



PORTER

KITCHEN & DECK

PORTERCHICAGO.COM • 150 N RIVERSIDE PLAZA

(312) 781-7580

DINNER

3PM – CLOSE

BOARDS & BITES

GRILLED PITA & HUMMUS 14

fennel, red onion, tomato, lemon, sumac

BURRATA 18

cherry tomatoes, basil, housemade focaccia, smoked olive oil, aged balsamic

FILET SLIDERS(3) * 18

arugula, bacon jam, truffle aioli, brioche bun, truffle fries

CRISPY SHRIMP 14

ginger-soy glaze, miso aioli, scallions, sesame seeds

SCALLOP CEVICHE 16

bay scallops, rock shrimp, jalapeno, avocado, citrus, tortilla chips

CAULIFLOWER 12

fregola sarda, dried apricot, red pepper, cashew vinaigrette, chili oil

ROASTED CARROTS 12

whipped miso ricotta, herbed chimichurri, toasted pistachio

SMOKED SALMON DIP 14

chives, egg yolk, house pickles, toasted focaccia

SOUP

ROASTED TOMATO 3/6

parsley, pecorino

GREENS

ADD ONS:

BROILED SALMON * \$7, SKIRT STEAK * \$9

GRILLED CHICKEN BREAST \$5

CAESAR 13

romaine, homemade croutons, parmesan, peppercorn

GEM 12

radish, avocado, chives, lemon vinaigrette

KALE SALAD 15

brussels sprouts, radicchio, parmesan, dried cranberry, sunflower seeds, fresno vinaigrette

HANDHELDS

CHOICE OF FRIES OR SALAD

ADD BACON \$4,

SUB CUP OF TOMATO SOUP \$2

CRAB ROLL 21

lemon, chives, butter, dijonnaise, new england style bun

FRIED CHICKEN 15

spicy pickles, lettuce, tomato, chili aioli

PORTER CHEESEBURGER * 17

prime beef, one-year aged cheddar, lettuce, mighty vine tomato, red onion, aioli,

spicy pickles, brioche bun

SIGNATURES

STEAK FRITES * 24

beef fat fries, garlic aioli, herb butter

SALMON 27

lemon, olive oil, charred broccoli

CRISPY BRICK CHICKEN 21

fried rosemary, roasted garlic, yukon gold potatoes, arugula-parmesan salad, chicken jus

HOUSEMADE FETTUCCINE 19

roasted tomato and fennel, charred cipollini onion, crimini mushroom, asparagus, white wine sauce, pecorino romano

HALIBUT 29

sweet corn purée, bacon lardons, sautéed corn, blistered tomatoes

SMOKED PORK CHOP 30

herbed chimichurri, arugula jicama salad

RIBEYE * 39

red wine demi, smashed fingerlings, caramelized shallots

SIDES

FRENCH FRIES 7

beef fat fried, garlic aioli

TRUFFLE FRIES 9

beef fat fried, parmesan, chives, truffle aioli

HOUSEMADE BACON 9

peppercorn, maple glaze

BRUSSELS SPROUTS 13

pancetta, parmesan, honey mustard

MAC & CHEESE 8

ADD CRAB \$10

aged cheddar, parmesan

DESSERTS

LEMON CHEESECAKE 9

ginger cookie crust, lemon curd, white chocolate mousse, candied lemon

CHOCOLATE TORTE 9

chocolate cake, dark chocolate mousse, raspberry

ULTIMATE BIRTHDAY

CAKE SUNDAE 12

vanilla and chocolate gelato, caramel, chocolate sauce, whipped cream, sprinkles, luxardo cherry

HOT COFFEE 3

NITRO COLD BREW 4

* Consumer Advisory: These items on the menu are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information.