

Open Daily
Serving Dinner
 5:30 p.m. - 9:30 p.m.

Slacks & Collared Shirts
 (no jeans, shorts, tank tops)

THE PORTER HOUSE

Prime Steaks • Fine Wines

At the entrance to
 South Seas Resort,
 Captiva
472-7535

APPETIZERS

Shrimp Cocktail	\$13.00
Marinated Breast of Duck	\$9.00
Oysters Rockefeller	\$8.00
Crab Cakes	\$9.00
Escargot	\$9.00

SOUPS

Lobster Bisque	\$4.00
French Onion Soup	\$3.00
Sam's Diamondback Gumbo Ye-Ha	\$6.00

STEAKS

We serve USDA prime steaks from corn-fed midwestern beef that has been fattened for a full flavor and aged for tenderness. Even marbling and a creamy layer of fat are the hallmark of the prime beef we serve. Only 1-2% of graded beef reaches the prime grade. Your steak is broiled at 1700F to sear the outside and cook the inside to your satisfaction.

The Porter House		
Our signature steak	20 oz.	\$46.00
Filet Mignon		
9 oz.	\$30.00	12 oz. \$36.00
Center Cut Strip Steak		
10 oz.	\$25.00	16 oz. \$38.00
Center Cut Top Sirloin	16 oz.	\$24.00
Ribeye Steak	16 oz.	\$30.00

TEMPERATURE GUIDE

Pittsburgh Rare...cold, red center, charred exterior
 Rare...cold, red center, cooked exterior
 Medium Rare...warm, red center
 Medium...warm, pink center
 Medium Well...hot, pale pink center
 Well Done...hot, trace pink center

We add 19% service charge and Florida state tax

SALADS

Bess' Salad	\$6.00
Beefsteak Tomato & Colossal Onion Salad	\$7.00
Porter House Caesar Salad	\$7.00
Dinner Caesar	\$3.50
Porter House Salad	\$3.00

DINNER ENTREES

Alaskan King Crab Legs	20 oz.	\$38.00
Grilled Breast of Chicken	10 oz.	\$16.00
Grilled Yellowfin Tuna	10 oz.	\$24.00
Linguini with Red or White Clam Sauce		\$14.00
Two Lobster Tails	14 oz.	\$42.00

SIDE DISHES

Mashed Roasted Garlic Potatoes	\$4.00
Mashed Sweet Potatoes	\$4.00
Asparagus Hollandaise	\$7.00
Broccoli Hollandaise	\$6.00
Alexander's Browns	\$5.00
Au Gratin Potatoes	\$4.00
Jumbo Onion Rings	\$5.00
Creamed Spinach	\$5.00
Baked Potato	\$4.00
French Fries	\$4.00
Sauteed Onions or Mushrooms	
Smothering Your Steak	\$2.00

DESSERTS

Key Lime Pie	\$7.00
Creme Brulee	\$7.00
New York Cheese Cake	\$7.00
Chocolate Volcano Cake	\$10.00
Grand Marnier Chocolate Mousse Cake	\$10.00
Fresh Seasonal Berries with Sabayon	\$7.00