

PORTER HOUSE

BAR AND GRILL

RAW BAR & APPETIZERS

OYSTERS - EAST & WEST COAST*

Bluepoint, Wellfleet, Quilcene, Steamboat

SHRIMP COCKTAIL - U8 SIZE

White Shrimp, Vodka Cocktail Sauce

JUMBO LUMP CRAB CAKE

Spring Greens, Green Onion Tartar Sauce

SEA SCALLOPS

Lemon-Caper Brown Butter

SALADS

LOCAL BURRATA CHEESE

Tomato, Basil, EV Olive Oil

ML'S FAMOUS CAESAR SALAD

Classic Caesar, Romaine, Croutons, Parmesan

SEAFOOD

BUTTER POACHED LOBSTER

Summer Truffles, Carrots, Sugar Snaps

FAROE ISLANDS SALMON

Asparagus, Peas, Fava Beans, Tomatoes, Verjus Blanc

EASTERN SWORDFISH

Zucchini Caponata, Arugula, Nicoise Olive Vinaigrette

MAINS

ROAST LANCASTER CHICKEN

Oyster Mushroom-Tarragon Pan Roast

NATURAL VEAL CHOP

Grilled Endive, Blistered Grape Tomatoes, Dry Vermouth, Thyme

SKIRT STEAK FRITES

Fries, Peppercorn Sauce

AGED PRIME BEEF BURGER

Fries, Lettuce & Tomato

SALUMI PLATTER

Prosciutto, Finochietta, Speck, Coppa

FILET MIGNON STEAK TARTARE*

Hand-Cut Filet, Traditional Accompaniments

THICK CUT SLAB BACON

New York Cured

ROASTED MARROW BONE

Herbs, Spring Greens, Grilled Country Bread

SPRING HARVEST SALAD

Greens, Herbs, Tomato, Asparagus, Peas, Artichoke, Green Goddess Dressing

BIBB LETTUCE, SLAB BACON, BLUE CHEESE

PASTA & RISOTTO

GARGANELLI BOLOGNESE

Veal, Beef, Prosciutto, Tomatoes, White Wine

SPAGHETTI ALLA CHITARRA

San Marzano Tomatoes, Basil

RISOTTO

Morels, Spring Vegetables, Summer Truffles

PRIME DRY-AGED BEEF

PORTERHOUSE

USDA Prime, Carved for Two

NEW YORK STRIP

USDA Prime, On or Off The Bone

RIB EYE

USDA Prime, Straight Up or Chili Rubbed

FILET MIGNON *Bearnaise Butter*

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 Shallot · Chimichurri ·

SIDES

BUTTERMILK ONION RINGS

ASPARAGUS, LEMON BUTTER

PAN ROASTED MUSHROOMS

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

FRENCH FRIES

MICHAEL LOMONACO *Chef & Partner* · MICHAEL AMMIRATI *Executive Chef*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness