

PORTER HOUSE

BAR AND GRILL

APPETIZERS & SALADS

OYSTERS - EAST COAST*

Bluepoint & Wellfleet

SHRIMP COCKTAIL - U8 SIZE

White Shrimp, Vodka Cocktail Sauce

JUMBO LUMP CRAB CAKE

Greens, Pickled Shallots, Horseradish-Mustard Sauce

DAILY SOUP

THICK CUT SLAB BACON *New York Cured*

RUBY & GOLDEN BEET SALAD *Apple & Goat Cheese*

ML'S CAESAR SALAD

WEDGE SALAD, BACON, BLUE CHEESE

BURRATA, TOMATO & BASIL

FIELD GREENS, TOMATO & HERB-LEAF SALAD

GULF SHRIMP SALAD *(Main)*

Avocado, Tomato, Lemon, Thyme & Olive Oil

STEAK SALAD *(Main)*

Iceberg, Tomato, Blue Cheese

MAIN DISHES

GRILLED CHICKEN PAILLARD

Arugula-Endive Salad, Chimichurri, Fries

FAROE ISLANDS SALMON

Za'atar Spiced Carrots

BRANZINO

Herb Roasted Roma Tomato, Arugula, Nicoise Olive Vinaigrette

AGED PRIME BEEF CHEESEBURGER

French Fries, Lettuce & Tomato

PRIME & AGED STEAKS

PORTERHOUSE

USDA Prime Dry Aged 28 Days

NEW YORK STRIP

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

FILET MIGNON

Maitre d' hotel Butter

CHILI RUBBED BONELESS RIB EYE

USDA Prime, Roasted Chiles & Agave

KANSAS CITY BLACK ANGUS STRIP

Peppercorn Sauce

PASTA

SPAGHETTI ALLA CHITARRA

San Marzano Tomatoes, Basil

GARGANELLI BOLOGNESE

Veal, Beef, Prosciutto, Tomatoes, White Wine

PARK VIEW PRIX FIXE LUNCH 2 OR 3 COURSES

FIRST COURSE

DAILY SOUP

BEET SALAD/GOAT CHEESE

CAESAR SALAD

MAIN COURSE

STEAK FRITES

FAROE ISLANDS SALMON

PASTA BOLOGNESE

DESSERT

NEW YORK CHEESECAKE

CHOCOLATE TORTE

GELATO OR SORBET

SAUCES : *XO Cognac Peppercorn · Cabernet · Chimichurri · Bearnaise*

SIDES

BUTTERMILK ONION RINGS

BROCCOLI, OIL & GARLIC

CREAMED SPINACH *(ADD BACON)*

SAUTÉED SPINACH WITH GARLIC

BRUSSELS SPROUTS, *SUN-DRY TOM.*

FRENCH FRIES

BAKED IDAHO POTATO

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*