

Porters' Pub & Restaurant

Restaurant Week Dinner Menu

Appetizers

Porters' Perogies

Handmade potato and cheese perogies with bourbon BBQ glazed onions and a chimichurri sour cream.

Lamb Chops

Grilled Colorado lamb chop over a feta quinoa cake and olive tapenade.

Second Course

Your choice of our Homemade Soup or Side Salad.

Entrees

Winter Vegetable Quiche

Farms fresh eggs, hearty winter vegetables and goat cheese served with a baby kale salad tossed in sherry vinaigrette.

New York Strip

Grilled Koehler Farms steak over a warm winter panzanella salad with roasted pumpkin, sautéed onions, garlic, pepitas, shaved Brussel sprouts, apple wood bacon and a warm spiced vinaigrette.

Butternut Cod

Herb encrusted line caught Atlantic cod loins over roasted butternut squash and braised escarole with a sherry wine reduction.

Guinness Lamb Stew

A hearty stew with Colorado lamb, parsnips, carrots, onions, and sweet potatoes.

Dessert

Homemade Baileys Whoopee Pie or Pistachio Cannolis

OMG, and, yes, we make it here.

Prix Fixe \$30 for Four Courses.

Bon Appetit !