

# Porters' Pub & Restaurant

## Restaurant Week Dinner Menu

### Appetizers

#### **Peaches & Cream Gnocchi**

Potato gnocchi sautéed with candied pecans in a sweet peach schnapps cream sauce, topped with fresh peach slices and brie cheese.

#### **Pineapple Mango Shrimp Ceviche**

Tender shrimp cooked in a blend of citrus juices with a fresh pineapple mango salsa, served with tri color tortilla chips.

### Second Course

Your choice of our Homemade Soup or Side Salad.

### Entrees

#### **Blackberry Truffle Duck Breast**

Pan seared duck breast over wild mushroom risotto, topped with a sweet and savory blackberry truffle cream sauce.

#### **Peach Bourbon Babyback Ribs**

A half rack of slow cooked babyback ribs coated with our house made peach bourbon barbecue sauce, served with creamy baked mac and cheese and Mexican street corn.

#### **Pan Seared sea scallops**

Pan seared sea scallops over pineapple rice pilaf with a creamy coconut citrus avocado sauce, and watermelon salsa.

#### **Petite filet mignon**

Koehler Farms filet mignon, served with whipped goat cheese mashed potatoes and seasonal vegetables.

#### **Lemon Pesto Pappardelle**

Pappardelle pasta sautéed with spinach, wild mushrooms, and roasted red peppers in a creamy lemon pesto sauce.

### Dessert

#### **Tiramisu or Peach Cobbler**

OMG, and, yes, we make it here.

Prix Fixe \$35 for Four Courses. Bon Appetit !