

PORTER HOUSE

BAR AND GRILL

RAW BAR, SALADS & 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

JUMBO LUMP CRAB CAKE

Greens, Horseradish-Mustard Sauce

CHOPS, SEAFOOD & MAIN DISHES

ROASTED LANCASTER CHICKEN

Arugula and Endive Salad

FAROE ISLANDS SALMON

Fennel Confit, Roasted Carrots, Za'atar Spice Crust

SWORDFISH STEAK

Sweet Peppers, Zucchini

COLORADO LAMB T-BONE CHOPS

Watercress & Mint Leaf Salad

HERITAGE BERKSHIRE PORK CHOP

Vinegar Peppers, Broccoli Rabe, Pine Nuts

HAMACHI CRUDO*

Trout Caviar, Calabrian Chillies, Olives

FILET MIGNON STEAK TARTARE*

Hand-Cut Filet, Chives, Cooked Egg, Capers

RUBY & GOLDEN BEET SALAD *with Goat Cheese*

ML'S CAESAR SALAD

CHOPPED SALAD Buttermilk Dressing

BIBB LETTUCE, BACON, BLUE CHEESE

BURRATA, TOMATO & BASIL

PRIME DRY-AGED BEEF

PORTERHOUSE *FOR TWO*

USDA Prime Dry Aged 28 Days

NEW YORK STRIP STEAK

USDA Prime, On or Off The Bone

COWBOY RIB STEAK

USDA Prime, Garlic Confit, Wild Arugula

FILET MIGNON

Maitre d' hotel Butter

CHILI RUBBED RIB EYE

USDA Prime, Roasted Chiles & Agave

SKIRT STEAK *USDA Prime, Chimichurri*

SAUCES : XO Cognac Peppercorn · Cabernet · Chimichurri · Bearnaise

BURGERS, SALADS & SANDWICHES

RIB EYE STEAK SANDWICH

Horseradish Mayo, Fries

AGED PRIME BEEF BURGER

French Fries, Lettuce & Tomato

SALMON BURGER

Pickled Ginger, Wasabi Mayo

GRILLED CHICKEN SANDWICH

Bacon, Lettuce & Tomato, Chili Mayo, Pickles, Fries

STEAK SALAD

Iceberg, Tomato, Blue Cheese

COBB SALAD

Chicken, Tomatoes, Avocado, Bacon, Blue Cheese

GULF SHRIMP SALAD

Avocado, Tomato, Lemon, Thyme & Olive Oil

GRILLED TUNA NICOISE*

Yellow Fin Tuna, Green Beans, Olives, Potato, Tomato

PASTA & RISOTTO

GARGANELLI BOLOGNESE

Veal, Beef, Prosciutto, Tomatoes, White Wine

SPAGHETTI ALLA CHITARRA

San Marzano Tomatoes, Basil

RISOTTO

Maitake Mushrooms, Burgundy Black Truffles

SIDES

BUTTERMILK ONION RINGS

*SAUTÉED SPINACH WITH GARLIC
BROCCOLI, OIL & GARLIC*

CREAMED SPINACH *OR WITH BACON*

*PAN ROASTED MUSHROOMS
TRUFFLE MASHED POTATOES*

HAND CUT FRIES

*HASH BROWNS
BAKED IDAHO POTATO*

PARK VIEW 3-COURSE LUNCH

FIRST COURSE

DAILY SOUP

BEET SALAD/GOAT CHEESE

CAESAR SALAD

ENDIVE SALAD

MAIN COURSE

PETIT FILET MIGNON *Cabernet Sauce*

ROAST CHICKEN *Fries & Pan Gravy*

SALMON *Fennel, Carrots, Za'atar*

RISOTTO *Maitake Mushrooms, Black*

Truffles

DESSERT

NEW YORK CHEESECAKE

MOLTEN CHOCOLATE CAKE

SELECTION OF GELATO OR SORBET

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