

THE PORTERHOUSE

PUB

STARTERS

CALAMARI

hand cut then flash fried and served with zesty house made lemon-garlic aioli — 12

GF PORTERHOUSE RIBLETS

crisp bone-in pork rib bites tossed in your choice of spicy buffalo or tangy BBQ. — 11

PORTERHOUSE QUESADILLA

crisp large flour tortilla filled with melted mozzarella, black beans and topped with chopped tomato & green onions. Served with sour cream & salsa — 10.

* add | carne asada 5 | grilled veggie 5 | adobada 5 | grilled chicken breast 5 *

JALAPENO ARTICHOKE DIP

oven baked creamy blend of cheeses, artichoke hearts and jalapeños served with corn chips. — 11

CRAB CAKES

two crab cakes with jalapeño avocado yogurt & sweet Thai chili sauce — 13

IPA CHEESE BITES

crisp IPA beer battered gouda and mozzarella bites served with your choice of wasabi ranch or sriracha aioli for dipping — 9

GF NACHOS

melted cheese and refried beans topped with fresh tomatoes, green onions, cilantro, queso crema, salsa & pickled jalapeños — 13

* add | Carne Asada 5 | Grilled Chicken 5 | Adobada 5 | guacamole 2 | grilled veggie 5 *

GF CARNE ASADA FRIES

grilled carne asada on top of cheese fries with cilantro, tomato, green onion, queso crema and salsa verde — 13

SALADS

salad dressings: wasabi ranch | bleu cheese | balsamic vinaigrette | caesar | add side of bread 1

PORTERHOUSE CAESAR SALAD

romaine tossed with traditional house made Caesar dressing, croutons, and grated parmesan cheese — 6 small | 9 large

* add: chicken breast 5 | five prawns 7 | prosciutto crumbles 2 | bacon 2 | avocado 2 | crab cake 7 *

GF CHARBROILED CHICKEN & ARUGULA

sliced grilled chicken breast on mixed baby greens, romaine & arugula with prosciutto crumbles, cabbage, pepitas, shredded carrot, tomato, parmesan cheese & balsamic vinaigrette on the side — 16

GF HOUSE SALAD

a mix of baby greens, chopped romaine, tomato, shredded carrot and diced cabbage with a sprinkle of pepitas & parmesan cheese — small 6 | 9 large

* add: chicken breast 5 | five prawns 7 | prosciutto crumbles 2 | bacon 2 | avocado 2 | crab cake 7 *

GF STEAK SALAD

sliced Flat Iron, on baby greens, & romaine, with shredded carrot, tomato, pepitas, diced cabbage & parmesan cheese — 16

GF GRILLED SALMON SALAD

grilled wild Alaskan Salmon on top of mixed baby greens with seasonal veggies, cabbage, tomato, pepitas, and parmesan cheese. Served with balsamic vinaigrette — 16

SOUPS

all soups are served with garlic toast | GF toast 2 | cup 6 - bowl 8

PORTERHOUSE DAILY SOUP

house made. Ask your server or see the specials board

CLAM CHOWDER

house made creamy New England style chowder with clams, potatoes, celery and bacon

TOMATO SOUP

Classic creamy tomato soup house made and ready for grilled cheese

SOUP AND SALAD

a small house salad with garlic toast and your choice of our three soups — 12 cup 14bowl

PUB GRUB

served with fries | UPGRADE to sweet potato fries, salad, or soup of the day 2 | GF bun 2

PORTERHOUSE BEER BATTER FISH AND CHIPS

three pieces of hand-cut wild Alaskan cod in our house made beer batter. Served with coleslaw & tartar sauce — 14

* Wild Alaskan Salmon and Chips 16 *

MEATLOAF SANDWICH

Porterhouse meatloaf on rustic toasted sourdough bread with melted mozzarella, sriracha aioli, lettuce, tomato and onion — 14

CRISPY FISH SANDWICH

hand-cut Porterhouse beer batter dipped Alaskan cod with tartar sauce, and topped with house made slaw — 14

BBQ BRISKET SANDWICH

tender shredded smoked beef brisket with tangy bbq topped with slaw on a soft bun — 15

PLT

Porterhouse classic. thinly sliced prosciutto, lettuce, ripe tomato, & red onion on a French baguette with melted parmesan & balsamic vinaigrette — 14

GRILLED VEGETABLE SANDWICH

marinated grilled eggplant, mushrooms, onions, red and green bell peppers with melted cheese and Sriracha aioli on toasted rustic bread — 14

GRILLED CHEESE

creamy melted cheese on toasted rustic bread — 12

* ADD: brie 2 | bacon 2 | prosciutto 2 | avocado 2 *

CHICKEN SANDWICH

sliced grilled chicken breast with bacon, swiss, lettuce, tomato, & onion — 15

GF VEGGIE TACOS

our house grilled mixed vegetable blend on two Tortilleria Mi Jacalito (Burlington WA) corn tortillas with cilantro, onion, queso crema and salsa verde. — 13

GF GRILLED FISH TACOS

two spice rubbed and grilled wild Alaskan Cod tacos on Tortilleria Mi Jacalito corn tortillas, topped with slaw, cilantro, chopped tomato, and served with mango salsa. — 13

GF CARNE ASADA TACOS

two carne asada tacos on Tortilleria Mi Jacalito (Burlington, WA) corn tortillas with cilantro, onion, queso crema, salsa verde & cabbage. — 13

GF ADOBADA TACOS

two red chile marinated pork tacos topped with our pineapple jalapeño jam, Tortilleria Mi Jacalito corn tortillas with cilantro, & onion. served with salsa verde & crema — 13

BURGERS

all burgers come with: lettuce, tomato, onion, & french fries | UPGRADE to sweet potato fries, salad or soup of the day 2 | GF bun 2

PORTERHOUSE CHEESEBURGER

natural beef patty topped with your choice of cheddar, swiss, jack, or bleu cheese — 14

LAMB BURGER

lamb patty topped with mango chutney and feta — 14

BORA BORA

wild texan boar patty with jack cheese and house made jalapeño pineapple jam — 14.

ELK BURGER

grilled elk patty with choice of cheddar, jack, swiss, or bleu cheese — 15

GARLIC & BRIE BURGER

house roasted garlic and melted brie on a natural beef patty — 15

SIDES

dipping sauce .50 | fries 6 | sweet potato fries 7 | extra beef patty 5 | bread 1 |

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness *