

# PORTER HOUSE

BAR AND GRILL

THANKSGIVING DAY 2019

THREE-COURSE MENU 110 CHILDREN UNDER 10 46

• 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**, *Warm Spice Sauce*

**MOLTEN CHOCOLATE TORTE**, *Caramel Sauce*

**PUMPKIN PIE**, *Chantilly Cream*

**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