

PORTER CREEK[®]

HARDWOOD GRILL



EVENT DINING

Burnsville





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WELCOME TO PORTER CREEK

**Thank you for considering Porter Creek for your special event!
We would be honored to host your group and will provide
personalized service to make your event memorable for
all of your special guests!**

In the spirit of wine country, Porter Creek Hardwood Grill features a fresh contemporary American menu with California-Mediterranean influences.

Signature to the brand are fire roasted meats and rustic vegetables from the rotisserie and woodfired oven where temperatures approach 600 degrees. The menu features wood roasted signature dishes such as the rotisserie chicken and duck, oven roasted halibut and salmon, and handcrafted flatbreads.

As a complement to the menu, Porter Creek offers 70+ bottles of wine - 40 of which are featured by the glass, and premium brands of spirits.

Porter Creek is rooted in American tradition while drawing inspiration from the Napa Valley. A balance of earthy and rustic with contemporary nuances, blend the classic and modern. The innovative menu and unique style of cooking is sure to make Porter Creek Hardwood Grill a favorite for any occasion!

We would be honored to host your group in one of our restaurant spaces. Our professional staff will provide personalized service to ensure a memorable experience for you and all of your special guests! See where the trail to Porter Creek leads you...

Find inspiration, create memories, explore Porter Creek today!



*Inspire,
Create,
Explore!*

WELCOME



rehearsal dinner | reception | shower
presentation | boardroom | banquet





EVENT SPACES



THE PORCH

Seats up to 56 guests

Our most popular space for special events! Fully enclosed all-season for the most privacy. Well suited for intimate gatherings as well as large corporate functions, this space has it all!



ENCLOSED PORTICO & BAR

Seats up to 24/45 guests with bar

Newly enclosed with in-floor heat and a wood burning fireplace, this space also includes a full bar! Perfect for mingling social events! Also opens to The Porch to accommodate groups up to 100 guests. Fully-enclosed & private.



SOUTH DINING ROOM

Seats up to 34 guests

Popular due to the intimate nature of the space with carpet and lower ceilings, while open to the restaurant on one side. Perfect for a personal event.



NORTH DINING ROOM

Seats up to 75 guests

Large and roomy with booths on two walls, several tables in the center including two large tables, and a fireplace. An alternative to The Porch or South Dining.



WHITE WINE



CHARDONNAY

14 Hands Winery Columbia Valley WA	8.95 / 35
Mer Soleil Silver Unoaked Monterey County CA	11.95 / 47
Kendall-Jackson "VR" CA	10.50 / 41
Château Ste Michelle "Indian Wells" Columbia Valley WA	10.95 / 43

SAUVIGNON BLANC

Hess Shirttail Ranches North Coast CA	8.95 / 35
Ferrari-Carano Fumé Blanc Sonoma CA	9.95 / 39
Villa Maria, Marlborough NZ	10.50 / 41

RIESLING

Château Ste Michelle Columbia Valley WA	8.95 / 35
Loosen, "Dr L" Mosel, Germany	10.50 / 41

PINOT GRIGIO

Barone Fini, Italy	8.95 / 35
SeaGlass, Santa Barbara CA	8.95 / 35
Erath Pinot Gris, Oregon	9.95 / 39

EXPLORE WHITES

Charles Smith Vino Rosé Columbia Valley WA	8.95 / 35
Canyon Road Moscato, CA	7.95 / 31
Piattelli Premium Torrontés Cafayate Valley AR	8.95 / 35

SPARKLING & DESSERT

Risata Moscato d'Asti, Italy	9.95 / 39
Sofia Blanc De Blancs, CA	10.95
Domaine Ste Michelle Brut Columbia Valley WA	39
Piattelli Sparkling Brut Nature Mendoza AR	48

RED WINE

CABERNET SAUVIGNON

Columbia Crest "Grand Estates" Columbia Valley WA	8.50 / 33
District 7, Monterey Co CA	10.50 / 41
Joel Gott 815, CA	12.95 / 49
Ancient Peaks, Paso Robles CA	14.95 / 59
Buehler, Napa Valley CA	15.95 / 63

MERLOT

Camelot, CA	8.50 / 33
H3 by Columbia Crest Horse Heaven Hills WA	9.50 / 37
Frei Brothers, Dry Creek Valley Sonoma CA	12.95 / 51

PINOT NOIR

Hahn, Monterey County, CA	10.50 / 41
DeLoach, CA	9.50 / 37
A to Z Wineworks, Oregon	12.95 / 51
Kings Ridge, Willamette Valley OR	11.95 / 47
Elouan, Oregon	12.95 / 51

MALBEC

Piattelli Reserve Barrel Mendoza AR	9.95 Tap
Amalaya, Salta AR	9.95 / 39
Antigal UNO, Mendoza AR	10.50 / 41

ZINFANDEL

"The Immortal" Old Vine Zinfandel Peirano Estate Vineyards, Lodi CA	9.50 / 37
Seghesio Zinfandel Angela's Table, Sonoma CA	11.95 / 47

EXPLORE REDS

Antinori Santa Cristina Toscana IGT	8.95 / 35
Bodegas Care Garnacha Aragon, Spain	9.95 / 39
McManis Petite Sirah River Junction CA	8.95 / 35
Z. Alexander Brown Uncaged Proprietary Red Blend North Coast CA	11.95 / 47
Hess Select Treo Winemaker's Merlot Syrah Petite Sirah Blend, CA	11.95 / 47
Tridente Tempranillo Castilla y León, Spain	12.95 / 51

HOUSE WINE

CK Mondavi Wild Creek Canyon Chardonnay Cabernet Sauvignon	7.95 / 31
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BY THE BOTTLE

WHITE

Château Ste Michelle & Dr Loosen "Eroica" Riesling, Columbia Valley WA	52
Caymus Conundrum, CA Chardonnay Sauvignon Blanc Blend	48
Stonestreet Estate Chardonnay Alexander Valley, Sonoma County CA	78

RED

Rex Hill Vineyards, Pinot Noir Willamette Valley OR	68
Piattelli Grand Reserve Malbec Lujan de Cuyo, Mendoza AR	49
Piattelli Grand Reserve "Trinità" Malbec Cabernet Sauvignon Merlot Mendoza AR	55
"The Prisoner" California Zinfandel Cabernet Sauvignon Blend	85
Piattelli "Arlene Series" Malbec Cabernet Sauvignon Blend Cafayate Valley AR	82
Orin Swift Abstract CA Grenache Petite Sirah Syrah	79
Beaulieu Vineyard "BV" Cabernet Napa Valley CA	68
Jordan Cabernet Sauvignon Sonoma CA	97
Faust Cabernet Sauvignon Napa Valley CA	85
Stag's Leap Wine Cellars "Artemis" Cabernet Sauvignon, Napa Valley CA	148
Silver Oak Cabernet Sauvignon Alexander Valley CA	164
Caymus Vineyards Cabernet Sauvignon Napa Valley CA <i>*limited availability</i>	147





Inspire,
Create,
Explore!

APPETIZERS

- Artichoke Fondue Kettle** (V)
baked artichoke dip with spinach, parmesan
grilled flatbread 14.95
- Crispy Goat Cheese Balls** (V)
golden beets with lemon zested arugula,
balsamic maple glaze 14.95
- Smoked Ceviche with Coconut**
smoked scallops & shrimp, coconut
lemongrass pico de gallo, arugula, corn tortilla
chips, lime 15.95
- Calamari with Romesco Aioli**
crispy panko crusted cherry tomatoes,
arugula 15.95
- Rotisserie Buffalo Wings** (GF)
fire roasted with herbs & spices, brushed
with honey buffalo sauce, choice of blue
cheese or ranch dressing 17.95
- Walleye Fingers Buffalo-Style**
buffalo spiced, smoked pepper tartar 16.95
- Sesame Ahi Tuna** *
seared rare, japanese slaw, crispy wontons,
soy glaze & wasabi cream 16.95
- Burrata with Heirloom Tomatoes** (V)
fresh cream burrata, basil pesto flatbread,
balsamic reduction, arugula, microgreens
14.95

WOODFIRED FLATBREAD

- Margherita** (V)
oven roasted cherry tomatoes, fresh
mozzarella, basil pesto oil 14.50
- Smoked Pork & Pineapple**
smoke roasted pork, sweet thai chile sauce,
mozzarella, provolone, grilled pineapple, red
onion, red bell pepper, jalapeño, cilantro 14.95
- Chicken & Artichoke**
rotisserie chicken, artichokes, parmesan
cheese, spinach, roasted tomatoes 15.50
- Italian Sausage & Apricot Chutney**
roasted garlic tomato puree, mozzarella &
provolone cheese, scallions 14.95

STARTERS

8.50 / add to entrée 4.95

- Caesar with Sourdough Croutons**
a classic with shaved parmesan
- Mixed Greens with Candied Pecans** (V)
ricotta salata, honey citrus vinaigrette
- House Salad** (V)
ranch, blue, french, or balsamic vinaigrette
- Homemade Soup**
PC Chowder (GF) or featured daily soup

SALADS

- Southwest Chopped**
rotisserie chicken, jicama, red bell pepper,
roasted corn, black beans, roma tomato,
avocado, arugula, red onion, cilantro, tortillas,
chipotle lime vinaigrette 17.95
- Wine Country**
mixed greens, romaine, roasted grapes,
rotisserie chicken, gorgonzola, candied
pecans, honey citrus vinaigrette 17.50
- Cobb Salad** (GF)
mixed greens, romaine, rotisserie chicken,
applewood bacon, tomato, egg, chives,
cheddar cheese, choice of dressing 17.50
- Smoked Peach & Bacon**
rotisserie chicken, smoked peaches, bacon,
red onion, sourdough croutons, mixed greens,
buttermilk ranch dressing 17.95

STEAK

Our steaks are USDA Choice

- Tenderloin of Beef** *
8 oz beef tenderloin, rustic fire roasted
vegetables & fingerling potatoes, blue
cheese crust 43.95
- Herb Crusted Hanger Steak** *
8 oz grilled & shingled, green beans &
red bell pepper, horseradish fingerling
potatoes, pinot noir demi 32.95
- New York Strip with Herbed Chevre** *
14 oz grilled, baby red potatoes,
asparagus, pinot noir demi, dollop of
herbed goat cheese 44.95

FIELD & FOWL

- Fire Roasted Rotisserie Chicken**
half chicken, rustic fire roasted
vegetables & fingerling potatoes,
homemade maple bourbon glaze 24.95
- Frenched Bone In Pork Chop** * (GF)
pork prime rib grilled to medium, apricot
ginger glaze, asparagus, roasted garlic
mashed potatoes, apricot chutney 29.95

- Beef Short Rib**
cherry braised boneless beef short rib,
garlic mashed potatoes, green beans &
red bell pepper, crisp buttermilk red
onions 32.95

- Pork Tenderloin with Pineapple** * (GF)
chipotle marinated pork tenderloin grilled
medium, pineapple relish, cilantro scallion
rice, grilled zucchini, pineapple sauce
26.95

FISH & SEAFOOD

- Salmon with Roasted Corn Sauce** *
roasted garlic mashed potatoes,
balsamic red onion marmalade, crispy
shoestring potatoes 29.95
- Walleye with Smoked Pepper Tartar**
asiago crusted, sautéed spinach, roasted
baby red potatoes, white wine & lemon
butter sauce, smoked pepper tartar 29.95
- Alaskan Halibut** * (GF)
roasted lemon honey glazed halibut, hash
of roasted tomato, applewood smoked
bacon, zucchini, shallot, roasted corn,
arugula, smoked tomato cream 36.95
- Sea Scallops** * (GF)
pan seared scallops, sweet corn risotto
with green peas, red bell pepper &
parmesan cheese, arugula, basil oil,
micro basil 34.95

Though we are not an allergen-free kitchen,
we will do our best to 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.

(GF) Gluten Friendly
(V) Vegetarian

Gluten Free Bun or vegan Impossible Burger \$2
Additional modifications available upon request.

Please alert your server to any allergies or special dietary needs you may have.

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

SANDWICHES

Served with coleslaw, fries, garlic mashed potatoes, or
rustic vegetables. Substitute Starter Salad or Soup for \$2

(GF) Sub Gluten Free Bun \$2

- Rotisserie Chicken Breast**
fresh mozzarella, mixed greens, romesco
aioli, grilled brioche bun 17.50
- Pulled Pork with Mango BBQ**
smoke roasted pulled pork with mango bbq
sauce, bread & butter pickles, crisp buttermilk
red onions, grilled brioche bun 16.50
- Prime Rib Dip PC-Style**
fire roasted bell peppers, caramelized onions,
smoked gouda cheese, au jus, ciabatta 18.95
- Smoked Turkey on Sourdough**
hot smoked turkey, swiss cheese, cranberry
aioli, greens, red onion, tomato, grilled
sourdough 17.50
- Chicken & Bacon Wrap**
rotisserie chicken, applewood bacon, roma
tomato, mixed greens, chipotle ranch, garlic
herb tortilla 17.50
- Tomato & Basil Panino** (V)
brick oven panino, house cured tomato, fresh
mozzarella, provolone, tomato almond pesto,
fresh basil 15.95

BURGERS

All beef burgers are fresh ground chuck, grilled to order
on a grilled brioche bun. Served with coleslaw, fries,
garlic mashed potatoes, or rustic vegetables.

(V) Sub Impossible Burger on any burger \$2

(GF) Sub Gluten Free Bun \$2

- Bacon & Cheddar** *
cheddar cheese, applewood bacon, romaine
chiffonade, chipotle aioli 17.50
- Patty Melt** *
caramelized onions, cheddar & swiss cheese,
grilled caraway rye 16.95
- Cheeseburger** *
choice of cheddar, blue cheese crumbles,
swiss, or smoked gouda cheese 15.95
- Mushroom & Swiss** *
crimini mushroom duxelles, swiss cheese,
romaine chiffonade, mayo 16.95

BOWLS

- Mediterranean Bowl** (V)
toasted quinoa & arugula with cucumber
buttermilk dressing, heirloom tomatoes,
lemon, artichokes, roasted red bell pepper,
cucumber, kalamata olives, micro basil 17.95
- | | | |
|-----------------|---------|------------|
| coriander | sautéed | rotisserie |
| dusted salmon * | shrimp | chicken |
| 22.95 | 20.95 | 18.95 |

PASTA

- Baked Rigatoni & Italian Sausage**
hearty marinara sauce, mozzarella, provolone,
parmesan cheese 18.95
- Fettuccine with Parmesan Cream**
rotisserie chicken, oven roasted cherry
tomatoes, basil chiffonade 18.95 / sautéed
shrimp 20.95 / coriander dusted salmon 22.95
- Linguine with Tomato** (V)
caramelized garlic, roma tomatoes,
extra virgin olive oil, sea salt, basil 17.95
rotisserie chicken 18.95 / sautéed shrimp 20.95
coriander dusted salmon 22.95
- Tortelloni with Shrimp**
spinach & garlic stuffed tortelloni, sautéed
shrimp, asparagus, romesco parmesan cream
sauce, basil chiffonade 23.95



DESSERTS

Banana Ice Cream Cake

house roasted banana ice cream, chocolate cake,
caramelized bananas, chocolate rum sauce 7.50
the official dessert of our "citizen for life" campaign

Chocolate Molten Cake with Salted Caramel
vanilla bean ice cream, roasted peanuts 7.95

Strawberry Rhubarb Crumble ^{GF}

pecan brown sugar crumble, vanilla bean
ice cream 7.95

Passion Fruit Panna Cotta ^{GF}

rum caramel, fresh raspberries 7.50

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INFORMATION

**Thank you for considering Porter Creek for your special event!
We would be honored to host your event and will provide personalized
service to make your event memorable for all of your special guests!**

MENU SELECTIONS

Each event is given personal attention to create a special experience. Our staff will be happy to plan a personalized menu with you. Our suggested menu items enclosed will assist in making your selections, however, if there is a special menu item you would like or an allergy to accommodate, our team will work with you to make your menu memorable. Let us know how we can serve you!

Our staff will be happy to plan a personalized menu with you for any party size 15 or greater. For parties of 20 or more, we require a custom menu for your event. Menu Selections must be submitted 21 days prior and a final guest count 72 hours prior to your event. Minnesota Health Department regulations require that all food and beverage consumed on the premises be prepared by Porter Creek. Celebration cakes may be ordered through a licensed bakery.

MENU PERSONALIZATION

There are many ways we can personalize your event menus including a title for the menu, name(s) of the guest(s) of honor, and your company's logo or a special image. Please let us know if you would like any of these options.

PRIVATE ROOM RESERVATIONS

We have several spaces available for private reservations. A Private Room Reservation means that the room is set aside for your party only. For a Private Room, we do not charge a fee, however there is a room minimum that must be met. The room minimum includes food and alcohol, including discounts. The room minimum is based on the net subtotal, excluding tax and gratuity. A 25% deposit is required with the reservation of a Private Room and is refundable up to 72 hours prior to the event. Room minimums will be discussed as applicable.

DECORATIONS & SIGNAGE

Our staff will be happy to assist you with the placement of your decorations and signage prior to your event. To avoid damage, please do not use nails, staples, tacks or any type of adhesive. Please do not use confetti or glitter.

**From jeans to cocktail dresses, whatever the occasion,
all of your guests will be comfortable at Porter Creek!**

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952-698-1888

Burnsville@PorterCreek.com

www.PorterCreek.com



MENU SELECTIONS

PERSONAL EVENT SAMPLE MENU:

CONGRATULATIONS

Rachael & Thomas

February 18, 2025

<i>Starter</i>
Mixed Greens maple candied pecans, ricotta salata
Caesar Salad shaved parmesan, sourdough croutons
<i>Entrée</i>
Tenderloin of Beef 8 oz beef tenderloin cooked medium, rustic fire roasted vegetables & fingerling potatoes, blue cheese crust
Fire Roasted Rotisserie Chicken half chicken, rustic fire roasted vegetables & fingerling potatoes, homemade maple bourbon glaze
Walleye with Smoked Pepper Tartar asiago crusted, rustic fire roasted vegetables & fingerling potatoes, smoked pepper tartar sauce
<i>Dessert</i>
Milk Chocolate Cheesecake chocolate cookie crust, pomegranate caramel
Chocolate Molten Cake salted caramel, vanilla bean ice cream, roasted peanuts

THANK YOU FOR CELEBRATING WITH US!

CORPORATE EVENT MENU SAMPLE:



Employee Appreciation Dinner

May 15, 2025

SALAD
House Salad choice of dressing ranch or balsamic vinaigrette
ENTRÉE
Herb Crusted Hanger Steak 8 oz grilled hanger steak, green beans & red bell pepper, horseradish fingerling potatoes, pinot noir demi
Fire Roasted Rotisserie Chicken half chicken, rustic fire roasted vegetables & fingerling potatoes, homemade maple bourbon glaze
Frenched Bone In Pork Chop pork prime rib grilled to medium, apricot ginger glaze, asparagus, roasted garlic mashed potatoes, apricot chutney
DESSERT
Banana Ice Cream Cake caramelized bananas, chocolate rum sauce
Chocolate Molten Cake salted caramel, vanilla bean ice cream, roasted peanuts

please enjoy your choice of beverages

BEVERAGE OPTIONS

We offer a full bar and wine selection with a variety of serving options:

Full Host: Any and all beverages are hosted. (All charges applied to your invoice).

Partial Host: A variety of options may be chosen specific to your needs including notating limited hosted beverages on event menu, pre-ordering wine by the bottle, or drink tickets. (Selected charges applied to your invoice).

Cash Bar: All beverages available at the expense of the guest ordering. (You incur no bar charges).

APPETIZERS

Appetizer selections are chosen from our menu a la carte. Typically appetizers are pre-ordered and ready for service upon the guests' arrival. You may select up to 5 appetizer selections.

STARTERS

Salad or soup options may be offered at an additional price to the entree. Please limit starters to 2 selections (up to 2 salad dressings if applicable).

ENTREES

Entrees are selected from our full menu and plated per menu description. Parties of 30 or fewer may choose up to 4 choices, parties of 30-50 up to 3 choices, 50 or more please limit to 2 entrée choices.

DESSERTS

Choose up to 2 selections from our dessert menu. You may bring in a cake as long as it is provided from a **licensed bakery**.

OTHER NOTES

Menu prices will be omitted from your event menu unless you indicate that you would like them listed.

If any of your guests have special dietary needs, please make us aware and we will assist you in accommodating their needs.

If you have additional questions that we may assist with during the planning process, we are here to help!

PORTER CREEK®

HARDWOOD GRILL



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Apr 2022