



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 !

Edward Wollerman – General Manager

Robert Gillen – Owner

Kevin Schleif – Owner

MARTINIS

Chocotini

Smirnoff Vanilla Twist 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

Sour Apple schnapps, Ketel One vodka 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.

Ginger Pear Martini

Grey Goose LaPoire vodka, ginger, sugar and bitters.

Key Lime Martini

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

Dirty Minnesota Martini

Opulent vodka (made in MN) and olive juice.

Bleu Cheese Martini

Opulent vodka with hand-stuffed bleu cheese olives.

SPECIALTY COCKTAILS

Porterhouse Manhattan

Heavy on the Windsor — light on the vermouth.

Brandy Old Fashioned

Muddled fruit, brandy and bitters.

Iron Butterfly

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

Tanqueray and Tonic

Try with Tanqueray No. 10.

French Connection

Courvoisier VS and Grand Marnier.

PorterHouse Sidecar

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

Bloody Mary

Vodka, spiced tomato juice, celery stalk and a beer chaser.

Nuts & Berries

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

STARTERS

Sesame Crusted Ahi Tuna

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

10.95

Smokehouse Shrimp

Four bacon-wrapped grilled shrimp
basted with barbecue sauce.

9.95

Balsamic Sea Scallops

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

11.95

Shrimp Cocktail

Half-dozen jumbo shrimp;
plump and chilled.

9.95

FP SIGNATURE STARTERS FP

Cajun Walleye Strips

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

9.95

Spinach, Artichoke & Parmesan Ramekin

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

8.95

House Made Soups

New England Clam Chowder or Baked French Onion Soup.

Cup 3.95 Bowl 4.95

Grilled Chicken Satay Skewers

Grilled, marinated chicken breast skewers
with Thai peanut dipping sauce.

7.95

Blackened Sirloin Tips

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

9.95

Baltimore Crab Imperial

Classic Maryland crab casserole loaded
with lump crab. Served piping hot!

11.95

Freshwater Split Prawns

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

11.95

AGED ANGUS BEEF

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

Filet Mignon

Tender as Mother's Love. Our most popular cut. **Nine Ounces 26.95 – Twelve Ounces 31.95**

Top Sirloin

Lean, thick, juicy, full-flavored sirloin. **Twelve Ounces 19.95 – Sixteen Ounces 23.95**

Bone-In New York Strip

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

Twenty Ounces 26.95

Porterhouse

New York Strip and Tenderloin in one! **Twenty-Eight Ounces 32.95**

Ribeye

Fully marbled for exceptional flavor and juiciness.

Eighteen Ounces 27.95 – Twenty-Four Ounces 32.95

SIGNATURE STEAKS

Black & Bleu Ribeye

A hand-cut ribeye, cast-iron blackened with our own Cajun seasonings.
Topped with melted bleu cheese.

Eighteen Ounces 29.95 – Twenty-Four Ounces 34.95

Tenderloin Imperial

Three three-ounce tenderloin medallions topped with our Crab Imperial.
29.95

ACCOMPANIMENTS

Portabella Mushrooms	2.95	One Walleye Filet	8.95	½ lb. Scallops	11.95
Caramelized Onions	1.50	Smokehouse Shrimp	9.95	 "The Works" Portabella Mushrooms, Caramelized Onions and Bearnaise Sauce	5.00
Bearnaise Sauce	1.00	Lobster Tail	14.95		
Melted Bleu Cheese	1.00	One King Crab Leg	16.95		
Extra Potato/Vegetable	3.95	Three Prawns	11.95		

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

FISH & SEAFOOD

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

FRESH FISH

Ask your Server for tonight's Fresh Fish selection.

Jumbo Freshwater Split Prawns

Five jumbo prawns oven-broiled. Served with lemon and clarified butter.
27.95

Jumbo Sea Scallops

Pan-seared jumbo sea scallops with field greens, toasted almonds,
bleu cheese & balsamic reduction.
26.95

King Crab Legs

Whole Alaskan King Crab legs scored for your convenience.
Served with melted butter and lemon.
Two Legs (1-½ lbs.) 41.95 Additional legs \$16.95 each

Smokehouse Shrimp

Six bacon-wrapped shrimp basted with barbecue sauce.
20.95

Canadian Walleye Pike

Traditional pan-fried or oven-broiled served with butter, lemon and almonds.
23.95

Nova Scotia Lobster Tails

Twin tails (5-6oz. each) split and oven-broiled. Served with melted butter and lemon.
34.95

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

PORTERHOUSE

STEAKS & SEAFOOD

COMBINATIONS

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

FP Nine Ounce Filet Mignon &

- One Walleye Filet 35.90
- King Crab Leg 43.90
- Four Smokehouse Shrimp 36.90
- Three Freshwater Prawns 38.90
- One Lobster Tail 41.90
- Half-Pound Scallops 38.90

FP Twenty Ounce Bone-In New York Strip &

- One Walleye Filet 35.90
- King Crab Leg 43.90
- Four Smokehouse Shrimp 36.90
- Three Freshwater Prawns 38.90
- One Lobster Tail 41.90
- Half-Pound Scallops 38.90

FP Petite Filet Mignon &

- One Walleye Filet 31.90
- King Crab Leg 39.90
- Four Smokehouse Shrimp 32.90
- Three Freshwater Prawns 34.90
- One Lobster Tail 37.90
- Half-Pound Scallops 34.90

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

FP Suggested Steak Accompaniments

Bearnaise Sauce	1.00	"The Works"	5.00
Caramelized Onions	1.50	Portabella Mushrooms,	
Portabella Mushrooms	2.95	Caramelized Onions and	
Melted Bleu Cheese	1.00	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 22.95

Top Sirloin

Lean, thick, juicy, full-flavored sirloin.

Twelve Ounces 19.95

Porterhouse Stuffed Chicken Florentine

Eight ounce breast stuffed with spinach and Swiss cheese.

Served with a white wine-tomato sauce.

17.95

Boneless Pork Loin Chops

Chairman's Reserve™ Boneless Pork Loin grilled to order.

Ten ounce hand-cut chops

One Chop 14.95 – Two Chops 19.95

Canadian Walleyed Pike

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

One Six to Eight Ounce Filet 16.95

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)

With Blackened Sirloin Tips 15.95

With Grilled Chicken Satay Skewers 13.95

Sautéed Beef Liver & Onions

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

Single 14.95 – Double 19.95

PORTERHOUSE

STEAKS & SEAFOOD