



## PORTER'S ON MERCHANT

### STARTERS

Hand Breaded Crab Cakes 10	Porter's Signature Bruschetta w/ Fresh Mozzarella, Tomato, & Pesto 8
Fresh Jumbo Shrimp Cocktail 11	Mozzarella Cheese Sticks 7
Broiled Escargot w/ Garlic Butter & Topped w/ Bleu Cheese 9	Hand-Breaded Fresh Sliced Mushrooms 8
Hand Breaded Calamari Steak Strips 10	Ravioli: Tuscan Vegetable, Osso Bucco (Veal), Blue Swimmer Crab, or Shrimp & Rock Lobster 10
Onion Tangles 7	

### SOUPS

Newcastle Cheese Soup  
Soup Du Jour  
(Ask Your Server)  
Cup~3 Bowl~6

### SALADS

Fresh Buffalo Mozzarella, Beefsteak Tomatoes, Fresh Basil, Olive Oil, & Sea Salt  
11  
Baby Spinach, Boiled Egg, Warm Bacon Vinaigrette, Red Onion, & Bleu Cheese  
9  
Crisp Romaine Tossed w/ Grated Parmesan & Creamy Caesar Dressing  
8  
Traditional House Salad  
6  
(Add Tenderloin Beef Strips - 7, or Breaded Chicken Strips - 5)

### DRESSINGS

Homemade Bleu Cheese or Ranch, Mango Chardonnay, French,  
Thousand Island, Italian, Raspberry Vinaigrette  
(Add Maytag Bleu Cheese for -2)

### NON-ALCOHOLIC BEVERAGES

Coke, Diet Coke, Mr. Pibb, Barq's Root Beer, Sprite, Lemonade, Iced Tea  
2.50

Meal Split Charge 3  
Substitution Charge 1

170 N. Merchant ♦ Decatur, IL 62523 ♦ Dining Hours: Tues.-Sat. 5pm - 10pm ♦ Reservations: (217) 429-0669

[www.PortersOnMerchant.com](http://www.PortersOnMerchant.com)

Revised 9-19-2011

## ENTREES

Our steaks are hand-cut, seasoned simply with sea salt & fresh ground tri-colored pepper then butter basted & charbroiled to perfection.

*All entrees served w/ a starch or vegetable and choice of soup or house salad  
Entrees served w/ rice or pasta come w/ choice of soup or salad only*

\*12 oz. USDA Choice Ribeye  
22

\*6 or 8 oz. Black Angus Filet  
23 ~ 28

\*6 or 8 oz. Porter's Stone Medallions  
Served on Top of French Toast Points w/ Madeira-Demi Fresh Whole Mushroom Caps  
25 ~ 30

\*12 oz. Black Angus New York Strip Steak  
22  
Au Pourve Style (Pepper Coated w/ Brandy Cream Sauce) - 23

\*14 oz. Traditional Slow Roasted Prime Rib (Available Sat. Only)  
24  
Grilled Mushrooms and Onions or Grilled Pepper Medley 2.50

\*Larger steaks available upon request

**Porter's Signature Steak Sauces & Sautés**

Gorgonzola Cream Sauce	4	Béarnaise Sauce
Grilled Portabella Mushroom Blackened		Maytag Bleu Cheese

**14 oz. French Cut Pork Chop**  
Served over Roasted Apples w/ Dijon Maple Whiskey Sauce  
23

**Chicken Parmesan**  
6 oz. Chicken Breast Italian Breaded, Pan Seared, Oven Roasted and Topped w/ Marinara & Parmesan Cheese over Fettuccini Pasta  
18

**Asiago Pretzel Crusted Chicken Breast**  
Served on Marinara Sauce w/ Roasted Garlic Asiago Sauce & Pretzel Crust  
20

**Bacon Wrapped Chop Sirloin**  
Topped w/ Portabella Mushrooms, Grilled Onions & Demi Glaze  
16

**Linguine Tossed in Roasted Shallot Garlic Sauce**  
w/ Steamed Clams & Arugula. Cooked in a Tomato Wine Sauce  
18

**Vegetarian Entree**  
Grilled Portabella Mushroom, Tomato, Fresh Asparagus, Yellow Baby Squash, over Wild Rice or Pasta w/ Light Garlic Pesto Sauce  
17

**Gorgonzola Steak Alfredo**  
Beef Tenderloin Tips over Fettuccine w/ Creamy Gorgonzola Alfredo Sauce, Topped w/ Colorful Diced Bell Peppers & Gorgonzola Cheese Crumbles  
17

**Porter's Fire Bistro Steak Filet**  
Two 3 oz. Beef Tenderloin Medallions Served in Battered Onion Rings on a Bed of Mashers, w/ Demi Glaze, Whole Fresh Mushroom Tops & Sun-Dried Tomato Butter  
28

**Pan Seared Fresh Jumbo Sea Scallops**  
Served on a Bed of Risotto w/ Roasted Red Potatoes & Vegetable Medley, Drizzled w/ Balsamic Vinegar Reduction & Garnished w/ Two Jumbo Shrimp  
26

**Caribbean Ahi Tuna**  
Served w/ Yogurt Orange Marmalade Sauce w/ Hint of Curry & Lime  
20

**Herb & Garlic Crusted Salmon**  
Served on a Bed of Garlic & Balsamic Spinach w/ Sauteed Mushrooms  
20

## STARCH

Twice-Baked Potato (2 extra)  
Mashed Potatoes  
Wild Rice  
Linguini Alfredo  
Buttered Pasta  
Roasted Red Potatoes  
French Fries



## VEGETABLES

Grilled Asparagus (3 extra)  
Fresh Sautéed Spinach  
Sugar Snap Peas  
Haricot Verts  
Vichy Carrots  
Steamed Seasonal Vegetables