

CHAR-GRILLED ANGUS STEAKS, CHICKEN & PORK

Served with mashed & vegetables
...except the Chicken Chevre & Chicken Picatta

Plain ole Steak		7oz...11 / 10oz...14
Sirloin seasoned with kosher salt & fresh ground black pepper		
1898 Steak		7oz...13 / 10oz...16
Sirloin with melted Swiss, mushroom, onion, red pepper & port wine sauce		
Steak au Poivre		7oz...13 / 10oz...16
Seared with crushed peppercorn with a cognac mushroom cream sauce		
Plain ole Filet		5oz...14 / 10oz...22
The most tender & juicy cut....add crab & gorgonzola for 3		
Porch Chop		14
10 oz. center cut with spinach, mushrooms, melted gorgonzola & topped with our house made demi glaze		
Chicken Picatta		13
Pan seared crusted chicken topped with a lemon caper butter sauce		
Chicken Chevre		14
Chicken breast, melted goat cheese, artichoke, sun-dried tomato with a lemon beurre blanc. Served with jasmine rice & today's vegetables		

PASTA

Plain ole Pasta	7/10	Fettuccini Alfredo	7/10
 Choice of pasta with our roasted garlic marinara		 Thick & Rich! Garlic, cream, grated Parmesan	
Penne Three Cheese with Sausage	9/13	Hot Pepper Vodka Ravioli	9/13
White wine, cream, marinara, gorgonzola, mozzarella, ground Italian sausage & basil		 4 Cheese ravioli, tomato, cream, gorgonzola, mozzarella & Romano cheeses with pepper infused vodka	
Penne Milano	10/14	Vegetarian Lasagna	13
 Penne, chicken breast in a sauce of roasted garlic, cream, sun-dried tomato, fresh sage & Parmesan cheese. Drizzled with reduced balsamic vinegar		 Spinach, artichoke, mushroom, tomato with goat cheese, mozzarella & parmesan served with a garlic butter baguette	

SEAFOOD

with Jasmine Rice & Vegetables...except for the Ahi Tuna & Bouillabaisse

Basa Meuniere		14
Lightly dusted & pan sautéed with capers, garlic & brown butter		
Mahi-Mahi Southern Style		15
Char-grilled, served on a bed of spinach & tomatoes, topped with mango salad & lemon butter		
Blue Crab Salmon		17
Atlantic Salmon fillet with blue crab & lemon beurre blanc		
Sesame Ahi Tuna		19
Sashimi tuna seared rare & sliced atop Asian pasta tossed with peanuts, red peppers, cucumbers, sweet soy & seaweed salad finished with pickled ginger & wasabi		
Porch Bouillabaisse		12/18
Penne, Jumbo Key West Pink shrimp, sea scallops, squid, mussels & fish sautéed with white wine, olive oil, clam broth, tomatoes, mushrooms, garlic, & fresh herbs. Garlic butter baguette for dipping		

*Consuming raw or undercooked meat, eggs, poultry or seafood may increase your risk of contracting a food borne illness - especially if you have certain medical conditions

*Vegetarian dishes are marked by

