



Porterhouse Private Dining

Thank you for your interest in reserving a private dining room at Porterhouse in San Mateo. We are proud to be the only Steakhouse on the Peninsula to Dry-Age our steaks in house. Our Chef recommends a set menu for private dinners and he is very flexible and has many selections available for your guests. We are a steakhouse, but we have a great menu for both vegetarians and vegans, which can be found on the last page of the banquet menus.

We do not require your guests to pre-order. Please note that where it says "Choice of Two, Three or Four" for each course, Executive Chef Ajvix requires these choices prior to the dinner. We will print out your narrowed down menu with a custom heading of your choice. **Guests will then select one choice from each course on the night of the dinner.**

Please don't hesitate to reach out if you have any questions, concerns, or requests. Thank you and we look forward to hosting your group at our Steakhouse!

Porterhouse Restaurant
60 East Third Ave San Mateo, CA 94401
porterhousesanmateo@comcast.net
650.579.5911



3 - COURSE BANQUET MENU

\$80 PER PERSON - (EXCLUDES TAX AND GRATUITY)

First Course

(CHOICE OF TWO)

Organic Greens Salad

Local Organic Mixed Greens, Carrots, House Vinaigrette

Romaine Hearts

Grana Padano, Crouton, House Caesar

Soup Du Jour

Chef's Inspiration of a Fresh Soup Prepared Daily

Main Course

(CHOICE OF THREE)

We take pride in serving the finest Midwest USDA Prime and Certified Angus Beef. All of our bone-in steaks are dry aged, hand-cut and selected, and finished in our 1800 degree broiler.

8 OZ. Filet Mignon

Whipped Potatoes, Seasonal Vegetables, Bordelaise Sauce

16 OZ. Third Ave Club Steak

28-Day Dry-Aged Bone-In New York Strip, Whipped Potatoes, Seasonal Vegetables, Brandy Peppercorn Sauce

Grilled Cornish Hen

Herbs & Paprika Marinated, Broccoli Rabe, Crispy Fingerling Potatoes, Romesco Sauce

Pork Chop

Honey Mustard Pork, Braised Cabbage with Bacon, Whipped Potatoes, Apple Red Wine Sauce

Daily Catch

Chef's preparation of a fresh and seasonal wild fish

Dessert Course

(CHOICE OF TWO)

Butterscotch Bread Pudding

Chocolate Mousse

Gelato or Sorbet



3 - COURSE BANQUET MENU

\$90 PER PERSON - (EXCLUDES TAX AND GRATUITY)

First Course

(CHOICE OF TWO)

Organic Greens Salad

Local Organic Mixed Greens, Carrots, House Vinaigrette

Arugula Salad

Arugula, Maple Roasted Butternut Squash, Fresh Apples, Cranberry, Pomegranate Roasted Pistachios, Maple Vinaigrette

Chilled Prawns

Gulf Prawns, Spicy Garlic Aioli & Cocktail Sauce, Micro Cilantro

Crab Cakes

Dungeness Crab, Arugula & Cherry Tomato Salad, Chipotle Aioli

Soup Du Jour

Chef's Inspiration of a Fresh Soup Prepared Daily

Main Course

(CHOICE OF THREE)

We take pride in serving the finest Midwest USDA Prime and Certified Angus Beef. All of our bone-in steaks are dry aged, hand-cut and selected, and finished in our 1800 degree broiler.

8 OZ. Filet Mignon

Whipped Potatoes, Seasonal Vegetables, Bordelaise Sauce

16 OZ. Third Ave Club Steak

28-Day Dry-Aged Bone-In New York Strip, Whipped Potatoes, Seasonal Vegetables, Brandy Peppercorn Sauce

18 OZ. Cowboy Steak

14-Day Dry-Aged Bone-In Ribeye, Whipped Potatoes, Seasonal Vegetables, Cipollini Demi-Glace

Grilled Cornish Hen

Herbs & Paprika Marinated, Broccoli Rabe, Crispy Fingerling Potatoes, Romesco Sauce

Lamb Chops

Fresh Herb and Garlic Marinade, Baby Beets, Baby Carrots, Whipped Potatoes, Mint Demi Glace

Daily Catch

Chef's preparation of a fresh and seasonal wild fish

Dessert Course

(CHOICE OF TWO)

- Crème Brûlée
- Butterscotch Bread Pudding
- Chocolate Mousse
- Gelato or Sorbet



3 - COURSE BANQUET MENU

\$100 PER PERSON - (EXCLUDES TAX AND GRATUITY)

First Course

(CHOICE OF TWO)

Beets Salad

Roasted Beets, Greens, Crispy Goat Cheese, Garlic Sherry Vinaigrette

Arugula Salad

Arugula, Maple Roasted Butternut Squash, Fresh Apples, Cranberry, Pomegranate Roasted Pistachios, Maple Vinaigrette

Chilled Prawns

Gulf Prawns, Spicy Garlic Aioli & Cocktail Sauce, Micro Cilantro

Crab Cakes

Dungeness Crab, Arugula & Cherry Tomato Salad, Chipotle Aioli

Soup Du Jour

Chef's Inspiration of a Fresh Soup Prepared Daily

Main Course

(CHOICE OF FOUR)

We take pride in serving the finest Midwest USDA Prime and Certified Angus Beef. All of our bone-in steaks are dry aged, hand-cut and selected, and finished in our 1800 degree broiler.

20 OZ. Porterhouse

28-Day Dry-Aged Signature Cut, Truffled Potato Puree, Seasonal Vegetables, Bordelaise Sauce

8 OZ. Filet Mignon

Whipped Potatoes, Seasonal Vegetables, Bordelaise Sauce

18 OZ. Cowboy Steak

14-Day Dry-Aged Bone-In Ribeye, Whipped Potatoes, Seasonal Vegetables, Cipollini Demi-Glace

Lamb Chops

Fresh Herb and Garlic Marinade, Baby Beets, Baby Carrots, Whipped Potatoes, Mint Demi Glace

Grilled Cornish Hen

Herbs & Paprika Marinated, Broccoli Rabe, Crispy Fingerling Potatoes, Romesco Sauce

Daily Catch

Chef's preparation of a fresh and seasonal wild fish

Dessert Course

(CHOICE OF TWO)

- Crème Brulée

- Butterscotch Bread Pudding

- Chocolate Molten Cake

- Gelato or Sorbet



Vegetarian Options*

**In addition to your main course selections, you may add one of the following vegetarian options.*

Seasonal Vegetable Plate

Grilled & Sautéed Assorted Vegetables, Jasmine Rice

~

Seasonal Risotto

Chef's Preparation of a Seasonal Vegetarian Risotto

~

Stuffed Bell Pepper

Seasonal Vegetables, Rice, Grana Padano, Piquillo Pepper Sauce