

Porters' Pub & Restaurant

Restaurant Week Dinner Menu

Appetizers

Bruschetta

Valley Milhouse soft Clover cheese and baby shrimp topped with a golden beet salsa on crusty multigrain bread with a citrus aioli.

Eggplant Rollatini

A twist on the traditional rollatini with eggplant, cream cheese, walnuts and cilantro with a smoked garlic and herbed olive oil.

Second Course

Your choice of our Homemade Soup or Side Salad

Entrees

Steak & Soppresata

Grilled Koehler Farms flank steak stuffed with soppresata and provolone, with a lemon basil balsamic reduction over creamy roast asparagus risotto.

Monkfish Medallions

Roasted Atlantic monkfish medallions in a traditional puttanesca with red chili, tomato, anchovie, olive and caper over a spinach risotto.

Southern Pork BBQ

Local pork belly, dry rubbed and slow roasted with creamy tomato, scallion and cave aged white cheddar grits.

Vegetable Cavatelli

Local summer squash sautéed with heirloom cherry tomatoes, Tuscan kale, fresh basil and garlic, topped with fresh mozzarella and a red pepper coulis.

Dessert

Homemade Tiramisu or Lemon Curd Cheesecake Bars

OMG, and, yes, we make it here.

Prix Fixe \$30 for Four Courses.

Bon Appetit !