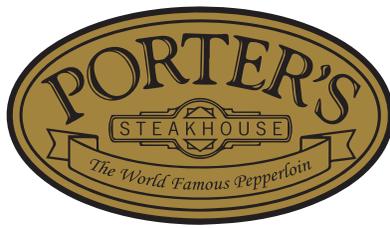


# Dinner Menu



## Appetizers

Flash Fried Calamari 13  
*fire roasted jalapeño aioli*

Jumbo Shrimp Cocktail 16  
*four jumbo shrimp dressed with our home-style creole cocktail sauce*

Broiled Escargot 13  
*classically prepared in garlic-butter, herbs & white wine; served with crostini*

Jumbo Lump Crab Cakes 17  
*“east coast” style; served with sizzling sherry butter*

Blackened Shrimp 16  
*cajun-tomato cream, toasted baguette*

Lamb Lollipop's 19  
*pistachio encrusted, pan seared, mint aioli*

## 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 35

10 ounce 36

14 ounce 42

*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 35

10 ounce 46

Fourteen Ounce Ribeye 41

*well marbled for peak flavor, deliciously juicy*

Twenty Ounce Bone-In Cowboy Ribeye 49

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

Twelve Ounce 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*

Bone-In Pork Chop 30

*16oz, brown sugar marinated bone-in chop, grilled and served with whipped potato, finished with a brown sugar-peach glaze*

Atlantic Salmon 33

*pan-seared cold water salmon, served on house made mushroom orzo, citrus herb butter*

Surf & Turf market price

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

Pan Roasted Chicken 29

*bone-in french chicken breast, mushroom orzo, finished with natural pan sauce, served with seasonal vegetable*

Filet Oscar Market Price

*8 ounce filet mignon, topped with jumbo lump crab and finished with house made hollandaise and grilled asparagus*

Lamb Rib Chops 39

*mint gremolata, pistachio encrusted, house-made whipped potatoes*

## Sides

*Procured from sustainably managed sources, freshest available*

Baked Potato 5

*Served with butter & sour cream*

Creamed Spinach 6

Loaded Macaroni & Cheese 12

*four cheese mornay, crispy bacon*

Roasted Brussels Spouts 6

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

Seasonal Vegetable market

*the best of the season*

Grilled Asparagus 8

*grilled tender*

Whipped Potatoes 8

*fresh yukon gold, butter, heavy cream*

Sautéed Mushrooms 7

*Seasonal Local*

Crispy Fries 5

*seasoned in house*

Twice Baked Potato 8

*bacon, chive, double baked*