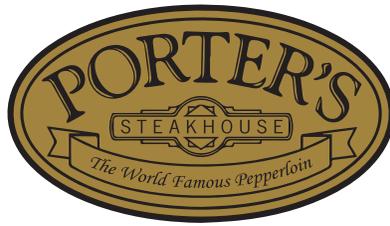


New Year's Eve



Appetizers

Lamb Lollipop 19

pistachio encrusted, pan seared, beet vinaigrette, mint aioli

Coconut Shrimp 16

four jumbo shrimp served with a soy-honey dipping sauce

Broiled Escargot 16

a twist on a classic; prepared in our house-made garlic-butter-herb mixture and served with toast points

Jumbo Lump Crab Cakes 18

'east coast' styled; served with sizzling sherry butter

Shrimp Cocktail 16

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

Soup & Salads

Maine Lobster Bisque 11

finished with cognac cream and puff pastry

Porter's Show-Me-Farms Field Greens Salad 10

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

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 market vegetable.

Porter's Signature Grilled Pepper Loin

8 ounce (35), 10 ounce (39), or 14 ounce (42) 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 46

10 ounce portion of the finest cut of all midwestern corn-fed beef

Fourteen Ounce Ribeye 41

well marbled for peak flavor, deliciously juicy

Twenty Two Ounce Bone-In Ribeye 55

a huge bone-in version of the delicious juicy cut

Fourteen Ounce Prime New York Strip Steak 55

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

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 boursin mashed redskin potatoes, brussel sprouts, finished with a smoked apple butter

Broiled Atlantic Salmon 33

served with creamy parmesan polenta, grilled asparagus, finished with house-made tomato bacon 'jam'

Grilled Chilean Sea Bass *market price*

pan roasted served with tomato saffron broth & creamy risotto and broccolini

Surf and Turf 68

8oz. pepperloin medallion with 8oz. cold water lobster tail, boursin mashed potatoes, market vegetable, drawn butter

Pan Roasted Amish Chicken 29

boursin redskin potatoes, market vegetable, natural jus

Accompaniments

Porter's Beef Butter 8 | Bearnaise 4 | Three Coconut Shrimp 12
Red Wine Demi-glace 8 | 3 scallops in buerre blanc for 39

Sides

Procured from sustainably managed sources, freshest available

Baked Potato 5

served with butter & sour cream

Lobster Mac & Cheese 29

fresh lobster, four cheese mornay

Roasted Baby Brussels Spouts 8

halved & roasted, apple-wood bacon and parmesan

Creamed Spinach 6

Seasonal Vegetable

best of the season; various preparation

Roasted Garlic Whipped Potato 6

Sautéed Wild Mushrooms 7

seasonal Local Organic

Twice Baked Potato 8

bacon, double baked, chive