

# PORTER HOUSE

BAR AND GRILL

## RAW BAR, SALADS & APPETIZERS

<b>GOLDEN STURGEON CAVIAR, 28 GRAMS</b>	130
<i>Buckwheat Blini, Creme Fraîche, Accompaniments</i>	
<b>CHILLED SEAFOOD PLATEAU*</b>	102 / 135
<i>Lobster, Oysters, Clams, Shrimp, King Crab</i>	
<b>OYSTERS - EAST &amp; WEST COAST*</b>	26
<i>Bluepoint, Wellfleet, Quilcene, Steamboat</i>	
<b>SHRIMP COCKTAIL - U8 SIZE</b>	27
<i>White Shrimp, Vodka Cocktail Sauce</i>	
<b>JUMBO LUMP CRAB CAKE</b>	27
<i>Horseradish-Mustard Sauce</i>	

<b>HAMACHI CRUDO*</b>	24
<i>Asian Pear, Calabrian Chilies, Olives</i>	
<b>FILET MIGNON STEAK TARTARE*</b>	27
<i>Hand-Cut Filet, Chives, Cooked Egg, Capers</i>	
<b>RUBY &amp; GOLDEN BEET SALAD</b> <i>with Goat Cheese</i>	20
<b>ML'S CAESAR SALAD</b>	18
<b>CHOPPED SALAD</b> <i>Buttermilk Dressing</i>	19
<b>BIBB LETTUCE, BACON, BLUE CHEESE</b>	20
<b>BURRATA &amp; HEIRLOOM TOMATOES</b>	22

## CHOPS, SEAFOOD & MAIN DISHES

<b>ROASTED LANCASTER CHICKEN</b>	34
<i>Arugula and Endive Salad</i>	
<b>FAROE ISLANDS SALMON</b>	42
<i>New Peas, Cucumber, Radishes, Herbs</i>	
<b>SWORDFISH STEAK</b>	43
<i>Sweet Peppers, Zucchini, Fennel</i>	
<b>COLORADO LAMB T-BONE CHOPS</b>	57
<i>Watercress &amp; Mint Leaf Salad</i>	
<b>NIMAN RANCH PORTERHOUSE PORK CHOP</b>	43
<i>Vinegar Peppers, Broccoli Rabe, Pine Nuts</i>	

## PRIME DRY-AGED BEEF

<b>PORTERHOUSE</b> <i>FOR TWO</i>	138
<i>USDA Prime Dry Aged 28 Days</i>	
<b>NEW YORK STRIP STEAK</b>	65
<i>USDA Prime, On or Off The Bone</i>	
<b>COWBOY RIB STEAK</b>	68
<i>USDA Prime, Garlic Confit, Wild Arugula</i>	
<b>FILET MIGNON</b>	60
<i>Maitre d' hotel Butter</i>	
<b>CHILI RUBBED RIB EYE</b>	62
<i>USDA Prime, Roasted Chiles &amp; Agave</i>	
<b>SKIRT STEAK</b> <i>USDA Prime, Chimichurri</i>	36

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

## BURGERS, SALADS & SANDWICHES

<b>RIB EYE STEAK SANDWICH</b>	28
<i>Horseradish Mayo, Fries</i>	
<b>AGED PRIME BEEF BURGER</b>	28
<i>French Fries, Lettuce &amp; Tomato</i>	
<b>SALMON BURGER</b>	26
<i>Pickled Ginger, Wasabi Mayo</i>	
<b>GRILLED CHICKEN SANDWICH</b>	23
<i>Bacon, Lettuce &amp; Tomato, Chili Mayo, Pickles, Fries</i>	

<b>STEAK SALAD</b>	29
<i>Iceberg, Tomato, Blue Cheese</i>	
<b>COBB SALAD</b>	25
<i>Chicken, Tomatoes, Avocado, Bacon, Blue Cheese</i>	
<b>GULF SHRIMP SALAD</b>	29
<i>Avocado, Tomato, Lemon, Thyme &amp; Olive Oil</i>	
<b>GRILLED TUNA NICOISE*</b>	28
<i>Yellow Fin Tuna, Green Beans, Olives, Potato, Tomato</i>	

## PASTA & RISOTTO

<b>GARGANELLI BOLOGNESE</b>	27
<i>Veal, Beef, Prosciutto, Tomatoes, White Wine</i>	

<b>SPAGHETTI ALLA CHITARRA</b>	24
<i>San Marzano Tomatoes, Basil</i>	

<b>RISOTTO</b>	31
<i>Maitake Mushrooms, Asparagus, New Peas, Black Truffles</i>	

## SIDES

<b>BUTTERMILK ONION RINGS</b>	14
<b>SAUTÉED SPINACH WITH GARLIC</b>	14
<b>BROCCOLI, OIL &amp; GARLIC</b>	12

<b>CREAMED SPINACH</b> <i>OR WITH BACON</i>	14 / 16
<b>PAN ROASTED MUSHROOMS</b>	15
<b>TRUFFLE MASHED POTATOES</b>	16

<b>HAND CUT FRIES</b>	12
<b>HASH BROWNS</b>	14
<b>BAKED IDAHO POTATO</b>	12

## PARK VIEW 3-COURSE LUNCH \$35

### FIRST COURSE

DAILY SOUP
BEET SALAD/GOAT CHEESE
CAESAR SALAD
ENDIVE SALAD

### MAIN COURSE

PETIT FILET MIGNON <i>Cabernet Sauce</i>
ROAST CHICKEN <i>Fries &amp; Pan Gravy</i>
SALMON <i>Peas, Cucumber, Radishes,</i>
RISOTTO <i>Maitake Mushrooms, Aspara-</i>
<i>gus, New Peas, Black Truffles</i>

### DESSERT

NEW YORK CHEESECAKE
MOLTEN CHOCOLATE CAKE
SELECTION OF GELATO OR SORBET

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