

PORTER CREEK®

HARDWOOD GRILL



APPETIZERS

- Artichoke Fondue Kettle** (V)
baked artichoke dip with spinach, parmesan
grilled flatbread 13.50
- Crispy Goat Cheese Balls** (V)
golden beets with lemon zested arugula,
balsamic maple glaze 13.50
- Lamb Meatballs**
house made lamb meatballs, cranberry
gastrique, grilled sourdough, crisp buttermilk
red onions 13.95
- Rotisserie Buffalo Wings** (GF)
fire roasted with herbs & spices, brushed
with honey buffalo sauce, choice of blue
cheese or ranch dressing 15.95
- Walleye Fingers Buffalo-Style**
buffalo spiced, smoked pepper tartar 15.50
- Sesame Ahi Tuna** *
japanese slaw, crispy wontons, soy glaze
& wasabi cream 14.95

WOODFIRED FLATBREAD

- Margherita** (V)
oven roasted cherry tomatoes, fresh
mozzarella, basil pesto oil 12.50
- Chicken & Artichoke**
rotisserie chicken, artichokes, parmesan
cheese, spinach, roasted tomatoes 13.50
- Italian Sausage & Apricot Chutney**
roasted garlic tomato puree, mozzarella &
provolone cheese, scallions 13.50

STARTER SALADS

6.95 / add to entrée 4.50

- Caesar with Sourdough Croutons**
a classic with shaved parmesan
- Mixed Greens with Candied Pecans** (V)
maple candied pecans, ricotta salata,
honey citrus vinaigrette
- Homemade Soup**
PC Chowder (GF) or featured daily soup

SALADS

- Southwest Chopped**
rotisserie chicken, jicama, red bell pepper,
roasted corn, black beans, avocado, arugula,
red onion, cilantro, tortillas, chipotle lime
vinaigrette 15.95
- Wine Country**
greens, roasted grapes, rotisserie chicken,
gorgonzola, candied pecans, honey citrus
vinaigrette 15.50
- Cobb Salad** (GF)
mixed greens, romaine, rotisserie chicken,
applewood bacon, tomato, egg, cheddar
cheese, choice of ranch, blue cheese, french,
balsamic vinaigrette 15.50
- 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 15.95

STEAK

- Tenderloin of Beef** *
8 oz usda choice beef tenderloin, rustic
fire roasted vegetables & fingerling
potatoes, blue cheese crust 36.95
- Herb Crusted Hanger Steak** *
8 oz usda choice, green beans & red bell
pepper, horseradish fingerling potatoes,
pinot noir demi 27.95
- New York Strip with Herbed Chevre** *
14 oz usda choice, baby red potatoes,
asparagus, pinot noir demi, dollop of
herbed goat cheese 39.95

FIELD & FOWL

- Fire Roasted Rotisserie Chicken** (GF)
half chicken, rustic fire roasted
vegetables & fingerling potatoes,
homemade maple bourbon glaze 22.95
- Crisp Duck Breast** *
oven crisped breast, roasted napa
cabbage, duck confit, pearl onions,
balsamic grilled portobello, blackberry
ginger sauce 27.95
- Frenched Bone In Pork Chop** * (GF)
smoked pork prime rib, apricot ginger
glaze, asparagus, whipped jewel yams,
apricot chutney 26.95
- Beef Short Rib**
cherry braised boneless beef short rib,
garlic mashed potatoes, green beans &
red bell pepper, crisp buttermilk red
onions 28.95

FISH & SEAFOOD

- Salmon with Roasted Corn Sauce** *
roasted garlic mashed potatoes,
balsamic red onion marmalade, crispy
shoestring potatoes 25.95
- Potato Crusted Cod** *
wood oven baked crusted cod, farro with
artichoke & portobello, arugula, lemon
cream, dollop of romesco sauce 24.95
- Walleye with Smoked Pepper Tartar**
asiago crusted, sauteed spinach, roasted
baby red potatoes, smoked pepper tartar
sauce 25.95
- Grouper with Miso Glaze** *
oven roasted, butternut squash risotto,
parmesan brussels sprouts, squash chips
26.95

Though we are not an allergen-free kitchen,
we will do our best accommodate your dining needs
and provide a comfortable dining experience for you.
Please ask to speak to our chef if you have any
questions or have a serious allergy.



Additional modifications available upon request.
Please alert your server to any special dietary needs
you may have.

SANDWICHES

*Sandwiches served on handcrafted ciabatta unless noted,
served with french fries, cole slaw, or roasted red potatoes*

- Prime Rib Dip PC-Style**
fire roasted bell peppers, caramelized onions,
smoked gouda cheese 16.95
- Rotisserie Chicken with Melted Brie**
cold smoked granny smith apples,
mayonnaise 15.50
- Pulled Pork with Mango BBQ**
smoke roasted pulled pork with mango bbq
sauce, bread & butter pickles, crisp buttermilk
red onions, potato bun 14.50
- Smoked Turkey on Sourdough**
hot smoked turkey, swiss cheese, cranberry
aioli, greens, red onion, tomato, grilled
sourdough 15.50
- Chicken & Bacon Wrap**
rotisserie chicken, applewood bacon, roma
tomato, romaine, chipotle ranch, garlic herb
tortilla 15.50

BURGERS

*All beef burgers are fresh ground chuck, grilled to order
on a potato bun, served with french fries, cole slaw, or
roasted red potatoes*

- Bacon & Cheddar Burger** *
cheddar cheese, applewood bacon, mixed
greens, chipotle aioli 15.95
- Lamb Burger** *
house made lamb burger, cucumber, red onion,
mixed greens, red pepper aioli 16.95
- Cheese Burger** *
cheddar, blue cheese, smoked gouda, pepper
jack cheese 14.50
- Gorgonzola Mushroom Burger** *
gorgonzola, balsamic grilled portobello,
caramelized onions, roasted garlic aioli 15.95

PASTA

- Baked Rigatoni & Italian Sausage**
hearty marinara sauce, mozzarella, provolone,
parmesan cheese 16.95
- Buffalo Mac**
spicy buffalo cream sauce, rotisserie chicken,
toasted bread crumbs, blue cheese crumbles,
basil 17.95
- Fettuccine with Parmesan Cream**
rotisserie chicken, oven roasted cherry
tomatoes, basil chiffonade 17.95
- Tortelloni with Shrimp**
spinach & garlic stuffed tortelloni, sauteed
shrimp, asparagus, romesco parmesan cream
sauce, basil chiffonade 19.95

DESSERT

- Banana Ice Cream Cake**
house roasted banana ice cream, chocolate
cake, caramelized bananas, chocolate rum
sauce 6.95
- Chocolate Molten Cake**
salted caramel, vanilla bean ice cream,
roasted peanuts 7.50
- Vanilla Cheesecake**
graham cracker crust, cranberry compote 6.95

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

Inspire,
Create,
Explore!