

# 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>Thyme Seared Lollipop Lamb</b> .....	\$9.50
~ Balsamic Drizzle	
<b>Shrimp Cocktail</b> .....	\$8
~ Cocktail Sauce, Lemon	
 <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> .....	\$8.50
~ 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>Marinated Cucumber and Corn Salad</b> .....	\$8.50
~ Sliced Cucumbers, Corn Kernels, Fire Roasted Red Peppers Tossed in Watercress Mesclun Greens, Lemon Chile Vinaigrette	

## PASTA

 <b>Fire Roasted Vegetable Spaghetti</b> .....	\$16
~ Roasted Eggplant, Zucchini, Red Onion, Bell Peppers in Extra Virgin Olive Oil & Herb or Homemade Pomodori Sauce	
<b>Roasted Garlic Penne Pesto Shrimp Pasta</b> .....	\$16
~ Sweet Roasted Garlic Pesto, Jumbo Shrimp, Artichokes, Red Peppers with Penne Pasta	

**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.**

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**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

**Rib-eye Steak**

16 ounce  
\$39

**Filet Mignon Cuts**

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

**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, Brussel Sprouts or Asparagus, Blackened or Grilled
- Fresh Atlantic Salmon or Mahi Mahi** ..... \$19  
~ Pan Seared or Grilled, Wild Rice Pilaf, Brussel Sprouts or Asparagus, Spicy Orange Salsa
- Rhode Island Jumbo Sea Scallops** ..... \$26  
~ Pan Seared with a Touch of Spice, Wild Rice Pilaf, Brussel Sprouts or Asparagus
- Berkshire Farms Double Pork Chop** ..... \$28  
~ Mashers, Brussel Sprouts or Asparagus

**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 with Hollandaise Sauce

**COMPLIMENTS TO THE BEEF**

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| <b>Smoked Bacon Braised Brussel Sprouts</b> .. \$5 | <b>Loaded Baker</b> ..... \$5.50           |
| <b>Idaho Mashers</b> ..... \$5.50                  | <b>Creamed Spinach</b> ..... \$6           |
| <b>Potato Au Gratin</b> ..... \$6                  | <b>Wild Rice Pilaf</b> ..... \$5.50        |
| <b>Asparagus</b> ..... \$7.50                      | <b>Tabasco Fried Onion Rings</b> ..... \$5 |

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

*Executive Chef John Palacio*