

# SEAFOOD

\*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

- Basa Meuniere** **15**  
*Lightly dusted & pan fried with capers, basil, tomatoes, garlic & brown butter*
- Porch Bouillabaisse** **20**  
*Penne, large wild gulf shrimp, sea scallops, squid, mussels, fish sautéed with white wine, olive oil, clam broth, tomatoes, mushrooms, garlic, & fresh herbs. Garlic butter baguette for dipping*
- Blackened Salmon** **18**  
*Served with avocado pineapple relish, cilantro lime rice, and veggies*

## Steak, Pork, Chicken

*steak and pork served w/mashed & veg*

- Chicken Chevre** **15**  
*Breast, goat cheese, artichoke, sun-dried, lemon beurre blanc. Served with jasmine rice & seasonal vegetables*
- Plain ole Sirloin** **8oz...16**
- Plain ole Filet** **6oz...21 / 9oz...25**
- Bone-In Porch Chop** **12oz...17**

## TOPPINGS

- 1898** *- onion, mushroom, roasted peppers, swiss, Port Wine sauce* .....add 4
- Au Poivre** *- peppercorn brandy cream sauce, mushrooms* .....add 4
- Smothered** *- wilted spinach, mushroom, gorgonzola, Port Wine sauce* .....add 4
- Gorgonzola** *melted gorgonzola crust* .....add 3
- Classic** *- sautéed mushrooms and onions* .....add 3

## PASTA

- Vegatarian Ravioli** **13** **Macaroni & Cheese** **10**  
*Sundried, spinach, capers, mushroom, gorgonzola, basil, olive oil garlic*
- Hot Vodka Ravioli** **14** **Penne Milano** **14**  
*4 Cheese ravioli, tomato, cream, gorgonzola, mozzarella, parmesan, chili pepper vodka*  
*Chicken breast, garlic, cream, sun-dried tomato, fresh sage, parmesan, balsamic glaze*
- Bolognese Rustico** **15**  
*Penne pasta tossed with bolognese sauce, parmesan, served with garlic bread*