

Porters' Pub & Restaurant

Restaurant Week Dinner Menu

Appetizers

Spinach Mushroom Bruschetta

Crimini mushrooms and baby spinach in a creamy smoked gouda béchamel served on thick crusty bread with white balsamic reduction.

Serrano Ham Frittata

A traditional frittata with yukon gold potatoes, manchego cheese, and chives topped with shaved Serrano ham, capers and a Rauchbier demi-glace.

Second Course

Your choice of our Homemade Soup or Side Salad

Entrees

Steak and Latkes

Grilled Koehler Farms NY Strip steak with an apple cranberry compote over sweet potato latkes and shaved Brussels sprouts.

Seafood Cioppino Stew

Seared Atlantic monkfish, bay scallops and PEI mussels in a rich tomato seafood broth over angle hair pasta.

Grilled Lamb

Colorado lamb chops with lemon thyme mustard butter over roasted fingerling potatoes and sautéed green beans.

Roasted Vegetable Gnocchi

Artisanal gnocchi sautéed with butternut squash, red onions, Brussel sprouts, smoked garlic and arugula topped with goat cheese, balsamic reduction, and extra virgin olive oil.

Free Range Chicken

Roasted chicken breast stuffed with Serrano ham and manchego cheese over a creamy risotto and sautéed green beans with natural pan au jus.

Dessert

Homemade Tiramisu or Irish Car Bomb Cheesecake Squares

OMG, and, yes, we make it here.

Prix Fixe \$30 for Four Courses.

Bon Appetit !