

# PORTER HOUSE

BAR AND GRILL

## APPETIZERS & SALADS

### OYSTERS

*Bluepoint & Wellfleet*

### SHRIMP COCKTAIL - U8 SIZE

*White Shrimp, Vodka Cocktail Sauce*

### JUMBO LUMP CRAB CAKE

*Greens, Pickled Shallots, Horseradish-Mustard Sauce*

### FILET MIGNON STEAK TARTARE\*

*Hand-Cut Filet, Chives, Cooked Egg, Capers*

### DAILY SOUP

**THICK CUT SLAB BACON** *New York Cured*

**RUBY & GOLDEN BEET SALAD** *Apple & Goat Cheese*

**ML'S CAESAR SALAD**

**BIBB LETTUCE, BACON, BLUE CHEESE**

**BURRATA, TOMATO & BASIL**

**FIELD GREENS, TOMATO & HERB-LEAF SALAD**

## PASTA

### SPAGHETTI ALLA CHITARRA

*San Marzano Tomatoes, Basil*

### GARGANELLI BOLOGNESE

*Veal, Beef, Prosciutto, Tomatoes, White Wine*

## CHOPS, SEAFOOD & MAIN DISHES

### GRILLED LANCASTER CHICKEN

*Arugula and Endive Salad*

### FAROE ISLANDS SALMON

*Vegetable Pan Roast, Za'atar Spice Crust*

### SWORDFISH STEAK

*Herbed Roma Tomato, Arugula, Nicoise Olive Vinaigrette*

**SKIRT STEAK FRITES** *Fries & Chimichurri*

## PRIME DRY-AGED BEEF

### PORTERHOUSE (Serves 2-3)

*USDA Prime Dry Aged 28 Days*

### NEW YORK STRIP STEAK

*USDA Prime, On or Off The Bone*

### FILET MIGNON

*Maitre d' hotel Butter*

### CHILI RUBBED RIB EYE

*USDA Prime, Roasted Chiles & Agave*

## PRIME BURGER & ENTREE SALADS

### AGED PRIME BEEF BURGER

*French Fries, Lettuce & Tomato*

### STEAK SALAD

*Iceberg, Tomato, Blue Cheese*

### COBB SALAD

*Chicken, Tomatoes, Avocado, Bacon, Blue Cheese*

### GULF SHRIMP SALAD

*Avocado, Tomato, Lemon, Thyme & Olive Oil*

## PARK VIEW PRIX FIXE LUNCH

### FIRST COURSE

DAILY SOUP

BEET SALAD/GOAT CHEESE

CAESAR SALAD

### MAIN COURSE

STEAK FRITES *Fries & Chimichurri*

SALMON *Roasted Vegetables, Za'atar*

PASTA BOLOGNESE

### DESSERT

NEW YORK CHEESECAKE

CHOCOLATE TORTE

SELECTION OF GELATO OR SORBET

SAUCES : XO Cognac Peppercorn · Cabernet · Chimichurri · Bearnaise

## SIDES

BUTTERMILK ONION RINGS

SAUTÉED SPINACH WITH GARLIC

BROSSELS SPROUTS, *SUN-DRY TOM.*

CREAMED SPINACH (*ADD BACON*)

PAN ROASTED MUSHROOMS

BROCCOLI, OIL & GARLIC

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