

PORTER HOUSE

BAR AND GRILL

RAW BAR & APPETIZERS

GOLDEN STURGEON CAVIAR, 28 GRAMS <i>Buckwheat Blini, Creme Fraîche, Accompaniments</i>	130	JUMBO LUMP CRAB CAKE <i>Horseradish-Mustard Sauce</i>	27
CHILLED SEAFOOD PLATEAU* <i>Lobster, Oysters, Clams, Shrimp, King Crab</i>	102 / 135	SALUMI <i>Prosciutto, Speck, Finochietta, Coppa</i>	31
OYSTERS - EAST & WEST COAST* <i>Bluepoint, Wellfleet, Quilcene, Steamboat</i>	26	FILET MIGNON STEAK TARTARE* <i>Hand-Cut Filet, Chives, Cooked Egg, Capers</i>	27
SHRIMP COCKTAIL - U8 SIZE <i>White Shrimp, Vodka Cocktail Sauce</i>	27	THICK CUT SLAB BACON <i>New York Cured</i>	17
HAMACHI CRUDO* <i>Asian Pear, Calabrian Chilies, Olives</i>	24	ROASTED MARROW BONE & MORELS <i>Herb Salad, Country Bread</i>	26
SEA SCALLOPS <i>Hazelnuts, Chives, Brown Butter</i>	26		

SALAD

BURRATA & HEIRLOOM TOMATOES	22	CHOPPED SALAD <i>Buttermilk Dressing</i>	19
ML'S CAESAR SALAD	18		
RUBY & GOLDEN BEET SALAD <i>with Goat Cheese</i>	20	BIBB LETTUCE, BACON, BLUE CHEESE	20

SEAFOOD

BUTTER POACHED LOBSTER <i>Asparagus, Morels, Fava Beans</i>	72	PASTA & RISOTTO	
FAROE ISLANDS SALMON <i>New Peas, Cucumber, Radishes, Herbs</i>	42	GARGANELLI BOLOGNESE <i>Veal, Beef, Prosciutto, Tomatoes, White Wine</i>	27
EASTERN SWORDFISH <i>Sweet Peppers, Zucchini, Fennel</i>	43	SPAGHETTI ALLA CHITARRA <i>San Marzano Tomatoes, Basil</i>	24
		RISOTTO <i>Maitake Mushrooms, Asparagus, New Peas, Black Truffles</i>	31

MAINS

ROAST LANCASTER CHICKEN <i>Mushroom Pan Roast</i>	34	PRIME DRY-AGED BEEF	
MAGRET DUCK STEAK <i>Five Spice, Blood Orange-Blackberry Compote</i>	44	PORTERHOUSE <i>USDA Prime, Carved for Two</i>	138
NATURAL VEAL CHOP <i>Sage Gnocchi, Cippolini, Thyme</i>	59	NEW YORK STRIP <i>USDA Prime, On or Off The Bone</i>	65
COLORADO LAMB T-BONES <i>Watercress & Mint Leaf Salad</i>	57	CHILI RUBBED RIB EYE <i>USDA Prime, Roasted Chiles & Agave</i>	62
NIMAN RANCH PORTERHOUSE PORK CHOP <i>Vinegar Peppers, Broccoli Rabe, Pine Nuts</i>	43	COWBOY RIB STEAK <i>USDA Prime, Garlic Confit, Wild Arugula</i>	68
SKIRT STEAK <i>USDA Prime, Chimichurri</i>	36	CÔTE DE BOEUF <i>Double Cut Rib Eye</i> <i>USDA Prime, Red Wine & Marrow</i>	142
		FILET MIGNON <i>Maitre d' Butter</i>	60

PRIME RIB

SLOW ROASTED WITH BONE MARROW 75

(Wed. & Thurs. only)

WAGYU BEEF

TRUE JAPANESE 100% WAGYU, GRADE A5, MIYAZAKI PREFECTURE, NY STRIP STEAK 12 oz.	215
SNAKE RIVER FARMS, IDAHO, GOLD GRADE AMERICAN WAGYU, NY STRIP STEAK 12 oz.	105

ACCOMPANIMENTS: 1/2 LOBSTER 37 GRILLED SHRIMP 28 KING CRAB 39 FOIE GRAS 29

SAUCES: XO Cognac Peppercorn · Cabernet · Chimichurri · Bearnaise 5. each

SIDES

BUTTERMILK ONION RINGS	14
ASPARAGUS, LEMON BUTTER	14
PAN ROASTED MUSHROOMS	15
BROCCOLI, OIL & GARLIC	12
HONEY-THYME ROASTED CARROTS	12
FRESH LEAF SPINACH, GARLIC & OIL	14
CREAMED SPINACH <i>(or Mr. Pete's way, with Bacon)</i>	14/16

POTATOES

BLACK TRUFFLE MASHED POTATOES	16
BUTTERY MASHED YUKON GOLDS	12
CRISPY HASH BROWNS	14
BAKED POTATO	12
HAND CUT FRENCH FRIES	12

MICHAEL LOMONACO *Chef & Managing Partner* • MICHAEL AMMIRATI *Executive Chef*

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness*