

# PORTER HOUSE

BAR AND GRILL

## THANKSGIVING DAY 2018

THREE-COURSE MENU 102 CHILDREN UNDER 10 42

### • FIRST COURSE •

#### JUMBO LUMP CRAB CAKE

*Organic Greens & Herb Salad, Creamy Horseradish-Mustard Sauce*

#### THICK CUT BACON, TOMATO & BERMUDA ONION

*Buttermilk Blue Cheese Crumble, Shallot Vinaigrette*

#### RUBY RED AND GOLDEN BEET SALAD

*Bucheron Goat Cheese, Organic Greens, Vinaigrette*

#### MAINE LOBSTER BISQUE

*Lobster Nuggets, Dry Fino Sherry, Tarragon Crème Fraîche*

### • SECOND COURSE •

*Main dishes served with family style Honey-Ginger Glazed Carrots,  
Roasted Brussels Sprouts & Buttery Mashed Potatoes*

#### ROASTED NATURAL LANCASTER COUNTY TURKEY

*Bread, Apple & Sage Stuffing, Gravy, Cranberry Sauce, Sweet Potato with Candied Pecans*

#### BLACK ANGUS FILET MIGNON

*Caramelized Shallots & Red Wine Sauce*

#### GRILLED USDA PRIME RIB EYE

*Buttermilk Onion Rings, Horseradish Cream*

#### FAROE ISLANDS SALMON

*Fennel Confit, Haricot Vert, Za'atar Spice Crust*

### • ADDITIONAL SIDE DISHES •

12 each

BROCCOLI, OIL AND GARLIC

FRENCH FRIES

CREAMED SPINACH

PAN ROASTED MUSHROOMS

### • HOLIDAY CLASSICS DESSERT TASTING PLATE •

DUTCH APPLE PIE, *Butterscotch Sauce*

MOLTEN CHOCOLATE TORTE, *Vanilla Whipped Cream*

CARROT CAKE, *Pumpkin Spice Icing*

MICHAEL LOMONACO *Chef & Managing Partner*

MICHAEL AMMIRATI *Executive Chef* WAYNE BRACHMAN *Pastry Chef*

MENU SUBJECT TO CHANGE WITHOUT NOTICE

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