

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

SALUMI BOARD

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

CHILLED SEAFOOD PLATEAU*

Lobster, Oysters, Shrimp, Hamachi, King Crab

SALADS

BURRATA, TOMATO & BASIL

ML'S CAESAR SALAD

FIELD GREENS, TOMATO & HERB-LEAF SALAD

RUBY & GOLDEN BEET SALAD *Apple & Goat Cheese*

WEDGE SALAD, BACON, BLUE CHEESE

MAINS

ROAST LANCASTER CHICKEN

Roasted Carrots & Parsnips, Tarragon Pan Jus

NATURAL VEAL CHOP

Gnocchi, Prosciutto, Cippolini, Red Wine, Sage

COLORADO LAMB T-BONES

PASTA & RISOTTO

GARGANELLI BOLOGNESE

Veal, Beef, Prosciutto, Tomatoes, White Wine

SPAGHETTI ALLA CHITARRA

San Marzano Tomatoes, Basil (V)

MUSHROOM RISOTTO

Crimini Mushrooms, Truffle Butter, Parmesan (V)

SEAFOOD

BUTTER POACHED LOBSTER

Truffle Potato Puree

FAROE ISLANDS SALMON

Za'atar Spiced Carrots

BRANZINO

Herb Roasted Roma Tomato, Arugula, Nicoise Olive Vinaigrette

PRIME & AGED STEAKS

PORTERHOUSE

USDA Prime Dry Aged 28 Days

NEW YORK STRIP

USDA Prime Dry Aged 28 Days, On or Off The Bone

CHILI RUBBED BONELESS RIB EYE .

USDA Prime, Roasted Chiles & Agave

COWBOY RIB STEAK

USDA Prime, Garlic Confit, Wild Arugula

FILET MIGNON .

Center Cut Beef Tenderloin Maitre d'Butter

KANSAS CITY BLACK ANGUS STRIP

Peppercorn Sauce

ROAST PRIME RIB AU JUS

(Tues. & Thurs. only)

AMERICAN WAGYU BEEFSTEAKS

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

CLASSIC RIB EYE STEAK, BUTTERY, RICH FLAVOR

14 oz.

NY STRIP STEAK, FIRM, BEEFY FLAVOR

14 oz.

SAUCES: XO Cognac Peppercorn · Cabernet · Chimichurri · Bearnaise

SIDES

BUTTERMILK ONION RINGS

ROASTED BRUSSELS SPROUTS, *SUN-DRIED TOMATO*

BROCCOLI, OIL & GARLIC

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-SOUR CREAM AND CHIVES

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