



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*

# 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**

## New York

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

**Fourteen Ounces 26.95 – Twenty-One Ounces 32.95**

## Porterhouse

New York Strip and Tenderloin in one! **Twenty-Four 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	½ lb. King Crab Legs	13.95		
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

Split for your convenience. Served with melted butter and lemon.  
One Pound 29.95 – One and One-Half Pounds 37.95

### 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
- Half-Pound King Crab 40.90
- Four Smokehouse Shrimp 36.90
- Three Freshwater Prawns 38.90
- One Lobster Tail 41.90
- Half-Pound Scallops 38.90

## **FP** Fourteen Ounce New York Strip &

- One Walleye Filet 35.90
- Half-Pound King Crab 40.90
- 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
- Half-Pound King Crab 36.90
- 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



## DESSERTS

### **Colossal Chocolate Cake**

Moist, dense chocolate cake with rich chocolate buttercream frosting.

### **Mile High Carrot Cake**

Moist carrot cake with rich cream cheese frosting.

### **Ice Cream, Sorbet, Sundaes & Assorted Handmade Truffles**

Ask your server for selections.

## ICE CREAM DRINKS

### **FP Brandy Alexander**

The classic. Brandy and White Creme de Cocoa.

### **Pink Squirrel**

White Creme de Cocoa and Creme de Noya.  
A frozen chocolate covered almond.

### **Irish Dream**

Frangelico, Bailey's Irish Cream and Dark Creme de Cocoa. Exceptional!

### **Golden Cadillac**

Galliano and White Creme de Cocoa.  
A chocolate-licorice treat!

### **Cloud Nine**

Amaretto, Bailey's Irish Cream, Creme de Cassis. Porterhouse Staff Favorite!

### **Velvet Hammer**

Cointreau and White Creme de Cocoa.

### **FP Grasshopper**

Green Creme de Menthe and White Creme de Cocoa blended to perfection.

### **Chocolate Monkey**

Creme de Banana, Dark Creme de Cocoa and Bailey's Irish Cream.

### **Mudslide**

Kahlua and Bailey's Irish Cream make this simply delicious.

### **Dreamsicle**

Amaretto, triple sec and a splash of orange juice.