

PORTER HOUSE

BAR AND GRILL

APPETIZERS

OYSTERS - EAST COAST*

Bluepoint & Wellfleet

SHRIMP COCKTAIL - U8 SIZE

White Shrimp, Vodka Cocktail Sauce

HAMACHI CRUDO*

Trout Caviar, Calabrian Chilies, Olives

JUMBO LUMP CRAB CAKE

Greens, Pickled Shallots, Horseradish-Mustard Sauce

SALADS

BURRATA, TOMATO & BASIL

ML'S CAESAR SALAD

FIELD GREENS, TOMATO & HERB-LEAF SALAD

SEAFOOD

BUTTER POACHED LOBSTER

Summer Truffle Potato Puree

FAROE ISLANDS SALMON

Carrot, Fennel, Currants, Za'atar Spice Crust

EASTERN SWORDFISH

Summer Squash & Tomato, Arugula, Nicoise Olive Vinaigrette

MAINS

ROAST LANCASTER CHICKEN

Oyster Mushroom-Tarragon Pan Roast

NATURAL VEAL CHOP

Sage Gnocchi, Cippolini, Thyme

COLORADO LAMB T-BONES

Watercress & Mint Leaf Salad

HERITAGE BERKSHIRE PORK CHOP

Vinegar Peppers, Broccoli Rabe, Pine Nuts

SKIRT STEAK FRITES

Fries & Peppercorn Sauce

AGED PRIME BEEF BURGER

Fries, Lettuce & Tomato

SALUMI

Prosciutto, Speck, Finochietta, Coppa

FILET MIGNON STEAK TARTARE*

Hand-Cut Filet, Chives, Cooked Egg, Capers

THICK CUT SLAB BACON

New York Cured

ROASTED MARROW BONE

Peppercorn Sauce, Herb Salad, Country Bread

RUBY & GOLDEN BEET SALAD *Apple & Goat Cheese*

BIBB LETTUCE, BACON, BLUE CHEESE

PASTA & RISOTTO

GARGANELLI BOLOGNESE

Veal, Beef, Prosciutto, Tomatoes, White Wine

SPAGHETTI ALLA CHITARRA

San Marzano Tomatoes, Basil

ASPARAGUS RISOTTO

Burgundy Summer Truffles

PRIME DRY-AGED BEEF

PORTERHOUSE *(Serves 2-3)*

USDA Prime Dry Aged 28 Days

NEW YORK STRIP

USDA Prime, On or Off The Bone

CHILI RUBBED RIB EYE

USDA Prime, Roasted Chiles & Agave

COWBOY RIB STEAK *(Serves 1-2)*

USDA Prime, Garlic Confit, Wild Arugula

FILET MIGNON *Maitre d' Butter*

AMERICAN WAGYU BEEF

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

CLASSIC RIB EYE STEAK, NATURALLY TENDER, RICH FLAVOR 12 oz.

NY STRIP STEAK, FIRM BUT YIELDING TEXTURE, FLAVORFUL AND JUICY 12 oz.

SAUCES: XO Cognac Peppercorn · Cabernet · Chimichurri · Bearnaise

SIDES

BUTTERMILK ONION RINGS

ASPARAGUS, LEMON BUTTER

PAN ROASTED MUSHROOMS

BROCCOLI, OIL & GARLIC

HONEY-THYME ROASTED CARROTS

FRESH LEAF SPINACH, GARLIC & OIL

CREAMED SPINACH *(or Mr. Pete's way, with Bacon)*

POTATOES

BLACK TRUFFLE MASHED POTATOES

BUTTERY MASHED YUKON GOLDS

CRISPY HASH BROWNS

BAKED POTATO

FRENCH FRIES

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