



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

CHARRED OCTOPUS 18

nduja, potatoes, pea shoot salad, chive oil

CRISPY SHRIMP * 14

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

SEARED YELLOWFIN TUNA * 18

watermelon, chile, edamame, ginger vinaigrette, crispy rice crackers

SOUPS

ROASTED TOMATO 3/6

parsley, pecorino

CHICKEN TORTILLA SOUP 4/8

chihuahua cheese, jalapeños, crispy tortilla strips

GREENS

ADD ONS:

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

GRILLED CHICKEN BREAST \$5

LOBSTER \$10

CAESAR 13

romaine, homemade croutons, parmesan, peppercorn

GEM 12

radish, avocado, chives, lemon vinaigrette

GRAINS 14

farro, butternut squash, pickled apples, radish, jicama, sheep's milk feta, grilled scallions, avocado, lime-basil vinaigrette

HANDHELDS

CHOICE OF FRIES OR SALAD

ADD BACON \$4,

SUB CUP OF TOMATO SOUP \$2

LOBSTER ROLL 24

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

FRIED CHICKEN 15

spicy pickles, lettuce, tomato, chili aioli

PORTER CHEESEBURGER * 18

CHICAGO GOURMET HAMBURGER HOP WINNER

prime beef, porcini aioli, truffle cheese, onion jam, arugula, brioche bun

SIGNATURES

STEAK FRITES * 24

beef fat fries, garlic aioli, herb butter

SALMON * 25

lemon, olive oil, charred broccoli

CRISPY BRICK CHICKEN 21

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

PRIME RIBEYE * 49

peppercorn bordelaise, potato puree

PORK CHOP 30

16oz bone in pork chop, chimichurri, apples

SEA SCALLOPS 25

parmesan broth, crispy bacon, celery

HOUSEMADE FETTUCCHINE 18

braised beef short rib ragu, whipped ricotta, crispy garlic panko

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

aged cheddar, parmesan

ADD LOBSTER 10

DESSERTS

PEANUT BUTTER CHOCOLATE

ICE CREAM CAKE 9

NY CHEESECAKE 9

strawberries, whipped cream

ULTIMATE BIRTHDAY

CAKE SUNDAE 12

funfetti cake, 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.

*To meet the financial challenges brought on by the global pandemic, Porter Kitchen & Deck has implemented a 4% surcharge on our guest checks. This is not a gratuity. Please kindly direct any questions you may have to our management team. Additional information may also be found on our website within our "COVID-19 FAQ" section.