

Porters' Pub & Restaurant

Restaurant Week Dinner Menu

Appetizers

Winter Vegetable Tart

A Savory blend of roasted parsnips, sweet potatoes, rutabaga, carrots, rosemary and sage with goat cheese and basil oil.

Crispy Pork Belly

Country Time Farms pork belly roasted and brown sugar glazed over a jalapeno slaw with a citrus aoli.

Second Course

Your choice of our Homemade Soup or Side Salad

Entrees

Cider Glazed Pork Chops

Cider marinated center cut pork chops grilled with a honey apple almond compote over mashed sweet potatoes and shaved brussel sprouts.

Pesto Risotto Stacks

Pan Fried herbed risotto cakes layered with fresh basil pesto and fresh mozzarella topped with parmesan broiled tomatoes and sweet onions over a rustic tomato sauce.

Grilled Lamb

Curry marinated lamb medallions grilled over zesty mango rice and roasted carrots with a cucumber slaw.

Deviled Cod

Atlantic cod topped with a Dijon, egg & herb crust over a braised escarole, kale and cannellini bean stew.

Irish Flank Steak

Koehler Farms steak grilled with a Slane Irish whisky glaze and topped with fried onions over Irish-style mashed potatoes and pan roasted brussel sprouts .

Dessert

Homemade Tiramisu or Irish Car Bomb Cheesecake Squares

OMG, and, yes, we make it here.

Prix Fixe \$30 for Four Courses.