

THE
PORTER'S HOUSE
A MODERN CHOPHOUSE FOR THE NEW SOUTH

QUEEN'S FEAST: CHARLOTTE RESTAURANT WEEK

Available July 21st - 30th

FIRST COURSE

choice of

CITRUS AND ALE POACHED CAROLINA SHRIMP

HORSERADISH GREMOLATA, HOUSEMADE COCKTAIL SAUCE

AHI TUNA TARTARE

TAMARI GLAZE, FURIKAKE, SESAME GINGER MUSTARD, CRISPY WON TONS

HOUSEMADE PIMENTO CHEESE CROSTINI

SWEET PEPPER JAM, APPLEWOOD SMOKED BACON, GREEN GARLIC, SHERRY VINEGAR SYRUP

SECOND COURSE

choice of

STEAKHOUSE WEDGE

HEIRLOOM TOMATOES, BERMUDA ONION, APPLEWOOD SMOKED BACON, BLEU CHEESE CRUMBLES, CREAMY GORGONZOLA

CLASSIC CAESAR

LOCAL ROMAINE, MULTI-GRAIN CROUTONS, SHREDDED SARTORI REGGIANO, CRACKED BLACK PEPPER, CAESAR DRESSING

THIRD COURSE

choice of

6 OZ. FILET MIGNON

WHIPPED YUKON GOLD POTATOES, PORT WINE DEMI-GLACE

PAN SEARED VERLASSO SALMON

ROASTED TOMATO AND CHIVE RISOTTO, SAUTÉED HARICOTS VERTS, SWEET CARROT SOUBISE

JOYCE FARMS AIRLINE CHICKEN BREAST

WHIPPED YUKON GOLD POTATOES, SAUTÉED HARICOTS VERTS, WILD MUSHROOM-MADEIRA PAN SAUCE

