

PORTER HOUSE

BAR AND GRILL

THANKSGIVING DAY 2017 THREE-COURSE MENU

• FIRST COURSE •

JUMBO LUMP CRAB CAKE

Organic Greens & Herb Salad, Creamy Horseradish-Mustard Sauce

BRAISED SHORT RIB OF BEEF, BLUE CHEESE CRUMBLE

Root Vegetable Braise of Rutabaga, Carrots, Turnips

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

CHILI RUBBED PRIME BEEF RIB EYE

Tobacco Onion Crisps

GRILLED FAROE ISLANDS SALMON

Autumn Nage of Tuscan Kale, Cannellini Beans, Chive Butter

• ADDITIONAL SIDE DISHES •

10 each

BROCCOLI, OIL AND GARLIC

FRENCH FRIES

CREAMED SPINACH

PAN ROASTED MUSHROOMS

• HOLIDAY CLASSICS DESSERT TASTING PLATE •

DUTCH APPLE PIE, *Butterscotch Sauce*

MOLTEN CHOCOLATE TART, *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