

Raw Bar

- *South Bay Littlenecks (raw, 6)
Traditional Shrimp Cocktail
Stone Crab Claws (4)
*Petite Plateau (2 Oysters, 2 Clams, 2 Shrimp, 2 Claws)
*Grand Plateau (4 Oysters, 4 Clams, 4 Shrimp, 4 Claws)
- *Long Island Oysters (raw, 6)
*West Coast Oysters (raw, 6)

Soups and Salads

- Butternut Squash Soup w/ a Nutmeg Crème Fraiche
Beefsteak Tomato Bruschetta Buffalo mozzarella, basil pesto, drizzled w/ aged balsamic
Winter Wedge Wedge of iceberg, diced tomatoes, smoked bacon & candied walnuts w/a maytag bleu cheese dressing
Hearts of Romaine w/ a parmesan peppercorn dressing, & garlic rostini
Roasted Beet & Fried Goat Cheese Salad Frisee, asian pears, candied walnuts w/a walnut vinaigrette
Mixed Greens Baby greens, diced tomatoes, cucumbers & a house balsamic vinaigrette

Appetizers

- Filet Mignon Tidbits Vol au Vent Gorgonzola au poivre reduction in a puff pastry shell
Steamed Little Neck Clams Chorizo, thyme, garlic white wine & butter
Fried Provolone Tomato marmalade, basil pesto, aged balsamic vinaigrette
Jumbo Lump Crab Cake Guacamole, mango chutney, chili tartar sauce
Roasted Stuffed Pumpkin Asiago cheese & porcini risotto
Five Spice Rubbed Seared Tuna Chilled Asian noodle salad w/ponzu
Porters Baked Clams
Graham Cracker Dusted Fried Calamari Served w/ spicy aioli & marinara
Farmhouse Cheese Board Petite Basque, Maytag Bleu, Vermont Cheddar, Goat cheese

Entrees

Braised Boneless Beef Short Ribs Sweet Potato mashed , haricot vert & baby carrots w/a merlot demi glace

Mustard Crusted Salmon Ragout of beluga lentils & honey glazed brussels sprouts w/a port wine sauce

Duck Cassoulet Duck confit, andouille sausage & white beans served in a cast iron skillet

Shrimp Scampi Seared jumbo shrimp, spinach, artichokes, plum tomatoes, over cappellini pasta

Grilled Center Cut Pork Chop Apricot ancho chili glazed, gorgonzola topped, w/apple brioche stuffing & glazed brussels sprouts

Pan Roasted Swordfish Ratatouille w/white beans and braised greens

Pan Roasted French Cut Chicken Breast Truffle potato puree, haricot vert & baby carrots w/ herb chicken au jus

Seared Day Boat Sea Scallops Wild mushroom & asparagus risotto w/a truffle finish

Wild Mushroom Ravioli Chardonnay parmesan cream sauce

Steaks

(All Steaks are served w/grilled asparagus & choice of mashed potatoes or bistro fries)

Filet Mignon (9oz)

N.Y Strip Steak (16 oz Brandt)

Skirt Steak (12 oz)

Porters Burger English muffin w/ lettuce, tomato, onion & bistro fries
add sautéed onions, mushrooms, bacon, cheddar, gorgonzola, american

add Au Poivre or Bordelaise sauce

Sides

Grilled Asparagus ~ Parmesan Whipped Potatoes

Honey Glazed Brussels Sprouts ~ Ratatouille

Sautéed Spinach ~ Oven Roasted Mushrooms ~ Bistro Fries

Haricot Vert ~ Potato Croquets ~ Truffle Fries

Children's menu available