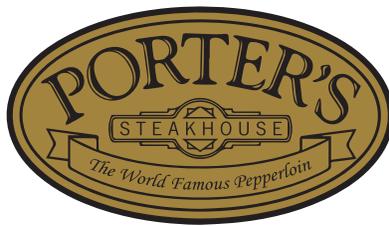


Dinner Menu



Appetizers

Flash Fried Calamari 12
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 15
"east coast" style; served with sizzling sherry butter

*Seared Ahi Tuna 15
quality grade tuna, sesame encrusted, seared rare; served with soy ginger mustard

Blackened Tenderloin Bruschetta 12
finished with a bleu cheese fondue

Soup & Salads

Maine Lobster Bisque 11
finished with crème fraîche, chive

Porter's House Salad 10
local goat cheese, hearts of palm, cherry tomato, sundried cranberries, candied walnuts and house-made vinaigrette

*Classic Caesar Salad 10
crisp romaine, herb croutons, freshly shaved parmesan, & house-made anchovy dressing

The Wedge 10
baby bibb topped with gorgonzola, grape tomatoes, apple-wood smoked lardons, 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 32

10 ounce 36

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 32

10 ounce 44

Fourteen Ounce Ribeye 39

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 41

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

Broiled Atlantic Salmon 32

served on a bed of lemon risotto, finished with a house-made blood orange buerre blanc

Surf & Turf market price

grilled 8oz pepperloin & 6 oz cold water lobster tail served with drawn butter, whipped potatoes and seasonal vegetables

Porter's Roasted Chicken 28

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

Lobster Mac & Cheese 21

entree sized portion, fresh lobster meat, baked, four cheese mornay, brown butter breadcrumbs

Porter's Beef Butter 8 | 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

Creamed Spinach 5

New Orleans cream sauce

Roasted Brussels Spouts 5

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

Seasonal Vegetable market

the best of the season

Lobster Mac & Cheese 13

baked, fresh lobster meat, four cheese mornay, brown butter breadcrumbs

Herb Gourany Mashed Potato 5

yukon gold potato, roasted garlic, and a hint of fresh gournay cheese

Sautéed Wild Mushrooms 6

Seasonal Local

Grilled Asparagus 8

grilled tender

Twice Baked Potato 8

bacon, chive, double baked

Crispy Fries 5

seasoned in house

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