

Porterhouse Grill Lunch

Side Sauces

Side of Mayo	\$0.65
Side of Dijon	\$0.65
Side of Ketchup	\$0.65
Side of Horseradish	\$0.65
Side of Horseradish Sour Cream	\$0.65
Side of Red Chili Aioli	\$0.65
Side of Vidalia Onion	\$0.65
Remoulade	
Side of Scallion Aioli	\$0.65

Starters

She Crab Soup	\$9.60
<i>Our Signature soup with a touch of sherry.</i>	
Caesar Salad	\$10.80
<i>Romaine and House Caesar dressing with garlic croutons</i>	
Garden Salad	\$10.80
<i>Mixed field greens with cherry tomato, red onion, cucumber, and sliced mushroom tossed in balsamic vinaigrette</i>	
Wedge Salad	\$13.20
<i>Iceberg lettuce with tomatoes, croutons, and buttermilk blue cheese dressing</i>	
Jumbo Lump Crab Cake	\$19.20
Appetizer	
<i>A blue claw crab cake with roasted scallion aioli and fried capers.</i>	
Fried Oysters	\$14.40
<i>Fried Gulf oysters with Tabasco butter sauce.</i>	
Fried Green Tomatoes	\$12.00
<i>Fried golden brown with Vidalia onion remoulade.</i>	

Steaks

Served with hand cut french fries and seasoned green beans

Filet Mignon 7oz	\$40.80
<i>Hand-cut filet with cracked black pepper and Cognac demi glace</i>	
Filet Mignon 10oz	\$46.80
<i>Hand-cut filet served with cracked black pepper and Cognac demi glace</i>	
New York Strip Steak	\$42.00
<i>12oz cut grilled to perfection topped with caramelized shallot-goat cheese butter</i>	
Blue Filet	\$49.20
<i>10oz filet mignon finished with a melted blue cheese and herb butter</i>	
Surf and Turf	\$46.80
<i>7oz grilled filet mignon paired with garlic butter shrimp.</i>	
Steak Frites	\$44.00
<i>14oz ribeye steak with porterhouse fries</i>	
Bone-In Ribeye Steak	\$64.80
<i>18 oz. bone-in ribeye steak cut specifically for the Porterhouse Grill</i>	
Porterhouse	\$67.20
<i>Our 22oz namesake steak, wild mushrooms ragout</i>	
Filet Medallions	\$40.80
<i>Grilled beef tenderloin wrapped in applewood smoked bacon with cabernet reduction.</i>	

Lunch Special

Available from 11:30 a.m. - 2:00 p.m.

Features

Chicken Tortellini Carbonara	\$15.60
<i>Grilled chicken breast tossed with herb parmesan cream sauce and bacon over cheese filled tortellini.</i>	
Grilled Flatbread	\$13.20
<i>Arugula, Roasted Red Peppers, Caramelized Onions, Mozzarella, Blue Cheese Crumbles, Balsamic Glaze</i>	

Salads

Blackened Caesar Salad	\$13.20
<i>Blackened chicken breast, bacon and garlic croutons over a bed of chopped romaine tossed in our house Caesar dressing. You may substitute Salmon or Shrimp for \$4.80.</i>	
Black and Blue Steak Salad	\$15.60
<i>Blackened tenderloin over mixed field greens with balsamic vinaigrette and crumbled blue cheese.</i>	

Sandwiches

<i>Burgers and Sandwiches served with a side: She Crab Soup, Hand-cut French Fries, Caesar Salad, Garden Salad.</i>	
Additional Side \$5.50	
Grilled Salmon BLT	\$14.40
<i>Herb, Mayo, Sourdough</i>	
Prime Rib Philly	\$15.60
<i>Slow Roasted Prime Rib, Peppers, Onions, and Fontina Cheese. Add Mushrooms \$1.20.</i>	
Buttermilk Fried Chicken Sandwich	\$13.20
<i>Buttermilk Fried Chicken, Herb Mayo, Lettuce and Tomato, Brioche. Add Buffalo Sauce \$.65 Add Blue Cheese Crumbles \$1.20, Add Coca-Cola BBQ Sauce \$.85</i>	
California Turkey Club	\$13.20
<i>Bacon, Guacamole, Lettuce, Tomato and Herb Mayo</i>	
Fried Green Tomato Sandwich	\$13.20
<i>Crispy Green Tomatoes, Lettuce and Pimento Goat Cheese. Add Bacon \$1.80</i>	

Burgers

<i>1/2 Pound fresh ground filet burgers with lettuce and tomato, served with your choice of side</i>	
Porterhouse Burger	\$14.40
<i>Half pound of fresh ground filet, topped with caramelized onions, red chili aioli, lettuce and tomato. Served with your choice of one side.</i>	
Mushroom Swiss Burger	\$16.80
<i>Dijonaise Spread</i>	
Bacon Cheddar Burger	\$16.80
<i>1/2 lb fresh ground filet burger topped with a sweet and savory Coca Cola BBQ sauce.</i>	

Side Sauces

Side of Scallion Aioli	\$0.65
Side of Vidalia Onion	\$0.65
Remoulade	
Side of Red Chili Aioli	\$0.65
Side of Ketchup	\$0.65
Side of Dijon	\$0.65
Side of Mayo	\$0.65
Side of Horseradish Sour Cream	\$0.65
Side of Horseradish	\$0.65

Specialties

Entrees will served with red-skinned mashed potatoes and seasoned green beans, excluding shrimp scampi and tortellini

Chicken Saltimbocca	\$26.40
<i>Layered with fontina cheese and Prosciutto Di Parma sauteed with a chardonnay pan sauce</i>	
Jumbo Lump Crab Cake	\$40.80
<i>Blue Claw Crab Cakes with roasted scallion aioli and fried capers</i>	
Shrimp Scampi	\$26.40
<i>Shrimp, tomatoes & baby spinach in our signature garlic butter sauce over angel hair pasta</i>	
Teriyaki Barbequed Salmon	\$30.00
<i>Grilled with a teriyaki barbeque sauce topped with pineapple salsa</i>	
Chicken Tortellini	\$27.60
<i>Three cheese filled pasta with chicken in parmesan and herb sauce</i>	

Sides

Cup of She Crab Soup	\$5.50
Sauteed Onions	\$3.60
Sauteed Mushrooms	\$4.80
Blue Cheese Butter	\$3.60
Side of Grilled Shrimp	\$7.40
Hand Cut French Fries	\$6.00
<i>Cut by hand. Fried to perfection.</i>	
Balsamic Brussel Sprouts	\$6.00
Shallot Goat Cheese Butter	\$4.80
Side of Garlic Butter Shrimp	\$8.60
Crumbled Bacon	\$2.40
Asparagus	\$7.20
Green Beans	\$4.70

Desserts

Chocolate Molten Lava	\$8.40
Amaretto Peach Cobbler	\$8.40
Snickers Bar Icecream Pie	\$7.80
Chocolate Chip Bourbon Pecan Pie	\$8.40
Key Lime Pie	\$7.20
Chef's Cheesecake	\$8.40
Vanilla Citrus Creme Brulee	\$8.40