

# The Back Porch

RESTAURANT

## 50 Years of Flavors

Wednesday, April 29, 2026



Celebrate over 50 years of The Back Porch Restaurant with an unforgettable evening featuring some of our most beloved dishes from throughout the decades. This specially curated four-course dining experience highlights favorite menu items from the 1970s through the 2000s, bringing together the flavors, memories, and traditions that have made The Back Porch a local favorite for generations. From timeless classics to signature specialties, each course offers a taste of the decades and a chance to relive the dishes guests have loved over the years.

### APPETIZER

#### CLAMS CASINO

Chopped Clams On The Half Shell |  
Provolone Cheese | Bacon | Green Peppers

*Circa 1970's*

### SALAD

#### RASPBERRY SALAD

Fresh Greens | Artichoke Hearts | Bleu Cheese | Tomatoes |  
Garlic Croutons | Olives | Raspberry Vinaigrette

*Circa 1980's*

### ENTREE

#### MIXED GRILL

Filet Mignon Kabob | Peppers And Onions | Béarnaise Sauce |  
Jumbo Lump Crab Cake | Honey Mustard Lime Sauce |  
Chicken Duxelle | Brandied Peach Glaze

*Circa 1990's*

### DESSERT

#### WHITE CHOCOLATE RASPBERRY CAKE

White Chocolate Cake | Raspberry Filling

*Circa 2000's*

\*Tickets are limited. Please note that pick-up times shown at checkout do not apply.  
Receipt will be emailed directly after purchase.\*