

Inspire,
Create,
Explore!

PORTER CREEK®
HARDWOOD GRILL



APPETIZERS

Artichoke Fondue Kettle

baked artichoke dip with spinach, parmesan
grilled flatbread 10.95

Brussels Sprouts

maple glazed brussels sprouts, applewood
bacon, toasted sesame seeds 8.95

Hummus with Charmoula

white bean hummus, cucumber, carrot, red bell
pepper, lemon herb chermoula, flatbread 9.95

Walleye Fingers Buffalo-Style

buffalo spiced, smoked pepper tartar 13.50

Rotisserie Buffalo Wings

honey buffalo, blue cheese dressing 11.95

Calamari with Smoked Tomato Aioli

crispy panko crusted cherry tomatoes,
arugula 12.50

Green Chile Mussels

steamed pei mussels, smoked chorizo, pico
de gallo, green chile cream, crostini 12.95

Crispy Goat Cheese Balls & Beets

roasted red & golden beets, lemon zested
arugula, balsamic maple glaze 11.95

Sesame Ahi Tuna *

japanese slaw, crispy wontons, soy glaze
& wasabi cream 12.50

STARTER SALADS

5.95 / add to entrée 3.95

Italian Panzanella

baby arugula, ciabatta croutons, roma
tomatoes, red onion, red wine vinaigrette

Caesar with Polenta Croutons

a classic with shaved parmesan

Mixed Greens with Candied Pecans

maple candied pecans, ricotta salata,
honey citrus vinaigrette

Bowl of Soup

choose from featured daily soups

SALADS

Southwest Chopped

rotisserie chicken, jicama, red bell pepper,
roasted corn, black beans, avocado, red onion,
tortillas, arugula, chipotle lime vinaigrette 13.95

Wine Country

mixed greens, oven roasted grapes, rotisserie
chicken, black river gorgonzola, candied
pecans, honey citrus vinaigrette 13.95

Cobb

mixed greens, romaine, rotisserie chicken,
applewood bacon, tomato, egg, cheddar
cheese, choice of dressing 13.95

Toasted Quinoa Chicken Salad

a tower of quinoa, cucumber, bell pepper,
rotisserie chicken, corn, arugula, scallion, mint,
basil, lime, and crispy shoestring potatoes over
roma tomatoes in a curry vinaigrette 13.50

Roasted Beet with Orange

roasted red & golden beets, mixed greens,
orange segments, lemon honey dressing,
toasted salt & pepper almonds 12.95 /
with rotisserie chicken 13.95

Butternut Wild Rice

rotisserie chicken, roasted butternut squash,
puffed wild rice, cranberries, mixed greens,
goat cheese, balsamic vinaigrette 12.95

PICK 2 LUNCH COMBO

FLATBREAD & SOUP OR SALAD 10.95
HALF SANDWICH & SOUP OR SALAD 11.95
SOUP & SALAD COMBO 10.95

Woodfired Flatbread

Margherita with Fresh Mozzarella

Pepperoni with Jalapeno

Chicken & Artichoke

Italian Sausage & Apricot Chutney

Potato & Smoked Bacon

Soup

Rotisserie Chicken Chowder

Daily Seasonal Soup

Salad

Mixed Greens with Candied Pecans

Caesar with Polenta Croutons

Italian Panzanella

Half Sandwich

Asiago Crusted Pork Tenderloin

Hot Smoked Turkey

LUNCH FEATURES

Buffalo Walleye Fish & Chips

buffalo battered walleye, smoked pepper
tartar, french fries 14.95

Shrimp Taco Trio *

seared shrimp, romaine, pico de gallo, chipotle
herb cream, lime, flour tortillas 13.95

Chicken & Bacon Wrap

rotisserie chicken, applewood bacon, roma
tomato, romaine, chipotle ranch, garlic herb
tortilla, french fries 12.95

*Our oven baked skillet are served hot out of our woodfired
oven and paired with your choice of starter salad*

Buffalo Mac Skillet

spicy buffalo cream sauce, rotisserie chicken,
baked until golden with blue cheese crumbles
12.95

Chicken Pot Pie

woodfired skillet with rotisserie chicken,
carrot, green peas, celery, crimini mushroom,
puff pastry 12.95

PASTA

Baked Rigatoni & Italian Sausage

hearty marinara sauce, mozzarella, provolone,
parmesan cheese 15.95

Fettuccine with Parmesan Cream

rotisserie chicken, oven roasted cherry
tomatoes, basil 16.95

Roasted Vegetable Ravioli

vegetable stuffed ravioli, red bell pepper,
spinach, balsamic cream, candied pecans,
parmesan cheese, basil chiffonade 16.95

HANDCRAFTED FLATBREAD

Margherita

oven roasted cherry tomatoes, fresh
mozzarella, basil pesto oil 10.50

Chicken & Artichoke

rotisserie chicken, artichokes, parmesan
cheese, spinach, roasted tomatoes 11.50

Pepperoni

olli organic pepperoni, roasted garlic tomato
puree, mozzarella & provolone cheese, fresh
jalapeño slices 11.50

Italian Sausage & Apricot Chutney

roasted garlic tomato puree, mozzarella &
provolone cheese, scallions 11.50

Potato & Smoked Bacon

mozzarella & provolone, caramelized onion,
red potato, applewood bacon, garlic cream,
crisp herbs, fresh cracked pepper 11.50

BURGERS

*All burgers are fresh ground chuck on a potato bun,
served with french fries, cole slaw, or mashed potatoes*

St Pete's Blue Cheese Burger *

caramelized crimini mushroom & onions,
roasted garlic aioli 13.95

Mesa Burger *

guacamole, pepper jack, chipotle aioli 12.95

Braised Bacon Burger *

cheddar cheese, cider braised bacon, arugula,
smoked paprika aioli 13.50

SANDWICHES

*All sandwiches are served on handcrafted ciabatta (unless noted)
served with french fries, cole slaw, or mashed potatoes*

Prime Rib Dip PC-Style *

fire roasted bell peppers, caramelized onions,
smoked gouda cheese 14.95

Rotisserie Chicken with Melted Brie

cold smoked granny smith apples, mayo 12.95

Hot Smoked Turkey

guacamole, applewood smoked bacon,
roma tomatoes, chipotle aioli 13.50

Crisp Jewel Yam Ciabatta

crisp roasted sweet potato, caramelized onion,
arugula, buttermilk black pepper aioli 12.50

Asiago Crusted Pork Tenderloin

caramelized onions, smoked tomato aioli 12.95

Dr Pepper Pulled Pork

braised pulled pork, dr pepper barbecue sauce,
whole grain mustard slaw 12.95

Walleye with Smoked Pepper Tartar

asiago crusted, roma tomatoes, arugula 14.95

ENTRÉES

Salmon with Roasted Corn Sauce *

bacon scallion whipped potatoes, balsamic
red onion marmalade, crispy shoestring
potatoes 22.95

Bone In Pork Chop & Apricot Chutney *

smoked pork prime rib, apricot ginger glaze,
asparagus, mashed potatoes 22.95

Herb Crusted Hanger Steak *

8 oz usda choice, green beans & red bell
pepper, horseradish fingerling potatoes,
pinot noir demi 23.95

Fire Roasted Rotisserie Chicken

seasonal rustic vegetables, mashed
potatoes, choice of home made glazes:
mango barbeque or maple bourbon
13.95 quarter / 18.95 half

* Consuming raw or undercooked pork, beef, ground beef or seafood
may increase your risk for foodborne illness.