



## CHATTANOOGA'S ONLY PRIME STEAKHOUSE, EST. 2004

### FIRST COURSE

<b>House Made Coconut Shrimp</b> .....	\$9.50
~ Honey Dijon Dip	
<b>Garlic Butter Escargot</b> .....	\$7
~ Sautéed in Butter and Garlic with a Touch of White Wine	
<b>Porter's Signature Crab Cakes</b> .....	\$8
~ Roasted Corn Relish & Jalapeno Tartar sauce	
<b>Fried Calamari</b> .....	\$7
~ Spicy Tomato sauce	
<b>Shrimp Cocktail</b> .....	\$8
~ Cocktail Sauce, Lemon	
<b>Black Mission Goat Cheese Tart</b> .....	\$7
~ Artisan Goat Cheese, Aged Balsamic Vinegar	
 <b>Porter's Sampler - Great for Sharing</b> .....	\$18
~ Coconut Shrimp, Our Signature Crab Cakes, Seared Ahi Tuna, Salsa Fresca, Roasted Corn Relish	

### SOUPS AND SALADS

<b>French Onion Soup</b> .....	\$5
<b>Our Soup Creation of the Day</b> .....	\$5
<b>Hearts of Romaine Caesar Salad</b> .....	\$8.50
~ Fresh chopped Romaine, House Made dressing, shaved Parmesan	
<b>Petite Iceberg Wedge</b> .....	\$8
~ Herb Roasted Roma Tomato, Chopped Bacon, Bleu cheese, Cucumber Ranch Dressing	
<b>Maytag Bleu Cheese Salad</b> .....	\$9
~ Vine Ripe Tomatoes, Mesclun Greens, Aged Maytag Cheese, Port Wine Vinaigrette	
♥ <b>Porter's House Salad</b> .....	\$6.50
~ Melange of Romaine, Iceberg, Mesclun, Choice of House Dressings	
<b>Signal Mountain Vine ripe Tomato, Fresh Goat Cheese</b> .....	\$8.50
~ Enjoy a Locally Grown Produce and Artisan Goat Cheese, Roasted Garlic Vinaigrette	
♥ <b>Watercress, Arugula Strawberry Salad</b> .....	\$8.50
~ Summer Watermelon Dressing	

### PASTA

<b>Spicy Alfredo Lasagne</b> .....	\$16
~ Alfredo Lasagne with Basil, Tomatoes, Mushrooms and Spicy Italian Sausage	
 <b>Fire Roasted Vegetable Spaghetti</b> .....	\$16
~ Roasted Eggplant, Zucchini, Red onion, Bell Peppers in Extra Virgin Olive Oil & Herb or Homemade Pomodori Sauce	



**OUR BEEF IS USDA PRIME HAND CUT, SERVED WITH OUR SIGNATURE MUSTARD SAUCE. FOR OPTIMAL FLAVOR THE CHEF RECOMMENDS RARE TO MEDIUM. SELECTIONS ARE SERVED A LA CARTE.**

**Pepperloin Cuts**

8 oz. \$28. 12 oz. \$42 16 oz. \$56  
Our House Specialty, Garlic Rubbed, Onion Marinated for 72 Hours, rolled in Our Own Peppercorn Blend

**Ribeye Steak**

16 ounce  
\$38

**Filet Mignon Cuts**

8 oz. \$27. 12 oz. \$40 16 oz. \$54

**Wyoming Free Range Buffalo Tenderloin**

12 Ounces  
\$60

**Porterhouse Steak**

28 ounce  
\$58

**T-Bone Steak**

24 Ounce  
\$48

**New York Strip Steak**

16 ounce  
\$40

**Rosemary Colorado Lamb Chops**

Marinated in Olive Oil Rosemary  
\$27

**ENTRÉE**

- Belle & Evans Free Range Airline Chicken Breast** ..... \$18  
~ Mashed potatoes, Fried Okra or Buttered Broccoli, Blackened or Grilled
- Fresh Atlantic Salmon** ..... \$19  
~ Pan Seared or Grilled, Wild Rice Pilaf, Fried Okra or Buttered Broccoli, Lemon Orange Citrus Relish
- Rhode Island Jumbo Sea Scallops** ..... \$26  
~ Pan Seared with a Touch of Spice, Wild Rice Pilaf, Fried Okra or Buttered Broccoli
- Berkshire Farms Double Pork Chop** ..... \$25  
~ Mashers, Fried Okra or Buttered Broccoli

**MIXED GRILL**

- The Read House Mixed Grill** ..... \$48  
~ 4 ounce Pepperloin, Salmon Medallion, Rosemary Lamb Chop
- Spicy Seafood Plate** ..... \$28  
~ Cajun Seared Yellow Fin Tuna, Rhode Island Sea Scallops, Red Chile Cream
- Filet Oscar** ..... \$36  
~ 8 ounce Filet of Beef, Porter's Signature Crab Cake, Asparagus Topped, Hollandaise Sauce

**COMPLIMENTS TO THE BEEF**

- |                                   |   |
|-----------------------------------|---|
| <b>Mushroom Risotto</b> ..... \$6 | <b>Loaded Baker</b> ..... \$5.50                  |
| <b>Idaho Mashers</b> ..... \$5.50 | <b>Asiago Mac &amp; Cheese</b> ..... \$6          |
| <b>House Fried Okra</b> ..... \$5 | <b>Wild Rice Pilaf</b> ..... \$5.50               |
| <b>Asparagus</b> ..... \$7        | <b>Hand Picked Vegetable of The Day</b> ..... \$6 |

*Make reservations for Carved prime Rib on Wednesday Night, English Or King Cut, Fresh Made Yorkshire Pudding*

*Find Us at Porter's Steakhouse Chattanooga on Facebook and at [www.porterssteakhouse.com](http://www.porterssteakhouse.com)*

*Executive Chef John Palacio*