



Good Evening Ladies and Gentlemen,

Welcome to The PorterHouse Steak and Seafood Grill.

It is our sincere hope that you find your dining experience to be a truly satisfying one. We pride ourselves by serving only the finest quality ingredients prepared with care in warm comfortable surroundings.

We look forward to serving you time and time again.

Enjoy !

*David Hyde – General Manager*

*Robert Gillen – Owner*

*Kevin Schleif – Owner*



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## MARTINIS

### Chocotini

Vanilla vodka, White Creme de Cacao and Frangelico.

### The Perfect 10

Tanqueray No.10 neat with olives and a wave of dry vermouth...The perfect cocktail.

### Appletini

Ketel One vodka, Sour Apple schnapps, and a splash of sweet-n-sour.

### Lemon Drop Martini

Ketel One Citroen, Cointreau, sugar and lemon.

### Margatini

1800 Tequila, lime and Cointreau with a salted rim.

### The Ketel One Cosmo

Ketel One Citroen, Cointreau and a dash of cranberry juice.

### Nuts & Berries Martini

Chambord Raspberry liqueur and Frangelico, shaken with cream and strained.

### Key Lime Martini

Vanilla vodka, pineapple juice, Triple Sec and lime juice.

### Dirty Minnesota Martini

Opulent vodka (made in MN) and olive juice, with hand-stuffed bleu cheese olives.

### Royal Flush Martini

Crown Royal, Peach and Raspberry schnapps.

## SPECIALTY COCKTAILS

### PorterHouse Manhattan

Heavy on the Windsor — light on the vermouth.

### Makers Mark Old Fashioned

Muddled fruit, Makers Mark and bitters.

### Iron Butterfly

A delightful blend of vodka, Kahlua and Bailey's Irish Cream.

### Porterhouse Gimlet

Ketel One vodka, lime juice and a splash of olive juice.

### Godfather

Glenlivet scotch and DiSaronno Amaretto.

### PorterHouse Sidecar

Korbel brandy, Cointreau and sour, with a sugared rim.

### Salty Dog

Absolut vodka and grapefruit juice with a salted rim.

### Rusty Nail

Dewar's scotch and Drambuie.

# STARTERS

## Sesame Crusted Ahi Tuna\*

Seared rare and chilled Ahi filet  
with wasabi aioli and pickled ginger.

12.95

## Blackened Tenderloin Tips

Half-pound of tenderloin tips blackened with  
Cajun seasonings. Served with Bearnaise.

12.95

## Balsamic Sea Scallops

Pan-seared sea scallops with field greens,  
toasted almonds, bleu cheese  
and balsamic reduction.

14.95

## Cajun Walleye Strips

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

11.95



## SIGNATURE STARTERS



## Crab Cakes

A generous amount of lump crab perfectly seasoned and served with remoulade sauce.

13.95

## Spinach, Artichoke & Parmesan Ramekin

Rich, creamy and piping hot. Served with a toasted baguette.

9.95

## House Made Soups

New England Clam Chowder or  
Baked French Onion Soup.

Cup 4.95 Bowl 6.95

## Shrimp Cocktail

Half-dozen jumbo shrimp;  
plump and chilled.

11.95

## Smokehouse Shrimp

Four bacon-wrapped grilled shrimp  
basted with barbecue sauce.

11.95

## Freshwater Split Prawns

Three jumbo prawns oven-broiled  
with melted butter and lemon.

13.95

*\*WARNING: consuming raw seafood may be harmful to some individuals*

[www.PorterHouseSteakandSeafood.com](http://www.PorterHouseSteakandSeafood.com)

# AGED ANGUS BEEF

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

## New York Strip

The steak house classic. Best balance of tenderness and full-flavor.  
**Sixteen Ounces 32.95**

## Ribeye

Fully marbled for exceptional flavor and juiciness.  
**Eighteen Ounces 32.95**  
**Twenty-Four Ounces 38.95**

## Top Sirloin

Lean, thick, juicy, full-flavored sirloin.  
**Fourteen Ounces 25.95**

## Porterhouse

New York Strip and Tenderloin in one!  
**Twenty-Eight Ounces 35.95**



## SIGNATURE STEAKS



### Filet Mignon

Tender as Mother's Love. Our most popular cut.  
**Nine Ounces 35.95**  
**Twelve Ounces 42.95**

### Black & Bleu Ribeye

A hand-cut ribeye, cast-iron blackened with our own Cajun seasonings. Topped with melted bleu cheese.  
**Eighteen Ounces 34.95 – Twenty-Four Ounces 40.95**

# ACCOMPANIMENTS

Portabella Mushrooms	3.95	Smokehouse Shrimp	10.95
Caramelized Onions	1.95	Lobster Tail	16.95
Bearnaise Sauce	1.95	1½ lbs King Crab Legs	39.95
Melted Bleu Cheese	1.95	Pan Seared Scallops	13.95
Extra Potato/Vegetable	4.95	Three Freshwater Prawns	13.95
One Walleye Fillet	11.95		

**"The Works" 6.95**  
 Portabella Mushrooms, Caramelized Onions and Bearnaise Sauce.

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

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# FISH & SEAFOOD

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



## FRESH FISH



Ask your Server for tonight's Fresh Fish selection.

### Fresh Salmon

Simply grilled or blackened.

26.95

### Freshwater Split Prawns

Six jumbo prawns oven-broiled. Served with lemon and clarified butter.

30.95

### Pan-Seared Sea Scallops

With field greens, toasted almonds,  
bleu cheese and balsamic reduction.

30.95

### Canadian Walleye Pike

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

Two Filets 26.95

### Smokehouse Shrimp

Six bacon-wrapped shrimp basted with barbecue sauce.

23.95

### Nova Scotia Lobster Tails

Twin tails (6-7 oz. each) split and oven-broiled with melted butter and lemon.

39.95

### King Crab Legs

Whole Alaskan King Crab legs scored for your convenience.

Served with melted butter and lemon.

1½ lbs. 49.95

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# COMBINATIONS

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

## Nine Ounce Filet Mignon &

One Lobster Tail 51.95  
Pan Seared Scallops 48.95  
One Walleye Fillet 46.95  
Four Smokehouse Shrimp 45.95  
Three Freshwater Prawns 48.95  
Two Crab Cakes 47.95

## Sixteen Ounce New York Strip &

One Lobster Tail 48.95  
Pan Seared Scallops 45.95  
One Walleye Fillet 43.95  
Four Smokehouse Shrimp 42.95  
Three Freshwater Prawns 45.95  
Two Crab Cakes 44.95

## Petite Filet Mignon &

One Lobster Tail 45.95  
Pan Seared Scallops 42.95  
One Walleye Fillet 40.95  
Four Smokehouse Shrimp 39.95  
Three Freshwater Prawns 42.95  
Two Crab Cakes 41.95

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



### Suggested Steak Accompaniments

Bearnaise Sauce	1.95	"The Works"	6.95
Caramelized Onions	1.95	Portabella Mushrooms,	
Portabella Mushrooms	3.95	Caramelized Onions and	
Melted Bleu Cheese	1.95	Bearnaise Sauce	

# 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 29.95

## Top Sirloin

Lean, thick, juicy, full-flavored sirloin.

Fourteen Ounces 25.95

## Canadian Walleye Pike

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

One Six to Eight Ounce Filet 18.95

## Sautéed Beef Liver & Onions

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

Single 15.95 – Double 20.95

## Boneless Pork Loin Chops

Chairman's Reserve™ Boneless Pork Loin grilled to order.

Ten ounce hand-cut chops

One Chop 17.95 – Two Chops 23.95

## Chicken Florentine

Eight ounce breast stuffed with spinach and Swiss cheese.

Served with a white wine pan sauce with grape tomatoes. 19.95

## 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 Seared Rare Chilled Ahi Tuna 19.95

With Blackened Tenderloin Tips 19.95

**PORTERHOUSE**

STEAKS & SEAFOOD