

STARTERS

tasting of **5 ARTISANAL CHEESES**

taleggio, st. andre, humboldt fog, prairie breeze, shaft bleu cheese, house made chutneys, toast points

the “**FINN & PORTER**”

tuna tartare, green apple, macadamia nut, shiso pesto & steak tartare, quail egg, aioli, parmesan herb salad

thai spiced jumbo lump **CRAB CAKE**

jicama & red pepper slaw, mango coulis

tempura fried **SOFT SHELL CRAB**

tomato & avocado salad, roasted jalapeno aioli, mint chimichurri

JUMBO SHRIMP COCKTAIL

Texas gulf shrimp, tequila cocktail sauce

BEEF CARPACCIO

fried capers, red onion, parmesan & micro arugula salad, truffle aioli

half dozen **OYSTERS** on the half shell

blue point, cucumber mignonette

oysters **ROCKEFELLER**

sautéed greens, parmesan, applewood smoked bacon, pernod, béarnaise

SALADS & SOUPS

HEIRLOOM TOMATO & burrata mozzarella

basil, truffled balsamic reduction, fleur de sel

CITRUS SALAD

baby greens, citrus fruit, red onion, tomatoes, feta cheese, fried wonton strips, citrus vinaigrette

BABY ICEBERG salad

green goddess dressing, tomatoes, applewood bacon, red onion & bleu cheese crumbles

baby organic **MIXED GREENS**

oven dried tomatoes, cucumbers, radishes, carrots, balsamic vinaigrette

CAESAR salad

mixed romaine, focaccia crouton, shaved reggiano, white anchovies

LOBSTER BISQUE

garnished with lobster & a hint of sherry

FRENCH ONION SOUP

gruyere, provolone, french baguette

SIDES TO SHARE

shallot **WHIPPED POTATOES**, rosemary jus lie

tarragon & honey roasted **CARROTS**

BROCCOLINI tossed with olive oil

sautéed **FOREST MUSHROOMS**

fondant style **FINGERLING POTATOES**

grilled **ASPARAGUS**

applewood bacon creamed **SPINACH**

15

CHEF'S DAILY FEATURE

pan seared **BARRAMUNDI**

grilled vegetable cannelloni, heirloom tomato marmalade, basil sauce

25

15

FINN & PORTER SPECIALTIES

steamed **CHILEAN SEA BASS**

shitake mushrooms, carrots, snow peas, truffled taro root purée, micro cilantro, soy broth

26

seared **ALASKAN HALIBUT**

green chile spaetzle, forest mushrooms, red pepper & corn relish, crab beurre blanc

25

sautéed **TEXAS SHRIMP & SCALLOPS**

smoked onion polenta, wilted greens, herb marinated red & yellow tomato salad, garlic white wine sauce

24

pinenut & bacon crusted **COLUMBIAN RIVER SALMON**

cauliflower ragout, swiss chard, pearl onions, soy chili reduction

25

finn & porter **TRIO**

filet of beef, glazed pork shank, vanilla butter poached lobster tail

40

housemade red pepper **PAPPARDELLE PASTA**

forest mushrooms, asparagus, roasted tomatoes, parmesan cheese, pesto

22

Dewberry Farms semi boneless **HALF CHICKEN**

shallot whipped potatoes, sautéed greens, brussel sprouts, cherry tomatoes, rosemary jus lie

25

7oz USDA prime **CENTER CUT FILET**

jumbo lump crab, grilled asparagus, shallot whipped potatoes, crispy onions, béarnaise

42

coffee & ancho rubbed 8oz USDA prime **EYE OF RIBEYE**

leek & potato gratin, grilled asparagus, bacon & mushroom red wine sauce

38

18oz USDA prime **KANSAS CITY STRIP**

bleu cheese & scallion potato croquette, lemon broccolini, Red River steak sauce

42

22oz USDA prime bone in **RIB CHOP**

shallot whipped potatoes, roasted asparagus, creamy horseradish sauce

44

25 oz USDA prime **PORTERHOUSE**

buttermilk fried onion & pepper rings, béarnaise sauce

46

FRESH CATCH

CHILEAN SEA BASS

24

ALASKAN HALIBUT

24

COLUMBIAN RIVER SALMON

23

prepared grilled or sautéed with seasonal vegetables & your choice of lemon tarragon remoulade, soy chili reduction or herb beurre blanc

Large Parties of 6 people or more may be charged 18% gratuity. Additional plate charges for split items.

There is a risk associated with consuming raw oysters or any raw animal protein. If you have chronic illness of the liver, stomach, or blood, or have immune disorders, you are at greatest risk of illness from raw oysters and should eat oysters fully cooked. If you are unsure of risk, Please consult your physician before consuming these foods.