

Inspire,  
Create,  
Explore!

PORTER CREEK®  
HARDWOOD GRILL



## APPETIZERS

### Artichoke Fondue Kettle

baked artichoke dip with spinach, parmesan  
grilled flatbread 10.95

### Artisan Cheese Plate

puff pastry wrapped brie, apricot chutney,  
st pete's blue cheese, apple-cranberry  
compote, garlic herbed goat cheese, toasted  
crostini 12.95

### Rotisserie Buffalo Wings

honey buffalo, blue cheese dressing 11.95

### Calamari with Smoked Tomato Aioli

crispy panko crusted cherry tomatoes,  
arugula 11.95

### Skillet Mussels

steamed pei mussels, cider braised bacon,  
smoked bell peppers, basil, shallot, brown  
butter broth, grilled crostini 12.50

### Ribs with Hoisin Glaze

pork baby back, miso-sesame slaw 12.50

### Crispy Goat Cheese Balls & Beets

roasted red & golden beets, lemon-zested  
arugula, balsamic-maple glaze 11.75

### Sesame Ahi Tuna \*

japanese slaw, crispy wontons, soy glaze  
& wasabi cream 12.50

## STARTER SALADS

5.95 / add to entrée 3.95

### Italian Panzanella

baby arugula, ciabatta croutons, roma  
tomatoes, red onion, red wine vinaigrette

### Caesar with Polenta Croutons

a classic with shaved parmesan

### Mixed Greens with Candied Pecans

maple candied pecans, ricotta salata,  
honey-citrus vinaigrette

### Bowl of Soup

choose from featured daily soups

## SALADS

### Southwest Chopped

rotisserie chicken, jicama, red bell pepper,  
roasted corn, black beans, avocado, red onion,  
tortillas, arugula, chipotle-lime vinaigrette 13.95

### Wine Country

mixed greens, oven roasted grapes, rotisserie  
chicken, black river gorgonzola, candied  
pecans, honey-citrus vinaigrette 13.95

### Cobb

mixed greens, romaine, rotisserie chicken,  
applewood bacon, tomato, egg, cheddar  
cheese, choice of dressing 13.95

### Toasted Quinoa Chicken Salad

a tower of quinoa, cucumber, bell pepper,  
rotisserie chicken, corn, arugula, scallion, mint,  
basil, lime, and crispy shoestring potatoes over  
roma tomatoes in a curry vinaigrette 13.50

### Roasted Beet with Orange

roasted red & golden beets, mixed greens,  
orange segments, lemon-honey dressing,  
toasted salt & pepper almonds 12.95  
...with rotisserie chicken 13.95

### Smoked Peach & Bacon

rotisserie chicken, smoked peaches, bacon,  
red onion, brown butter croutons, mixed  
greens, buttermilk-ranch dressing 12.95

## PICK 2 LUNCH COMBO

FLATBREAD & SOUP OR SALAD 10.95  
HALF SANDWICH & SOUP OR SALAD 11.95  
SOUP & SALAD COMBO 10.95

### Woodfired Flatbread

Margherita with Fresh Mozzarella

Pepperoni with Jalapeno

Chicken & Artichoke

Italian Sausage & Apricot Chutney

Smoked Peach & Shrimp

### Soup

Rotisserie Chicken Chowder

Daily Seasonal Soup

### Salad

Mixed Greens with Candied Pecans

Caesar with Polenta Croutons

Italian Panzanella

### Half Sandwich

Asiago Crusted Pork Tenderloin

Hot Smoked Turkey

## LUNCH FEATURES

### Buffalo Walleye Fish & Chips

buffalo battered walleye, smoked pepper  
tartar, french fries 14.50

### Mahi Mahi Taco Trio \*

pan seared mahi mahi, roasted corn salsa,  
red cabbage, radish, lime, cilantro,  
avocado aioli, corn tortillas 13.95

### Chicken-Bacon Wrap

rotisserie chicken, applewood bacon, roma  
tomato, romaine, chipotle ranch, garlic-herb  
tortilla, french fries 12.95

*Our oven baked skillet are served hot out of our woodfired  
oven and paired with your choice of starter salad*

### Buffalo Mac Skillet

spicy buffalo cream sauce, rotisserie chicken,  
baked until golden with blue cheese crumbles  
12.50

### Chicken Pot Pie

woodfired skillet with rotisserie chicken,  
carrot, green peas, celery, crimini mushroom,  
puff pastry 12.95

## PASTA

### Baked Rigatoni & Italian Sausage

hearty marinara sauce, mozzarella, provolone,  
parmesan cheese 15.95

### Fettuccine with Parmesan Cream

rotisserie chicken, oven roasted cherry  
tomatoes, basil 16.95

### Bucatini with Peppered Bacon

tomato peppered bacon sauce, red wine,  
onion, fresh oregano, basil, parsley, parmesan  
cheese 14.95 ...with rotisserie chicken 15.95  
...with sautéed shrimp 16.95

## HANDCRAFTED FLATBREAD

### Margherita

oven roasted cherry tomatoes, fresh  
mozzarella, basil pesto oil 9.95

### Chicken & Artichoke

rotisserie chicken, artichokes, parmesan  
cheese, spinach, roasted tomatoes 10.95

### Pepperoni

olli organic pepperoni, roasted garlic tomato  
puree, mozzarella, provolone cheese, fresh  
jalapeño slices 11.50

### Italian Sausage & Apricot Chutney

roasted garlic tomato puree, mozzarella,  
provolone cheese, scallions 10.95

### Smoked Peach & Shrimp

mozzarella & provolone, fire roasted jalapeños,  
sweet thai chili sauce, cilantro 11.50

## BURGERS

*All burgers are fresh ground chuck on a potato bun,  
served with french fries, cole slaw, or mashed potatoes*

### St Pete's Blue Cheese Burger \*

caramelized crimini mushroom & onions,  
roasted garlic aioli 13.95

### Mesa Burger \*

guacamole, pepper jack, chipotle aioli 12.95

### Braised Bacon Burger \*

cheddar cheese, cider braised bacon, arugula,  
smoked paprika aioli 13.50

## SANDWICHES

*All sandwiches are served on handcrafted ciabatta (unless noted)  
served with french fries, cole slaw, or mashed potatoes*

### Prime Rib Dip PC-Style \*

fire roasted bell peppers, caramelized onions,  
smoked gouda cheese 14.50

### Rotisserie Chicken with Melted Brie

cold-smoked granny smith apples, mayo 12.95

### Hot Smoked Turkey

guacamole, applewood smoked bacon,  
roma tomatoes, chipotle aioli 13.50

### Tomato-Basil Panini

brick oven ciabatta, tomato, fresh mozzarella,  
tomato-almond pesto, fresh basil 11.95

### Asiago Crusted Pork Tenderloin

caramelized onions, smoked tomato aioli 12.95

### Cubano

pulled pork, black forest ham, pepper jack  
cheese, dill pickles, honey-dijon mayonnaise,  
brick oven ciabatta 12.95

### Walleye with Smoked Pepper Tartar

asiago crusted, roma tomatoes, arugula 14.95

## ENTRÉES

### Salmon with Roasted Corn Sauce \*

bacon-scallion whipped potatoes, balsamic  
red onion marmalade, crispy shoestring  
potatoes 22.95

### Bone-In Pork Chop & Apricot Chutney \*

smoked pork prime rib, apricot-ginger glaze,  
asparagus, mashed potatoes 22.95

### Herb Crusted Hanger Steak \*

8 oz usda choice, green beans & red bell  
pepper, horseradish fingerling potatoes,  
pinot noir demi 23.95

### Fire Roasted Rotisserie Chicken

seasonal rustic vegetables, mashed  
potatoes, choice of home made glazes:  
mango barbeque or maple bourbon  
...quarter 13.95 ...half 18.95

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