

# PORTER HOUSE

BAR AND GRILL

## RAW BAR, SALADS & APPETIZERS

<b>GOLDEN STURGEON CAVIAR, 28 GRAMS</b>	130	<b>HAMACHI CRUDO*</b>	24
<i>Buckwheat Blini, Creme Fraîche, Accompaniments</i>		<i>Asian Pear, Calabrian Chilies, Olives</i>	
<b>CHILLED SEAFOOD PLATEAU*</b>	102 / 135	<b>FILET MIGNON STEAK TARTARE*</b>	27
<i>Lobster, Oysters, Clams, Shrimp, King Crab</i>		<i>Hand-Cut Filet, Chives, Cooked Egg, Capers</i>	
<b>OYSTERS - EAST &amp; WEST COAST*</b>	26	<b>RUBY &amp; GOLDEN BEET SALAD</b> <i>with Goat Cheese</i>	20
<i>Bluepoint, Wellfleet, Quilcene, Steamboat</i>		<b>ML'S CAESAR SALAD</b>	18
<b>SHRIMP COCKTAIL - U8 SIZE</b>	27	<b>CHOPPED SALAD</b>	19
<i>White Shrimp, Vodka Cocktail Sauce</i>		<i>Buttermilk Dressing</i>	
<b>JUMBO LUMP CRAB CAKE</b>	27	<b>BIBB LETTUCE, BACON, BLUE CHEESE</b>	20
<i>Horseradish-Mustard Sauce</i>			

## CHOPS, SEAFOOD & MAIN DISHES

<b>ROASTED LANCASTER CHICKEN</b>	34	<b>PRIME DRY-AGED BEEF</b>	
<i>Arugula and Endive Salad</i>		<b>PORTERHOUSE FOR TWO</b>	138
<b>FAROE ISLANDS SALMON</b>	42	<i>USDA Prime Dry Aged 28 Days</i>	
<i>Tuscan Kale, Cannellini Beans, Chive Butter</i>		<b>NEW YORK STRIP STEAK</b>	65
<b>SWORDFISH STEAK</b>	43	<i>USDA Prime, On or Off The Bone</i>	
<i>Roasted Roma Tomato, Zucchini, Thyme</i>		<b>COWBOY RIB STEAK</b>	68
<b>COLORADO LAMB T-BONE CHOPS</b>	57	<i>USDA Prime, Garlic Confit, Wild Arugula</i>	
<i>Watercress &amp; Mint Leaf Salad</i>		<b>FILET MIGNON</b>	60
<b>NIMAN RANCH PORTERHOUSE PORK CHOP</b>	43	<i>Maitre d' hotel Butter</i>	
<i>Vinegar Peppers, Broccoli Rabe, Pine Nuts</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	<b>STEAK SALAD</b>	29
<i>Horseradish Mayo, Fries</i>		<i>Iceberg, Tomato, Blue Cheese</i>	
<b>AGED PRIME BEEF BURGER</b>	28	<b>COBB SALAD</b>	25
<i>French Fries, Lettuce &amp; Tomato</i>		<i>Chicken, Tomatoes, Avocado, Bacon, Blue Cheese</i>	
<b>SALMON BURGER</b>	26	<b>GULF SHRIMP SALAD</b>	29
<i>Pickled Ginger, Wasabi Mayo</i>		<i>Avocado, Tomato, Lemon, Thyme &amp; Olive Oil</i>	
<b>JZ'S BUTTERMILK FRIED CHICKEN SANDWICH</b>	23	<b>GRILLED TUNA NICOISE*</b>	28
<i>Vinegar Slaw, Chili Mayo, Pickles, Fries</i>		<i>Yellow Fin Tuna, Green Beans, Olives, Potato, Tomato</i>	

## PASTA & RISOTTO

<b>GARGANELLI BOLOGNESE</b>	27	<b>SPAGHETTI ALLA CHITARRA</b>	24	<b>RISOTTO</b>	31
<i>Veal, Beef, Prosciutto, Tomatoes, White Wine</i>		<i>San Marzano Tomatoes, Basil</i>		<i>Chanterelle &amp; Maitake Mushrooms, Black Truffles</i>	

## SIDES

<b>BUTTERMILK ONION RINGS</b>	14	<b>CREAMED SPINACH</b> <i>OR WITH BACON</i>	14 / 16	<b>HAND CUT FRIES</b>	12
<b>SAUTÉED SPINACH WITH GARLIC</b>	14	<b>PAN ROASTED MUSHROOMS</b>	15	<b>HASH BROWNS</b>	14
<b>BROCCOLI, OIL &amp; GARLIC</b>	12	<b>TRUFFLE MASHED POTATOES</b>	16	<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 *Cabernet Sauce*  
GRILLED CHICKEN *Fries & Chimichurri*  
FAROE ISL. SALMON *Chive Butter*  
RISOTTO *Chanterelle & Maitake Mushrooms, Black Truffles*

### 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