

Porter Kitchen & Deck

150 N Riverside Plaza 60606-1598 · +13127817580 · Updated: Jan 14, 2026

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BOARDS & BITES 5

Grilled Pita & Hummus

\$17.00

fennel, red onion, tomato, lemon, sumac

Burrata

\$22.00

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

Filet Sliders*

\$24.00

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

Deviled Eggs

\$14.00

charred asparagus, black truffle, smoked trout roe, pink peppercorn, chives

Crispy Shrimp

\$17.00

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

GREENS AND SOUP 6

Caesar

\$16.00

romaine, homemade croutons, parmesan, peppercorn

Gem

\$16.00

radish, avocado, chives, lemon vinaigrette

Farro

\$16.00

spiced sweet potato, goat cheese, black beans, kale, pickled red onion, champagne vinaigrette, aji verde

Brussels Sprouts Salad

\$21.00

shaved brussels, bacon, pickled fresno and red onion, grapefruit supreme, blue cheese, shaved almonds, bacon vinaigrette

Chicken Cobb

\$22.00

grilled chicken, egg, tomato, bacon, red onion, avocado, sweet corn, bleu cheese, dill, ranch

Roasted Tomato Soup

AVAILABLE OPTIONS

parsley, pecorino

Cup: \$4.00

Bowl: \$8.00

HANDHELDS 7

Turkey Club

\$17.00

roasted turkey, gem lettuce, bacon, avocado, aioli, mighty vine tomatoes

Fried Chicken	\$17.00
spicy pickles, lettuce, tomato, chili aioli	
Chicken Salad	\$15.00
chicken salad on toasted multi-grain	
Grilled Chicken Sandwich	\$17.00
guajillo chicken breast, smoked onion jam, pepper jack, butter lettuce, avocado, tomato focaccia	
Porter Cheeseburger*	\$19.00
prime beef, one-year aged cheddar, lettuce, mighty vine tomato, red onion, aioli, spicy pickles, brioche bun	
Lobster Roll	\$35.00
dijonnaise, clarified butter, old bay, lemon, new england roll	
Shaved Ribeye Sandwich	\$31.00
provolone, steak sauce, giardiniera	

SIGNATURES 5

Steak Frites*	\$33.00
beef fat fries, garlic aioli, herb butter	
Salmon*	\$32.00
lemon, olive oil, charred broccoli	
Crispy Brick Chicken	\$25.00
fried rosemary, roasted garlic, yukon gold potatoes, arugula-parmesan salad, chicken jus	
Crab Cakes	\$32.00
jumbo lump crab, dijonaise, arugula, asparagus, radish, lemon vinaigrette	
Fish Tacos	\$21.00
blackened mahi, grilled pineapple pico de gallo, napa cabbage, jalapeno-lime crema, flour tortilla	

SIDES 5

French Fries	\$8.00
beef fat fried, garlic aioli	
Truffle Fries	\$11.00
beef fat fried, parmesan, chives, truffle aioli	
Housemade Bacon	\$11.00
peppercorn, maple glaze	
Brussels Sprouts	\$14.00
pancetta, parmesan, honey mustard	
Truffle Mac & Cheese	\$13.00
cavatappi, truffle, aged cheddar, parmesan	

DESSERTS 4

Seasonal Cheesecake	\$12.00
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Chocolate Torte	\$11.00
chocolate cake, dark chocolate mousse, raspberry	
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Ultimate Birthday Cake Sundae	\$14.00
vanilla and chocolate gelato, caramel, chocolate sauce, whipped cream, sprinkles, luxardo cherry	
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Hot Coffee	\$3.00

BITES 8

Grilled Pita & Hummus	\$15.00
Fennel, red onion, tomato, lemon, sumac	
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Burrata	\$20.00
Cherry tomatoes, basil, housemade focaccia, smoked olive oil, aged balsamic	
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Filet Sliders*	\$19.00
arugula, bacon jam, truffle aioli, brioche bun, truffle fries	
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Crispy Shrimp	\$15.00
Ginger-soy glaze, miso aioli, scallions, sesame seeds	
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Cauliflower	\$12.00
Fregola sarda, dried apricot, red pepper, cashew vinaigrette, chili oil	
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Sweet Potato Wedges	\$12.00
sesame miso, fried kale, spiced pepitas, sea salt	
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Scampi Havarti	\$18.00
garlic butter shrimp, creamy havarti, baguette	
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Deviled Eggs	\$12.00
Charred asparagus, black truffle, smoked trout roe, pink peppercorn, chives	