

# T BONE'S PIER 11

1111 Lakeside St.  
La Porte, IN 46350

Where the food & staff make  
the right difference.

Revised December 2017

## Appetizers

### Shrimp Martini

Chilled shrimp served with a choice of cocktail or remoulade sauce. \$13.75

### Fire Cracker Shrimp

Tiger shrimp coated with corn starch, deep fried & tossed with a hot Thai chili sauce. \$12.75

### Grilled Cajun Shrimp

Sauteed fresh spinach topped with grilled tiger shrimp & a cajun butter sauce. \$12.75

### Wild Mushroom Crostini

French bread topped with a mixture of mushrooms, prosciutto & Bleu cheese. Baked golden brown. \$8.00

### Stuffed Mushrooms

Filled with crab meat, herbs & cream cheese. Topped with whole milk mozzarella. \$7.00

### Deep Fried Calamari

Marinated, dusted in seasoned flour & fried golden brown. \$9.25

### Crab Rolls

Crab meat mixed with cream cheese, wrapped in pastry. Deep fried & served with plum sauce. \$8.50

### Crab Cakes

Delicate sauteed blue crab & shrimp cakes. Served over a roasted corn relish & finished with roasted red pepper sauce. \$10.00

### Mussels

Steamed in garlic & white wine or homemade marinara. \$11.00

### Escargot

Plump snails imported from France. Baked in Pernod garlic butter. \$8.00

## Vegetarian Appetizers

### Mozzarella Sticks

Whole milk mozzarella hand breaded & deep fried. Served with marinara sauce. \$6.50

### Bruschetta

French bread topped with fresh basil, tomato, red onion, mozzarella, olive oil, garlic & balsamic vinaigrette. \$6.50

Homemade Beer Battered Onion Rings \$4.00

## Homemade Soups & Freshly Made Salads

French Onion or Soup Du jour

\$5.50

Price varies

Dinner Salads \$2.00 off when accompanied with an entree or pasta.

**Grilled Asparagus** Served with salad greens, croutons, roasted walnuts & shaved Romano cheese. Finished with an orange vinaigrette. \$10.00

**Wedge Salad** Iceberg lettuce topped with croutons, tomato, red onion, bacon & crumbled Bleu cheese. \$7.00

**Spinach Salad** With red onion & croutons. Served with a hot bacon vinaigrette & fried goat cheese \$9.00

**Traditional Caesar** Crisp Romaine lettuce & croutons tossed with a creamy anchovy dressing. \$6.25

**House Salad** Mixed greens, croutons, tomato & red onion. \$5.00

## Entree Salads

**Grilled Salmon Salad** Fresh greens, red onions & sliced tomato. Topped with grilled salmon & served with a choice of dressing. \$15.50

**Mediterranean Shrimp** Fresh greens, red onion, fresh mozzarella, pepperoncini, roasted red peppers & artichoke hearts. Topped with grilled shrimp & tossed in a vinaigrette. \$15.50

**Grilled Steak** Beef filet medallions grilled to order on a bed of mixed greens, Bleu cheese & sauteed mushrooms. \$16.00

## Hand Held

All sandwiches served with hand cut fries.

**T-Bones Beach Burger** 2 1/3# grilled beef patties, served on a toasted Brioche bun with lettuce, tomato & sliced onion. \$11.00

**Burger** 1/3# grilled beef patty, served on a toasted Brioche bun with lettuce, tomato & sliced onion. \$8.00

**Fried Chicken Breast Sandwich** Lightly battered & fried golden brown. Served on a toasted Brioche bun with mayonnaise. \$8.00

**Baja Fish Taco** 2 flour tortillas filled with coleslaw, battered talapia, cheese & a chipolte cream sauce. \$8.00

**Sandwich Additions \$1.00** - Mushrooms, Cheeses - Swiss, cheddar, American or Mozzarella, bacon or cole slaw.

## Pasta Favorites

# Our pasta of choice "Dream Fields"...It's the perfect choice for your weight management & blood sugar plans, with only 5 grams of digestible carbs per serving.

Enjoy & to your health!

**# Seafood Pasta** Sautéed shrimp, scallops, langoustine, white fish & mussels. Basted with a light tomato sauce served over linguine. \$20.00

**# Bleu Beef** Penne Pasta tossed with sautéed spinach & a rich Bleu cheese Alfredo sauce. Topped w/ slices of grilled beef tenderloin. \$18.00

**# Penne & Grilled Salmon** Grilled salmon filet atop penne pasta tossed with mushrooms & fresh spinach in a basil pesto cream sauce. \$20.00

**Spaghetti w/Rich Tomato Sauce** Spaghetti noodles topped with our homemade tomato sauce. \$9.00

**Grilled Blackened Chicken** Diced tomatoes, red onions & asparagus. Tossed with a white wine cream sauce, Served over angel hair pasta. \$15.00

**Fettuccine Alfredo** Tender fettuccine noodles tossed with a creamy parmesan cheese sauce. \$11.00

**Chicken Carbonara** Pan seared chicken breast served over angel hair pasta. Finished with a cream sauce, mushrooms, tomato, bacon, corn relish & grilled onions. \$16.00

**Pasta Additions: Scallops or Shrimp \$7.50**

**Meat Sauce, Artichokes or Pizza Cheese \$2.00**

**Spinach, Mushrooms, Peppers or Garlic Bread \$1.00**

Create your own  
pizza with.....

## Home Made Pizza

**Cheese Pizza** With tomato sauce or Alfredo sauce. \$9.00

**Margarita Pizza** Roma tomato, mozzarella & fresh basil. Drizzled with olive oil. \$9.00

**Pizza Additions:** Green peppers, mushrooms, spinach, pepperoni, tomato or onion. \$1.00  
Capicola, sausage or artichokes. \$2.00  
Chicken \$4.00  
Extra cheese. \$2.00

## Fish & Seafood

**Salmon** \$19.00

**Fish of the Day**  
Market Price

**Parmesan Tilapia** \$15.00

**Walleye** \$23.00

All fish is cooked over a wood burning grill or sautéed. Served with a choice of Lemon Dill Butter sauce or Warm Mango Chutney.

**Cobster Tail** Market price

**Crab Cakes** Sautéed & served over warm mango chutney. \$17.00

**Scallops** Floured & sautéed. Finished with lemon & white wine. \$27.00

**Beer Battered Shrimp** \$20.00

**Shrimp Scampi** Baked in garlic butter. \$20.00

**New England Fish & Chips** With fries & coleslaw. \$12.00

## T-Bones Specialties

**New Zealand Rack of Lamb** Grilled to perfection, served with traditional mint jelly. \$29.00

**Grilled Pork Chop** Apple brined & served with a fig & apple port wine sauce. \$14.50 Add an extra chop \$7.00

**Braised Lamb Shank** Slow cooked in natural juices & finished with a rosemary port reduction. \$22.00

**Italian Pot Roast** A hearty portion of slow cooked beef, flavored with Italian herbs, pearl onions & carrots. \$20.00

**Roman Chicken** Seasoned boneless chicken breast topped with sautéed tomatoes, mushrooms, green peppers & onions. Finished with prosciutto & melted mozzarella & Romano cheese. \$14.00

**Mile High Meatloaf** Atop garlic mashed potatoes & finished with a rich demi glaze & crispy onion straws. \$15.00

**Veal Cimore** Pan seared baby veal with lemon, cream & white wine. \$20.00

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



## Steaks & Medallions

All steaks are seasoned & cooked to perfection over a wood burning grill. May be served w/ Gorgonzola cheese sauce, Whiskey peppercorn sauce, Wild mushroom brandy sauce or Bernaise sauce.

**T-Bone Steak** \$28.00

**New York Strip** \$24.00

**12 oz. Bone in Filet Mignon** \$35.00

**Flat Iron Steak** \$21.00

Entrees include vegetable & a choice of one side.

**Twin Medallions** Bacon Wrapped. \$30.00

**Twin Medallions** Bleu Cheese crusted. \$30.00

**Twin Medallions** & choice of sauce. \$27.00

**Single Filet Medallion** & choice of sauce. \$19.00

## Complimenting Sides

French Fries	Macaroni & Cheese
Sweet Potato Fries	Custard Potatoes
	Baked Potato
	Roasted Garlic Mashed Rice

## Add Ons

Grilled Onions or Peppers.....\$1.00

Onion Straws.....\$3.00

Sautéed Mushrooms....\$3.00

## Combinations

**Oscar Style** on any steak. \$ 6.00

**6 oz Cobster Tail** with any entree. Market \$\$

**Shrimp** with any entree. \$ 7.50

**Crab Cake** with any entree. \$ 5.00

**Scallops** with any entree. \$ 10.00

**Chicken** with any entree. \$ 4.00