


# Dinner Menu



## 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*

Beer Battered 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*

Blackened Shrimp 12  
*served with cajun tomato cream & crostini*

Blackened Tenderloin Bruschetta 12  
*finished with a bleu cheese fondue*

## Soup & Salads

Maine Lobster Bisque 11  
*finished with crème fraiche, chive, & lobster*

Porter's House 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*

*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.*

# Entrées

## 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 35

14 ounce 39

*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

10 ounce 42

Fourteen Ounce Ribeye 36

*well marbled for peak flavor, deliciously juicy*

Twenty Ounce Bone-In Cowboy Ribeye 49

*a huge bone-in version of the delicious juicy cut*

Fourteen Ounce Prime 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

*brussel sprout-bacon-shallot fried potato hash, finished with a spiced whole grain mustard glaze*

Port Wine Braised Short Ribs 28

*red wine veal demi-glace, with whipped potatoes, seasonal vegetable, and onion "hay"*

Broiled Atlantic Salmon 29

*served on a bed of asparagus risotto, finished with a house-made lemon beurre blanc*

Surf & Turf market price

*grilled 8oz filet mignon & 7oz cold water lobster tail served with drawn butter, whipped potatoes and seasonal vegetables*

Porter's Roasted Chicken 26

*pan seared and oven roasted, asparagus risotto, and natural pan jus, michigan dried cherry reduction*

Pan Seared Jumbo Diver Sea Scallops 32

*served on a bed of asparagus risotto and finished with lemon beurre blanc*

Lobster Mac & Cheese 19

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

Porter's Beef Butter 8 | Lobster Butter 9 | Bearnaise 4 | Chimichurri 6  
Triple Creme Blue Cheese 6 | Red Wine Demi-glace 8 | 3 scallops in beurre blanc for 22.00

## Sides

*Procured from sustainably managed sources, freshest available*

Baked Potato 5

*Served with butter & sour cream*

Creamed Spinach 5

*New Orleans cream sauce*

Roasted Brussels Spouts 5

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

Haricots Verts 5

*a thinner cousin of the green bean, sautéed in a seasonal butter.*

Lobster Mac & Cheese 11

*fresh lobster, four cheese mornay*

Roasted Garlic Mashed Potato 5

*yukon gold potato with a hint of garlic*

Sautéed Wild Mushrooms 6

*Seasonal Local*

Grilled Asparagus 8

*grilled tender finished with hollandaise*

Twice Baked Potato 8

*bacon, chive, double baked*

Crispy Fries 5

*seasoned in house*