

# BIRDIES BEST

## Craft Portinis 9

### HENRY THE VIII COSMO

*Sky Infusion All Natural Blood Orange  
Vodka, Cranberry juice, with a splash of  
Sour Mix and Dekuyper Triple Sec*

### PRINCESS DI

*Skyy Infusions All Natural Citrus Vodka,  
MAthilde Framboise, Simple Syrup, and a  
splash of Lemon Juice*

### BLUSHING LADY

*Skyy Infusion All Natural Vodka, Pama  
Liqueur and grapefruit juice*

### WILLIAM AND KATE KISS

*Pinnacle Vinilla, Mathilde Framboise,  
and Pineapple juice*

### RASPBERRY MARTINI

*Skyy Infusions All NATural Raspberry  
Vodka, DeKuyper Razzmatazz and Sprite*

### ALIBI

*Bacardi O with Peach & Raspberry  
Cognac, splash of Orange Juice, Cranberry  
and garnished with an Orange*

### IN THE MONEY

*Creme Demente, De coco, splash of  
Cream, garnished with Shaved Chocolate*

### SALTED CARAMEL MARTINI

*Salted Caramel Vodka with Nutty  
Liquors, splash Cream, rimmed with  
Caramel*

## MARGARITAS 7.25

## WINE

### WHITE

White Zinfandel, Tinsdale	7.00	28.00
Sauvignon Blanc, Tinsdale	7.00	28.00
Riesling	8.50	34.00
Chardonnay, Frontera	7.00	28.00
Chardonnay, William Hill	9.00	34.00
Pinot Grigio, Tinsdale	7.00	28.00
Sauvignon Blanc, Oyster Bay	8.00	30.00
Moscato	8.50	34.00
Prosecco, Aussi	7.00	30.00
Vino Robles	9.00	30.00

### RED

Cabernet Sauvignon, Frontera	7.00	28.00
Cabernet Sauvignon, greystone Cellars	8.25	30.00
Cabernet Red Blend, Freakshow	9.50	40.00
Merlot, Frontera	7.00	28.00
Malbec, Dona Paula	8.50	30.00
Pinot Noir, MacMurray	9.50	38.00
Merlot, Ruthwerford Hill	11.00	41.00
Farrari-Carano Siena	11.00	44.00
Merlot, Oyster Bay	8.50	32.00
Pinot Noir, J. Lohr	11.00	40.00

### Glass

### Bottle

### Glass

### Bottle



## BELLY UP



# THE FIRST TEE

## MARYLAND CRAB CAKES

Tangy Remoulade sauce \$12

## FIRE CRACKER COCONUT SHRIMP

Flash Fried Coconut battered Shrimp tossed in Sweet Thai Chili Sauce \$12

## QUESADILLA

Guacamole, Pico de Gallo and sour cream \$8

Add Chicken \$4

Add Steak \$6

## SPINACH ARTICHOKE DIP

in Cast Iron Skillet, Pita Chips \$10

## CHICKEN TENDERS

House Honey Mustard \$9

## BRINED AND FRIED CHICKEN WINGS

Sauce: BBQ, Buffalo, Sweet Thai Chili

6 pc. /\$6

12 pc. /\$10

## ULTIMATE NACHOS

House Made Corn Tortilla Chips, Chili Con Carne, Nacho cheese, Jalapeno, Lettuce, Tomato, Green Onion, Guacamole, Pica De Gallo Sour Cream \$10

Add Chicken \$4

Add Steak \$6

## BLACK TRUFFLE PARMESAN FRENCH FRIES

Lemon Garlic Aioli \$9

## WISCONSIN CHEESE CURDS

Roasted Jalapeno Ranch \$10

## GIANT PRETZEL

Guineas Cheese, Spicy Mustard, Nacho Chile Cheese \$14

## MAC AND CHEESE

Aged Cheddar Applewood Smoked Bacon \$9

## SLIDERS ON BRIOCHE BUN (a la carte) \$4 each

Meat Loaf, Bacon, Sherry Mushrooms, Gravy

Ham and Greyre, Virginia Ham

French Onion Burger

## TACOS ON CORN TORTILLA

with Cilantro, Onions, Limes and Salsa \$4.50 each

Chicken Tinga Dark Meat (Tomato Chipotle Seasoned)

Carne Asada (Grilled Steak)

Pan Roasted Brussel Sprout and Jalapeno Taco (Vegetarian)

Baja Fish Tempura Battered Cod Chipotle Aioli

# SOUPS

CHILI CON CARNE \$6

SOUP OF THE DAY \$4

*Banquets & Parties*

**BOOK YOUR EVENT TODAY!**

Let Porter's pub host your parties or banquets with a full banquet menu to accommodate 25-125 guests comfortably.

# THE PUTTING GREEN

## WEDGE

Iceberg, Blue Cheese Dressing, Blue Cheese Crumbles, Applewood Smoked Bacon, Diced Tomatoes, and Onion Straws \$12

## CHICKEN WANTON SALAD

Napa Cabbage, Red Peppers, Carrots, Red Onions, Tomatoes, Fried Wantons, Honey Ginger Vinaigrette \$14

## TACO SALAD

Taco Shell, Romaine, Seasoned Ground Beef, Shredded Cheddar, Tomato, Sour Cream, Guacamole, Pico De Gallo \$14

Add Chicken \$4

Add Steak \$6

## CLASSIC CAESAR

Baby Romaine, House Croutons,

Parmesan Cheese \$8

Add Chicken \$4

Add Steak \$6

## CAPRESE

Beef Steak, Tomatoes, Bermuda Onions, Fresh Mozzarella, Basil Pesto, Balsamic Reduction \$10

## CRISPY BRUSSELS AND KALE

Tomato, Carrots, Red Onions, Red Peppers, Stir Fried Shrimp, Thai Chili Vinaigrette \$15

## SIDE CAESAR

Baby Romaine, Parmesan, Croutons \$4

## SIDE HOUSE

Mixed Greens, Cherry Tomatoes, Cucumber, Carrots, Onions \$4

# THE MAIN EVENT

## NY STRIP 12 OZ.

Whipped Potatoes, Peppers, Mushrooms and Onions \$24

## MOLY'S MEAT LOAF

Bacon Mushrooms Sherry Gravy, Juicy 80/20 Prime Ground Beef, Whipped Potatoes and Pan Roasted Butter Corn \$18

## CHICKEN PICCATA

Airline Chicken Breast, Lemon Butter Caper Sauce Sauteed Spinach and Pecorino Polenta \$19

## MAPLE DIJON SALMON

Scottish Salmon, Canadian Maple Dijon Mustard, Roasted Parmesan Broccoli, Rice Pilaf \$19

## PASTA ALA POMODORO

Spaghetti San Marzano Tomato Sauce, Parmesan Regianno, Extra Virgin Olive Oil \$16

## PAN SEARED WHITE FISH

Garlic Lemon Butter Sauce, Au Gratin Tomato Rice Pilaf \$20

## SWEET CREAM CORN ALFREDO

Rock Shrimp, Spaghetti, Freshly Shucked Corn, and Roasted Red Peppers \$20

# HAND HELD DEVICES

## Sandwiches with Fries

Sub: Sweet Potato Fries or Onion Rings \$3

## BOWES CLASSIC 8 OZ. BURGER SMOKED PULLED PORK

Applewood Smoked Bacon

Choice of cheese: American, Cheddar, Swiss

or Blue Cheese \$12

14 hr. Smoked Pork Shoulder, SBR Sauce,

Slaw, Brioche Bun \$11

## GRILLED PESTO CHICKEN

LTO Buffalo Mozzarella \$12

## THE REUBEN

Piled high Corn Beef, Sauerkraut, Swiss,

Thousand Island Dressing \$12

## SMOKEHOUSE CHICKEN

Grilled Chicken, Age Cheddar, Bacon, SBR

Sauce, Onion Straws \$12

## SMOKED BRISKET GRILLED CHEESE

Brisket, Jus Provolone, Cheddar, on thick

Pullman White Bread \$14

## STEAK SANDWICH

24 hr. Marinated Hanger Steak, Chipotle

Mayo, Onion Straws, on Ciabatta Roll \$13

## BEYOND BURGER

Plant-Based Veggie Bugger, LTO, and Avocado Cream (Amazing) \$13

## KING OF CLUBS

Piled High Roasted Turkey, Swiss LTO

Avocado Applewood Smoked Bacon \$13