



# 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.

#### Lamp Lollipops

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



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