

PORTER HOUSE

BAR AND GRILL

RAW BAR & APPETIZERS

GOLDEN STURGEON CAVIAR, 28 GRAMS
Buckwheat Blini, Creme Fraîche, Accompaniments

CHILLED SEAFOOD PLATEAU*
Lobster, Oysters, Clams, Shrimp, King Crab

OYSTERS - EAST & WEST COAST*
Bluepoint, Wellfleet, Quilcene, Steamboat

SHRIMP COCKTAIL - U8 SIZE
White Shrimp, Vodka Cocktail Sauce

HAMACHI CRUDO*
Trout Caviar, Calabrian Chillies, Olives

SEA SCALLOPS
Hazelnuts, Chives, Brown Butter

SALAD

BURRATA, TOMATO & BASIL

ML'S CAESAR SALAD

RUBY & GOLDEN BEET SALAD *with Goat Cheese*

SEAFOOD

BUTTER POACHED LOBSTER
Burgundy Truffle Mashed Potatoes

FAROE ISLANDS SALMON
Fennel Confit, Roasted Carrots, Za'atar Spice Crust

EASTERN SWORDFISH
Sweet Peppers, Zucchini

MAINS

ROAST LANCASTER CHICKEN
Field Mushroom Pan Roast

MAGRET DUCK STEAK
Blood Orange, Figs, Lavender

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 *USDA Prime, Chimichurri*

JUMBO LUMP CRAB CAKE
Greens, Horseradish-Mustard Sauce

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
Chanterelle Mushrooms, Herb Salad, Country Bread

CHOPPED SALAD
Buttermilk Dressing

BIBB LETTUCE, BACON, BLUE CHEESE

PASTA & RISOTTO

GARGANELLI BOLOGNESE
Veal, Beef, Prosciutto, Tomatoes, White Wine

SPAGHETTI ALLA CHITARRA
San Marzano Tomatoes, Basil

RISOTTO
Maitake Mushrooms, Burgundy Black Truffles

PRIME DRY-AGED BEEF

PORTERHOUSE
USDA Prime, Carved for Two

NEW YORK STRIP
USDA Prime, On or Off The Bone

CHILI RUBBED RIB EYE
USDA Prime, Roasted Chiles & Agave

COWBOY RIB STEAK
USDA Prime, Garlic Confit, Wild Arugula

CÔTE DE BOEUF *Double Cut Rib Eye*
USDA Prime, Red Wine & Marrow

FILET MIGNON *Maitre d' Butter*

PRIME RIB

SLOW ROASTED WITH BONE MARROW

(Wed. & Thurs. only)

WAGYU BEEF

TRUE JAPANESE 100% WAGYU, GRADE A5, MIYAZAKI PREFECTURE, NY STRIP STEAK 12 oz.

SNAKE RIVER FARMS, IDAHO, GOLD GRADE AMERICAN WAGYU, NY STRIP STEAK 12 oz.

ACCOMPANIMENTS: 1/2 LOBSTER

GRILLED SHRIMP

KING CRAB

FOIE GRAS

SAUCES: XO Cognac Peppercorn · Cabernet · Chimichurri · Bearnaise

SIDES

BUTTERMILK ONION RINGS

ROASTED BRUSSELS SPROUTS

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

HAND CUT FRENCH FRIES

BOURBON MASHED SWEET POTATO & SMOKED CHILI

MARSHMALLOW

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*