



Good Evening Ladies and Gentlemen,

Welcome to The PorterHouse Steak and Seafood Grill.

It is our sincere hope that you find your dining experience to be a truly satisfying one. We pride ourselves by serving only the finest quality ingredients prepared with care in warm comfortable surroundings.

We look forward to serving you time and time again.

Enjoy !

David Hyde – General Manager

Robert Gillen – Owner

Kevin Schleif – Owner



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MARTINIS

Chocotini

Vanilla vodka, White Creme de Cacao and Frangelico.

The Perfect 10

Tanqueray No.10 neat with olives and a wave of dry vermouth...The perfect cocktail.

Appletini

Ketel One vodka, Sour Apple schnapps, and a splash of sweet-n-sour.

Lemon Drop Martini

Ketel One Citroen, Cointreau, sugar and lemon.

Margatini

1800 Tequila, lime and Cointreau with a salted rim.

The Ketel One Cosmo

Ketel One Citroen, Cointreau and a dash of cranberry juice.

Nuts & Berries Martini

Chambord Raspberry liqueur and Frangelico, shaken with cream and strained.

Key Lime Martini

Vanilla vodka, pineapple juice, Triple Sec and lime juice.

Dirty Minnesota Martini

Opulent vodka (made in MN) and olive juice, with hand-stuffed bleu cheese olives.

Royal Flush Martini

Crown Royal, Peach and Raspberry schnapps.

SPECIALTY COCKTAILS

PorterHouse Manhattan

Heavy on the Windsor — light on the vermouth.

Makers Mark Old Fashioned

Muddled fruit, Makers Mark and bitters.

Iron Butterfly

A delightful blend of vodka, Kahlua and Bailey's Irish Cream.

Porterhouse Gimlet

Ketel One vodka, lime juice and a splash of olive juice.

Godfather

Glenlivet scotch and DiSaronno Amaretto.

PorterHouse Sidecar

Korbel brandy, Cointreau and sour, with a sugared rim.

Salty Dog

Absolut vodka and grapefruit juice with a salted rim.

Rusty Nail

Dewar's scotch and Drambuie.

STARTERS

Sesame Crusted Ahi Tuna*

Seared rare and chilled Ahi filet
with wasabi aioli and pickled ginger.

14.50

Blackened Tenderloin Tips

Half-pound of tenderloin tips blackened with
Cajun seasonings. Served with Bearnaise.

14.95

Balsamic Sea Scallops

Pan-seared sea scallops with field greens,
toasted almonds, bleu cheese
and balsamic reduction.

15.50

Cajun Walleye Strips

Canadian Walleye pan-seared with our own
blend of Cajun seasonings.
Served with lemon and tartar sauce.

13.50



SIGNATURE STARTERS



Crab Cakes

A generous amount of lump crab perfectly seasoned and served with remoulade sauce.

16.95

Spinach, Artichoke & Parmesan Ramekin

Rich, creamy and piping hot. Served with a toasted baguette.

12.50

House Made Soups

New England Clam Chowder or
Baked French Onion Soup.

Cup 5.25 Bowl 7.25

Shrimp Cocktail

Half-dozen jumbo shrimp;
plump and chilled.

13.50

Smokehouse Shrimp

Four bacon-wrapped grilled shrimp
basted with barbecue sauce.

13.95

Freshwater Split Prawns

Three jumbo prawns oven-broiled
with melted butter and lemon.

16.95

**WARNING: consuming raw seafood may be harmful to some individuals*

www.PorterHouseSteakandSeafood.com

AGED ANGUS BEEF

Served with choice of House, Caesar or Spinach Salad, Bread and Choice of Potato or Vegetable.

New York Strip

The steak house classic. Best balance of tenderness and full-flavor.
Sixteen Ounces 35.95

Ribeye

Fully marbled for exceptional flavor and juiciness.
Eighteen Ounces 36.95
Twenty-Four Ounces 43.95

Top Sirloin

Lean, thick, juicy, full-flavored sirloin.
Fourteen Ounces 28.95

Porterhouse

New York Strip and Tenderloin in one!
Twenty-Eight Ounces 41.95



SIGNATURE STEAKS



Filet Mignon

Tender as Mother's Love. Our most popular cut.
Nine Ounces 39.95
Twelve Ounces 45.95

Black & Bleu Ribeye

A hand-cut ribeye, cast-iron blackened with our own Cajun seasonings. Topped with melted bleu cheese.
Eighteen Ounces 39.95 – Twenty-Four Ounces 45.95

Steak Sides

Enhance your steak with these tasty options

Bearnaise Sauce	1.95
Caramelized Onions	1.95
Melted Bleu Cheese	1.95
Portabella Mushrooms	3.95
"The Works"	6.95

Portabella Mushrooms, Caramelized Onions and Bearnaise Sauce

Surf Sides

Add one to any Entrée to create your own combination

Smokehouse Shrimp w/Entrée	11.00
Walleye Fillet w/Entrée	12.00
Pan-Seared Scallops w/Entrée	13.00
Crab Cakes w/Entrée	14.00
Freshwater Prawns w/Entrée	13.00
Lobster Tail w/Entrée	16.00
Fresh Salmon w/Entrée	19.95
1½ lbs. Alaskan King Crab Legs w/Entrée	41.95

FISH & SEAFOOD

Served with choice of House, Caesar or Spinach Salad, Bread and Choice of Potato or Vegetable.

Fresh Fish of the Day

Ask your Server for tonight's fresh selection.

Fresh Salmon

Simply grilled or blackened.

29.95

Freshwater Split Prawns

Six jumbo prawns oven-broiled. Served with lemon and clarified butter.

32.95

Pan-Seared Sea Scallops

With field greens, toasted almonds, bleu cheese and balsamic reduction.

33.95

Canadian Walleye

Traditional pan-fried or oven-broiled served with butter, lemon and almonds.

Two Fillets 29.95

Smokehouse Shrimp

Six bacon-wrapped shrimp basted with barbecue sauce.

25.95

Nova Scotia Lobster Tails

Twin tails (6-7 oz. each) split and oven-broiled with melted butter and lemon.

43.95

King Crab Legs

Whole Alaskan King Crab legs scored for your convenience.

Served with melted butter and lemon.

1½ lbs. 51.95

Surf Sides

Add one to any Entrée to create your own combination

Smokehouse Shrimp w/Entrée	11.00	Freshwater Prawns w/Entrée	13.00
Walleye Fillet w/Entrée	12.00	Lobster Tail w/Entrée	16.00
Pan-Seared Scallops w/Entrée	13.00	Fresh Salmon w/Entrée	19.95
Crab Cakes w/Entrée	14.00	1½ lbs. Alaskan King Crab Legs w/Entrée	41.95

COMBINATIONS

Served with choice of House, Caesar or Spinach Salad, Bread and Choice of Potato or Vegetable.

Nine Ounce Filet Mignon &

- One Lobster Tail 55.95
- Pan Seared Scallops 52.95
- One Walleye Fillet 51.95
- Four Smokehouse Shrimp 50.95
- Three Freshwater Prawns 52.95
- Two Crab Cakes 53.95

Sixteen Ounce New York Strip &

- One Lobster Tail 52.95
- Pan Seared Scallops 48.95
- One Walleye Fillet 47.95
- Four Smokehouse Shrimp 47.95
- Three Freshwater Prawns 49.95
- Two Crab Cakes 49.95

Petite Filet Mignon &

- One Lobster Tail 49.95
- Pan Seared Scallops 45.95
- One Walleye Fillet 44.95
- Four Smokehouse Shrimp 44.95
- Three Freshwater Prawns 46.95
- Two Crab Cakes 46.95

Build your own combination if you like... Ask your Server for pricing.

Steak Sides

Enhance your steak with these tasty options

Bearnaise Sauce	1.95	"The Works"	6.95
Caramelized Onions	1.95	Portabella Mushrooms,	
Melted Bleu Cheese	1.95	Caramelized Onions and	
Portabella Mushrooms	3.95	Bearnaise Sauce	

CLASSICS & LIGHTER FARE

Served with choice of House, Caesar or Spinach Salad, Bread and Choice of Potato or Vegetable.

Petite Filet Mignon

Tender as Mother's Love. Our most popular cut.

Seven Ounces 32.95

Top Sirloin

Lean, thick, juicy, full-flavored sirloin.

Fourteen Ounces 28.95

Canadian Walleye

Traditional pan-fried or oven-broiled with butter, lemon and almonds.

One Six to Eight Ounce Fillet 21.95

Sautéed Beef Liver & Onions

Ten ounce liver steak sautéed to order with crisp bacon and caramelized onions.

Single 18.95 – Double 22.95

Boneless Pork Loin Chops

Chairman's Reserve™ Boneless Pork Loin grilled to order. Ten ounce hand-cut chops

One Chop 20.95 – Two Chops 26.95

Chicken Florentine

Eight ounce breast stuffed with spinach and Swiss cheese.

Served with a white wine pan sauce with grape tomatoes. 21.95

Cobb Salad

Mixed greens, bleu cheese crumbles, bacon, egg, shredded Swiss and Parmesan cheeses, tomatoes, cucumbers, red onion and croutons with vinaigrette dressing. (No side or salad)

13.95

With Seared Rare Chilled Ahi Tuna 20.95 – With Blackened Tenderloin Tips 21.95

Steak Sides

Enhance your steak with these tasty options

Bearnaise Sauce	1.95	"The Works"	6.95
Caramelized Onions	1.95	Portabella Mushrooms,	
Melted Bleu Cheese	1.95	Caramelized Onions and	
Portabella Mushrooms	3.95	Bearnaise Sauce	