

# PORTER HOUSE

BAR AND GRILL

## RAW BAR & APPETIZERS

<b>CHILLED SEAFOOD PLATEAU*</b> <i>Lobster, Oysters, Clams, Shrimp, King Crab</i>	115 / 155	<b>JUMBO LUMP CRAB CAKE</b> <i>Greens, Horseradish-Mustard Sauce</i>	28
<b>OYSTERS - EAST &amp; WEST COAST*</b> <i>Bluepoint, Wellfleet, Steamboat</i>	27	<b>FILET MIGNON STEAK TARTARE*</b> <i>Hand-Cut Filet, Chives, Cooked Egg, Capers</i>	31
<b>SHRIMP COCKTAIL - U8 SIZE</b> <i>White Shrimp, Vodka Cocktail Sauce</i>	29	<b>THICK CUT SLAB BACON</b> <i>New York Cured</i>	21
<b>SEA SCALLOPS</b> <i>Hazelnuts, Chives, Brown Butter</i>	27	<b>ROASTED MARROW BONE</b> <i>Chanterelle Mushrooms, Herb Salad, Country Bread</i>	27

## SALADS

<b>LOCAL BURRATA CHEESE, ARUGULA, TOMATO, BASIL AND EVOO</b>	25	<b>CHOPPED VEGETABLE SALAD</b> <i>Buttermilk Dressing</i>	21
<b>ML'S FAMOUS CAESAR SALAD</b>	19	<b>BIBB LETTUCE, APPLE BACON, BLUE CHEESE</b>	24

## 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>	46	<b>GARGANELLI BOLOGNESE</b> <i>Veal, Beef, Prosciutto, Tomatoes, White Wine</i>	29
<b>EASTERN SWORDFISH</b> <i>Sweet Peppers, Zucchini</i>	45	<b>SPAGHETTI ALLA CHITARRA</b> <i>San Marzano Tomatoes, Basil</i>	26
		<b>RISOTTO</b> <i>Maitake Mushrooms, Burgundy Black Truffles</i>	34

## MAINS

<b>ROAST LANCASTER CHICKEN</b> <i>Field Mushroom Pan Roast</i>	36	<b>PRIME DRY-AGED BEEF</b>	
<b>NATURAL VEAL CHOP</b> <i>Sage Gnocchi, Cippolini, Thyme</i>	65	<b>PORTERHOUSE</b> <i>USDA Prime, Carved for Two</i>	152
<b>SKIRT STEAK</b> <i>USDA Prime, Chimichurri</i>	39	<b>NEW YORK STRIP</b> <i>USDA Prime, On or Off The Bone</i>	70
<b>AGED PRIME BEEF BURGER</b> <i>French Fries, Lettuce &amp; Tomato</i>	29	<b>COWBOY RIB STEAK</b> <i>USDA Prime, Garlic Confit, Wild Arugula</i>	74
		<b>FILET MIGNON</b> <i>Maitre d' Butter</i>	65

## WAGYU BEEF WE PROUDLY OFFER SNAKE RIVER FARMS, IDAHO, GOLD GRADE AMERICAN WAGYU

<b>SNAKE RIVER FARMS, IDAHO, GOLD GRADE AMERICAN WAGYU, RIB EYE STEAK</b> 12 oz.	135
<b>SNAKE RIVER FARMS, IDAHO, GOLD GRADE AMERICAN WAGYU, NY STRIP STEAK</b> 12 oz.	125
<b>SNAKE RIVER FARMS, IDAHO, GOLD GRADE AMERICAN WAGYU, CULOTTE STEAK</b> 12 oz.	75

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

## SIDES

<b>BUTTERMILK ONION RINGS</b>	16
<b>ROASTED BRUSSELS SPROUTS</b>	15
<b>PAN ROASTED MUSHROOMS</b>	16
<b>BROCCOLI, OIL &amp; GARLIC</b>	14
<b>FRESH LEAF SPINACH, GARLIC &amp; OIL</b>	15
<b>CREAMED SPINACH</b> <i>(or Mr. Pete's way, with Bacon)</i>	15/17

## POTATOES

<b>BLACK TRUFFLE MASHED POTATOES</b>	19
<b>BUTTERY MASHED YUKON GOLDS</b>	14
<b>CRISPY HASH BROWNS</b>	16
<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