

# PORTER HOUSE

BAR AND GRILL

## RAW BAR & APPETIZERS

<b>GOLDEN STURGEON CAVIAR, 28 GRAMS</b> <i>Buckwheat Blini, Creme Fraîche, Accompaniments</i>	135	<b>JUMBO LUMP CRAB CAKE</b> <i>Greens, Horseradish-Mustard Sauce</i>	27
<b>CHILLED SEAFOOD PLATEAU*</b> <i>Lobster, Oysters, Clams, Shrimp, King Crab</i>	105 / 140	<b>SALUMI</b> <i>Prosciutto, Speck, Finochietta, Coppa</i>	33
<b>OYSTERS - EAST &amp; WEST COAST*</b> <i>Bluepoint, Wellfleet, Quilcene, Steamboat</i>	26	<b>FILET MIGNON STEAK TARTARE*</b> <i>Hand-Cut Filet, Chives, Cooked Egg, Capers</i>	28
<b>SHRIMP COCKTAIL - U8 SIZE</b> <i>White Shrimp, Vodka Cocktail Sauce</i>	28	<b>THICK CUT SLAB BACON</b> <i>New York Cured</i>	18
<b>HAMACHI CRUDO*</b> <i>Trout Caviar, Calabrian Chillies, Olives</i>	24	<b>ROASTED MARROW BONE &amp; MORELS</b> <i>Herb Salad, Country Bread</i>	26
<b>SEA SCALLOPS</b> <i>Hazelnuts, Chives, Brown Butter</i>	26		

## SALAD

<b>BURRATA &amp; HEIRLOOM TOMATOES</b>	24	<b>CHOPPED SALAD</b> <i>Buttermilk Dressing</i>	19
<b>ML'S CAESAR SALAD</b>	18	<b>BIBB LETTUCE, BACON, BLUE CHEESE</b>	22
<b>RUBY &amp; GOLDEN BEET SALAD</b> <i>with Goat Cheese</i>	22		

## SEAFOOD

<b>BUTTER POACHED LOBSTER</b> <i>Burgundy Truffle Mashed Potatoes</i>	75	<b>PASTA &amp; RISOTTO</b>	
<b>FAROE ISLANDS SALMON</b> <i>Fennel Confit, Roasted Carrots, Za'atar Spice Crust</i>	44	<b>GARGANELLI BOLOGNESE</b> <i>Veal, Beef, Prosciutto, Tomatoes, White Wine</i>	28
<b>EASTERN SWORDFISH</b> <i>Sweet Peppers, Zucchini</i>	43	<b>SPAGHETTI ALLA CHITARRA</b> <i>San Marzano Tomatoes, Basil</i>	25
		<b>RISOTTO</b> <i>Maitake Mushrooms, Burgundy Black Truffles</i>	32

## MAINS

<b>ROAST LANCASTER CHICKEN</b> <i>Field Mushroom Pan Roast</i>	35	<b>PRIME DRY-AGED BEEF</b>	
<b>MAGRET DUCK STEAK</b> <i>Blood Orange, Figs, Lavender</i>	45	<b>PORTERHOUSE</b> <i>USDA Prime, Carved for Two</i>	141
<b>NATURAL VEAL CHOP</b> <i>Sage Gnocchi, Cippolini, Thyme</i>	62	<b>NEW YORK STRIP</b> <i>USDA Prime, On or Off The Bone</i>	67
<b>COLORADO LAMB T-BONES</b> <i>Watercress &amp; Mint Leaf Salad</i>	58	<b>CHILI RUBBED RIB EYE</b> <i>USDA Prime, Roasted Chiles &amp; Agave</i>	63
<b>HERITAGE BERKSHIRE PORK CHOP</b> <i>Vinegar Peppers, Broccoli Rabe, Pine Nuts</i>	44	<b>COWBOY RIB STEAK</b> <i>USDA Prime, Garlic Confit, Wild Arugula</i>	70
<b>SKIRT STEAK</b> <i>USDA Prime, Chimichurri</i>	36	<b>CÔTE DE BOEUF</b> <i>Double Cut Rib Eye</i> <i>USDA Prime, Red Wine &amp; Marrow</i>	145
		<b>FILET MIGNON</b> <i>Maitre d' Butter</i>	60

## PRIME RIB

SLOW ROASTED WITH BONE MARROW 75

*(Wed. & Thurs. only)*

## WAGYU BEEF

<b>TRUE JAPANESE 100% WAGYU, GRADE A5, MIYAZAKI PREFECTURE, NY STRIP STEAK</b> 12 oz.	225
<b>SNAKE RIVER FARMS, IDAHO, GOLD GRADE AMERICAN WAGYU, NY STRIP STEAK</b> 12 oz.	110

**ACCOMPANIMENTS:** 1/2 LOBSTER 38    GRILLED SHRIMP 28    KING CRAB 42    FOIE GRAS 32

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

## SIDES

<b>BUTTERMILK ONION RINGS</b>	15
<b>ASPARAGUS, SWEET BUTTER</b>	15
<b>PAN ROASTED MUSHROOMS</b>	15
<b>BROCCOLI, OIL &amp; GARLIC</b>	12
<b>HONEY-THYME ROASTED CARROTS</b>	14
<b>FRESH LEAF SPINACH, GARLIC &amp; OIL</b>	14
<b>CREAMED SPINACH</b> <i>(or Mr. Pete's way, with Bacon)</i>	14/16

## POTATOES

<b>BLACK TRUFFLE MASHED POTATOES</b>	18
<b>BUTTERY MASHED YUKON GOLDS</b>	12
<b>CRISPY HASH BROWNS</b>	15
<b>BAKED POTATO</b>	12
<b>HAND CUT FRENCH FRIES</b>	12

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