

# Porters' Pub & Restaurant

## Winter Restaurant Week Dinner Menu

### Appetizers

#### Pappardelle Bolognese

Rustic bolognese with braised beef, fresh pappardelle noodles and shaved Asiago.

#### Potato Latkes

Housemade and delicious. With chives and sour cream.

### Second Course

Your choice of our Homemade Soup or Side Salad.

### Entrees

#### Lamb T-Bone

Herb encrusted lamb T-bone steak with mediterranean cous cous and a spinach pesto.

#### Salmon Filet

Pan seared salmon with wild rice pilaf, tomato compote and a winter vegetable medley.

#### Beef Filet Mignon

Locally sourced and grilled, with gorgonzola smashed potatoes, winter vegetable medley, and garlic roasted wild mushrooms.

#### Winter Veggie Pasta

Penne pasta, roasted turnips, carrots, and parsnips with baby spinach in butternut squash puree.

### Dessert

#### Guinness Brownies or Chai Tiramisu

OMG, and, yes, we make it here.

Prix Fixe \$35 for Four Courses.

Bon Appetit !