



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

*Seared Ahi Tuna 15

quality grade tuna, sesame encrusted, seared rare; served with lime ponzu sauce, ginger, wasabi

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 italian vinaigrette

*Classic Caesar Salad 9

crisp romaine, herb croutons, freshly shaved parmesan, & house-made anchovy dressing

The Wedge 9

baby jem lettuce topped with gorgonzola, grape tomatoes, apple-wood smoked bacon, razor cut 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 39

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

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

Broiled Atlantic Salmon 29

served on a bed of lemon risotto, finished with a house-made saffron cream

Surf & Turf market price

grilled 8oz pepperloin & cold water lobster tail served with drawn butter, whipped potatoes and seasonal vegetables

Porter's Roasted Chicken 26

pan seared and oven roasted, lemon risotto, and natural pan jus, Michigan blackberry gastrique

Lobster Mac & Cheese 19

entree sized portion, baked, 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 |





Sides

Procured from sustainably managed sources, freshest available

Baked Potato 5

Served with butter & sour cream

Wild Mushrooms 6

Seasonal Local

Creamed Spinach 5

New Orleans cream sauce

Lobster Mac & Cheese 11

baked, fresh lobster meat, four cheese mornay, brown butter bread crumb

Grilled Asparagus 8

fresh, grilled tender

Crispy Fries 5

seasoned in house

Roasted Brussels Sprouts 5

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

Herb Gournay Mashed Potato 5

yukon gold potato with a hint of fresh gournay cheese

Twice Baked Potato 8

bacon, chive, double baked

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

