

PORTER HOUSE

BAR AND GRILL

RAW BAR, SALADS & APPETIZERS

GOLDEN STURGEON CAVIAR, 28 GRAMS	135
<i>Buckwheat Blini, Creme Fraîche, Accompaniments</i>	
CHILLED SEAFOOD PLATEAU*	105 / 140
<i>Lobster, Oysters, Clams, Shrimp, King Crab</i>	
OYSTERS - EAST & WEST COAST*	26
<i>Bluepoint, Wellfleet, Quilcene, Steamboat</i>	
SHRIMP COCKTAIL - U8 SIZE	28
<i>White Shrimp, Vodka Cocktail Sauce</i>	
JUMBO LUMP CRAB CAKE	27
<i>Greens, Horseradish-Mustard Sauce</i>	

HAMACHI CRUDO*	24
<i>Asian Pear, Calabrian Chilies, Olives</i>	
FILET MIGNON STEAK TARTARE*	28
<i>Hand-Cut Filet, Chives, Cooked Egg, Capers</i>	
RUBY & GOLDEN BEET SALAD <i>with Goat Cheese</i>	22
ML'S CAESAR SALAD	18
CHOPPED SALAD <i>Buttermilk Dressing</i>	19
BIBB LETTUCE, BACON, BLUE CHEESE	22
BURRATA & HEIRLOOM TOMATOES	24

CHOPS, SEAFOOD & MAIN DISHES

ROASTED LANCASTER CHICKEN	35
<i>Arugula and Endive Salad</i>	
FAROE ISLANDS SALMON	44
<i>Fennel Confit, Roasted Carrots, Za'atar Spice Crust</i>	
SWORDFISH STEAK	43
<i>Sweet Peppers, Zucchini</i>	
COLORADO LAMB T-BONE CHOPS	58
<i>Watercress & Mint Leaf Salad</i>	
HERITAGE BERKSHIRE PORK CHOP	44
<i>Vinegar Peppers, Broccoli Rabe, Pine Nuts</i>	

PRIME DRY-AGED BEEF

PORTERHOUSE <i>FOR TWO</i>	141
<i>USDA Prime Dry Aged 28 Days</i>	
NEW YORK STRIP STEAK	67
<i>USDA Prime, On or Off The Bone</i>	
COWBOY RIB STEAK	70
<i>USDA Prime, Garlic Confit, Wild Arugula</i>	
FILET MIGNON	60
<i>Maitre d' hotel Butter</i>	
CHILI RUBBED RIB EYE	63
<i>USDA Prime, Roasted Chiles & Agave</i>	
SKIRT STEAK <i>USDA Prime, Chimichurri</i>	36

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

BURGERS, SALADS & SANDWICHES

RIB EYE STEAK SANDWICH	29
<i>Horseradish Mayo, Fries</i>	
AGED PRIME BEEF BURGER	28
<i>French Fries, Lettuce & Tomato</i>	
SALMON BURGER	26
<i>Pickled Ginger, Wasabi Mayo</i>	
GRILLED CHICKEN SANDWICH	25
<i>Bacon, Lettuce & Tomato, Chili Mayo, Pickles, Fries</i>	

STEAK SALAD	32
<i>Iceberg, Tomato, Blue Cheese</i>	
COBB SALAD	26
<i>Chicken, Tomatoes, Avocado, Bacon, Blue Cheese</i>	
GULF SHRIMP SALAD	31
<i>Avocado, Tomato, Lemon, Thyme & Olive Oil</i>	
GRILLED TUNA NICOISE*	28
<i>Yellow Fin Tuna, Green Beans, Olives, Potato, Tomato</i>	

PASTA & RISOTTO

GARGANELLI BOLOGNESE	28	SPAGHETTI ALLA CHITARRA	25	RISOTTO	32
<i>Veal, Beef, Prosciutto, Tomatoes, White Wine</i>		<i>San Marzano Tomatoes, Basil</i>		<i>Maitake Mushrooms, Burgundy Black Truffles</i>	

SIDES

BUTTERMILK ONION RINGS	15	CREAMED SPINACH <i>OR WITH BACON</i>	14 / 16	HAND CUT FRIES	12
SAUTÉED SPINACH WITH GARLIC	14	PAN ROASTED MUSHROOMS	15	HASH BROWNS	15
BROCCOLI, OIL & GARLIC	12	TRUFFLE MASHED POTATOES	18	BAKED IDAHO POTATO	12

PARK VIEW 3-COURSE LUNCH \$38

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 & Pan Gravy</i>
SALMON <i>Fennel, Carrots, Za'atar</i>
RISOTTO <i>Maitake Mushrooms, 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