



# PORTER'S GRILL & PUB

3 COURSE PLATED DINNER COSTS SHOWN PER PERSON

A 20% GRATUITY PLUS 7.75% TAX WILL BE ADDED

## Option 1

### 1ST COURSE

Choose 1

#### Caesar Salad

Romaine Lettuce, Parmesan Cheese, Picante Fried Onion & Tomato with House Caesar Dressing

#### Minestrone Soup

Savory Vegetable Minestrone Soup Topped with Shaved Parmesan

#### House Salad

Lettuce, Shaved Fennel, Shaved Cucumber & Cherry Tomatoes With Balsamic Vinaigrette

### 2ND COURSE

Choose up to 3

#### Airline Chicken

Choice of Rosemary Demi Glaze, Lemon Caper, or Piquillo Pepper Sauce

#### Chateau Sirloin

Choice of Black Garlic, Green Peppercorn, or Chimichurri Sauce

#### Flank Steak

Choice of Black Garlic, Green Peppercorn, or Chimichurri Sauce

#### Seared Salmon

Choice of Lemon Beurre Blanc, Lemon Caper, or Miso Glaze

#### Pork Loin

Choice of Rosemary Demi Glaze, Balsamic Reduction or Red-Wine Reduction Sauce

### SIDES

Choose 1

Rice Pilaf  
Mashed Potatoes

Herb-Lemon Risotto  
Crushed red potatoes

Seasonal Vegetables  
Tri-Color Cauliflower

Choose 1

String Green Beans  
Sautéed Brussels Sprouts

### 3RD COURSE

Choose 1

#### Lava Cake

Drizzle of Raspberry Coulis, Topped with Powdered Sugar & Mixed Berries

#### New York Cheesecake

Drizzle of Blueberry Coulis, Topped with House Whip Cream & Strawberries

#### Cannoli

Cream Cheese Filled with Drizzle of Chocolate Syrup, Topped with House Whip Cream & Strawberries

## Option 2

### 1ST COURSE

Choose 1

#### Gnocchi

Spinach & Parmesan filled With Cream Sauce

#### Poppy Salad

Lettuce, Strawberries, Dried Cranberries, Candied Walnuts, Feta Cheese Topped With Aged Balsamic Vinaigrette

#### Tomato Bisque

Roasted San Marzano Tomatoes, Olive Oil & Sour Cream Drizzle, Topped with Fresh Basil

### 2ND COURSE

Choose up to 3

#### Airline Chicken

Truffle Butter Stuffed with choice of Rosemary Demi Glaze or Red-Wine Demi Glaze

#### Porterhouse Steak

Choice of Black Garlic, Bearnaise, or Chimichurri Sauce

#### New York Steak

Choice of Black Garlic, Bearnaise, or Chimichurri Sauce

#### Seared Tuna

Choice of Olive Gremolata, Lemon Caper, or Miso Glaze

#### Pork Chop

Choice of Rosemary Demi Glaze, Red-Wine Reduction, or Creamy Mushroom Sauce

### SIDES

Choose 1

Marble Potatoes  
Grauten Potatoes  
Roasted Garlic Mashed Potatoes  
Green Pesto Mashed Potatoes

Choose 1

Broccolini  
Baby Carrots  
Tri-Color Cauliflower  
Sautéed Brussels Sprouts

### 3RD COURSE

Choose 1

#### Chocolate Cake

Drizzle of Raspberry Coulis, Topped with Powdered Sugar & House Whip Cream

#### New York Cheesecake

Drizzle of Blueberry Coulis, Topped with House Whip Cream & Strawberries

#### Churro Cone

Drizzle of Chocolate Sauce With Scoop of Vanilla Ice-Cream



POPPY HILLS



NCGA  
OWNED COURSE

All listed pricing is subject to change

Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition



# PORTER'S GRILL & PUB

## HORS D'OEUVRES MENU

### Passed

#### Quiche Bites

Sautéed Zucchini, Velvety Egg, Scallions and Tangy Sun-dried Tomato Relish  
65

#### Pork Rillettes

House-Cured Smoked Pork, Hand Shredded and Wrapped in Crispy Crepe Dough, Finished with Chipotle Aioli

#### Coconut Prawns

Succulent Jumbo Prawns Crispy-Fried in Golden Coconut Flakes

#### Cajun Shrimp Stuffed Mushrooms

Buttery Sautéed White Button Mushrooms with a Zesty Cajun-Spiced Shrimp Infusion

#### Bacon Quiche Bites

Sautéed Zucchini, Crispy Bacon, Scallions, Velvety Egg, and Tangy Sun-dried Tomato Relish

#### Bacon-Wrapped Prawns

Crispy Bacon-Wrapped Prawns with a Smoky, Savory Crunch

#### Crab Cakes

Sweet Fresh Crab, Golden Breadcrumbs, Roasted Bell Peppers, and Fragrant Chives

#### Ahi Tuna Poke

Fresh Ahi Tuna Marinated in Savory Sesame Soy, Topped with Rice Pearls and Fresh Chives, Served on a Crispy House-Made Corn Tortilla

#### Seared Scallops

Pan-Seared Scallops, Toasted Sesame Seeds, Finished with a Drizzle of Sweet Soy Sauce

### Passed or Stations

#### Bruschetta

House-Made Mozzarella, Heirloom Tomatoes, Balsamic Pearls, and Olive Oil on Crispy Crostini, Finished with Fresh Cracked Pepper

#### Pulled Pork Sliders

Tender, Slow-Braised Shredded Pork, Zesty House-Made Pickles, and Smoky Chipotle Aioli on a Sweet, Buttery Hawaiian Bun

#### Sliders

Ground Chuck, Picante Fried Onions, Brie Cheese & Honey Mustard on Sesame Seed Buns

#### Prime Rib Sliders

Tender Prime Rib with Zesty Horseradish Aioli and Sweet Caramelized Onions

#### Tri-Tip Sliders

Tender BBQ Tri-Tip Sliders with House-Made BBQ Sauce, Zesty House-Made Pickles, and Creamy Mayo

### Served Stations

#### Butternut Squash Ravioli

Handcrafted Pasta Filled with Creamy Butternut Squash, Tossed in Rich Brown Butter and Fragrant Sage

#### Three Cheese Ravioli

Handcrafted Pasta Filled with a Creamy, Savory Three Cheese Blend

#### Raw Oyster Bar

Zesty Fresh Lemon, Tangy Tobasco Pearls, and Bold Mignonette Sauce

#### Oyster Rockefeller

Fresh Oysters Topped with Sautéed Spinach, Garlic, and Parmesan, Baked to Golden Perfection and Finished with a Hint of Pernod and a Squeeze of Lemon.

#### Lamb Lollipops

Tender, Seasoned Lamb Chops, Seared to a Golden Crisp and Served with Refreshing Mint Jelly



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