

COMBINATIONS

Served with choice of House, Caesar or Spinach Salad,
Bread and Choice of Potato or Vegetable.

FP Nine Ounce Filet Mignon &

One Walleye Fillet	36.90
King Crab Leg	44.90
Four Smokehouse Shrimp	37.90
Three Freshwater Prawns	39.90
One Lobster Tail	42.90
Half-Pound Scallops	39.90

FP Sixteen Ounce New York Strip &

One Walleye Fillet	36.90
King Crab Leg	44.90
Four Smokehouse Shrimp	37.90
Three Freshwater Prawns	39.90
One Lobster Tail	42.90
Half-Pound Scallops	39.90

FP Petite Filet Mignon &

One Walleye Fillet	32.90
King Crab Leg	40.90
Four Smokehouse Shrimp	33.90
Three Freshwater Prawns	35.90
One Lobster Tail	38.90
Half-Pound Scallops	35.90

*Build your own combination if you
like... Ask your Server for pricing.*

FP Suggested Steak Accompaniments

Bearnaise Sauce	1.00
Caramelized Onions	1.50
Portabella Mushrooms	2.95
Melted Bleu Cheese	1.50
FP "The Works"	5.00
Portabella Mushrooms, Caramelized Onions & Bearnaise Sauce	

Rev 10/12

CLASSICS & LIGHTER FARE

Served with choice of House, Caesar or Spinach Salad,
Bread and Choice of Potato or Vegetable.

Petite Filet Mignon

Tender as Mother's Love. Our most popular cut.

Seven Ounces 23.95

Top Sirloin

Lean, thick, juicy, full-flavored sirloin.

Twelve Ounces 19.95

Porterhouse Stuffed Chicken Florentine

Eight ounce breast stuffed with spinach
and Swiss cheese. Served with a white
wine-tomato sauce.

18.95

Boneless Pork Loin Chops

Chairman's Reserve™ Boneless Pork Loin
grilled to order. Ten ounce hand-cut chops.

One Chop 15.95 Two Chops 20.95

Canadian Walleye Pike

Traditional pan-fried or oven-broiled
with butter, lemon and almonds.

One Six to Eight Ounce Filet 17.95

Entrée Cobb Salad

Mixed greens, bleu cheese crumbles, bacon,
egg, shredded Swiss and Parmesan cheeses,
tomatoes, cucumbers, red onion and croutons
with vinaigrette dressing. (No side or salad)

With Grilled Chicken Satay Skewers 13.95

With Blackened Tenderloin Tips 18.95

Sautéed Beef Liver & Onions

Ten ounce liver steak sautéed to order with
crisp bacon and caramelized onions.

Single 14.95 Double 19.95

DESSERTS

Colossal Chocolate Cake

Moist, dense chocolate cake with rich chocolate
buttercream frosting.

Mile High Carrot Cake

Moist carrot cake with rich cream cheese frosting.

Ice Cream, Sorbet, Sundaes &

Crème Brulee

Ask your Server for selections.



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Little Canada, MN 55117

Ph: 651-483-9248

www.PorterHouseSteakandSeafood.com

STARTERS

Sesame Crusted Ahi Tuna*
Seared rare and chilled Ahi filet with wasabi aioli and pickled ginger. 10.95

Balsamic Sea Scallops
Pan-seared jumbo sea scallops with field greens, toasted almonds, bleu cheese & balsamic reduction. 11.95

Smokehouse Shrimp
Four bacon-wrapped grilled shrimp basted with barbecue sauce. 9.95

Shrimp Cocktail
Half-dozen jumbo shrimp; plump & chilled. 9.95

FP SIGNATURE STARTERS FP

Cajun Walleye Strips
Canadian Walleye pan-seared with our own blend of Cajun seasonings. Served with lemon and tartar sauce. 9.95

Spinach, Artichoke & Parmesan Ramekin
Rich, creamy and piping hot. Served with a toasted baguette. 8.95

Crab Cakes
A generous amount of lump crab perfectly seasoned and served with Remoulade sauce. 11.95

Grilled Chicken Satay Skewers
Grilled, marinated chicken breast skewers with Thai peanut dipping sauce. 7.95

Blackened Tenderloin Tips
Half-pound of sirloin tips blackened with Cajun seasonings. Served with Bearnaise Sauce. 10.95

Freshwater Split Prawns
Three jumbo prawns oven broiled with melted butter and lemon. 11.95

House Made Soups
New England Clam Chowder or Baked French Onion Soup. Cup 3.95 Bowl 5.95

AGED ANGUS BEEF

Served with choice of House, Caesar or Spinach Salad, Bread and Choice of Potato or Vegetable.

Filet Mignon
Tender as Mother's Love. Our most popular cut.
9 Ounces 27.95 12 Ounces 33.95

Top Sirloin
Lean, thick, juicy, full-flavored sirloin.
12 Ounces 19.95 16 Ounces 23.95

New York Strip
The steak house classic. Best balance of tenderness and full-flavor.
16 Ounces 27.95

Porterhouse
New York Strip and Tenderloin in one!
28 Ounces 32.95

Ribeye
Fully marbled for exceptional flavor and juiciness
18 Ounces 28.95 24 Ounces 33.95

FP SIGNATURE STEAKS FP

Black & Bleu Ribeye
A hand-cut ribeye, cast-iron blackened with our own Cajun seasonings. Topped with melted bleu cheese.
18 Ounces 29.95 24 Ounces 34.95

Tenderloin Medallions
Twin four ounce medallions served with roasted cipollini onions and cognac peppercorn sauce. 28.95

ACCOMPANIMENTS

Portabella Mushrooms	2.95
Caramelized Onions	1.50
Bearnaise Sauce	1.00
Melted Bleu Cheese	1.50
Extra Potato/Vegetable	3.95
One Walleye Fillet	9.50
Smokehouse Shrimp	9.95
Lobster Tail	14.95
King Crab Leg	16.95
Three Prawns	11.95
Half-Pound Scallops	11.95
FP "The Works"	5.00
Portabella Mushrooms, Caramelized Onions and Bearnaise Sauce.	

FISH & SEAFOOD

Served with choice of House, Caesar or Spinach Salad, Bread and Choice of Potato or Vegetable.

FP FRESH FISH FP

Ask your Server for tonight's Fresh Fish selection.

Fresh Salmon
Simply grilled or blackened. 25.95

Jumbo Freshwater Split Prawns
Five jumbo prawns oven-broiled. Served with lemon and clarified butter. 27.95

Jumbo Sea Scallops
Pan-seared jumbo sea scallops with field greens, toasted almonds, bleu cheese & balsamic reduction. 26.95

King Crab Legs
Whole Alaskan King Crab Legs scored for your convenience. Served with melted butter and lemon.
Two Legs (1½ lbs.) 41.95
Additional Legs 16.95 each

Smokehouse Shrimp
Six bacon-wrapped shrimp basted with barbecue sauce. 20.95

Canadian Walleye Pike
Traditional pan-fried or oven-broiled with butter, lemon and almonds. 24.95

Nova Scotia Lobster Tails
Twin tails (5-6oz. each) split and oven-broiled. Served with melted butter and lemon. 34.95

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