

Porchlight Dinner Menu

\$40

Starters (choice of)

Feature Soup, *with grilled sourdough*

Sweet Potato Crostini, *honey & balsamic glazed figs, prosciutto, greens*

Quinoa & Kale Salad, *roasted beets, dried fruits, carrots, goat cheese, apple cider vinaigrette*

Mains (choice of)

Gnocchi, *asparagus, mushrooms, garlic cream, parmesan*

Braised Lamb Shanks, *sauteed seasonal vegetables, mashed potatoes, red wine jus*

Fish of the day, *ask server for details*

Desserts

Flourless Chocolate Cake, *sea salt & crème fraiche*

Crème Brule *ask server for flavor*

Chocolate Crepes *with whipped cream*

A la carte

Kale Caesar, *bacon bits, bread crumbs, parmesan* \$12 *add chicken or tuna* \$3

Cobb Salad, *grilled chicken, blue cheese, tomato, avocado, bacon, greens, house dressing* \$16

Deep Fried Calamari, *jalapeno lime aioli* \$14

Fish Taco, *kale slaw, sour cream, spiced lime sauce* \$14

Butter Chicken, *basmati rice, naan, raita Available Vegetarian* \$19

Steak & Frites, *seasonal vegetables, balsamic reduction* \$27

PL Burger, *fries, smoked cheddar, aioli, arugula & pickled onions* \$17

Penne Gorgonzola, *asparagus, bacon, parmesan, cream* \$19

Fried Artichokes, *pepper relish, shiracha mayo greens* \$10

Chicken Supreme, *seasonal vegetables, stuffed risotto balls, portobello mushrooms, goat cheese, red pepper relish* \$27

Spaghetti Bolognese, *tomato sauce, fresh basil, parmesan* \$19