



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 obviously 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. Chef Ajvix is also happy to create a custom family-style menu or buffet upon request.

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
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650.579.5911



4-COURSE BANQUET MENU

\$73 PER PERSON - (EXCLUDES TAX AND GRATUITY)

First Course

(CHOICE OF ONE)

Sweet Pea and Zucchini Ravioli

Crispy Kale, Lemon Cream

Butternut Squash Risotto

Slow Cooked Carnaroli Rice, Butternut Squash, Candied Walnuts, Goat Cheese Mousse, Parmigiano Reggiano

Second Course

(CHOICE OF ONE)

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

12 OZ. Third Ave Club Steak

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

Free-Range Chicken

Roasted Mary's Chicken, Herb & White Wine Marinated, Stewed Bell Peppers, Roasted Potatoes, Chicken Jus

Pork Chop

Honey Mustard Pork, Sauteed Kale, Raisins, Whipped Potatoes, Natural Jus

Daily Catch

Chef's preparation of a fresh and seasonal wild fish

Dessert Course

(CHOICE OF ONE)

Butterscotch Bread Pudding

Chocolate Mousse

Gelato or Sorbet



4-COURSE BANQUET MENU

\$78 PER PERSON - (EXCLUDES TAX AND GRATUITY)

First Course

(CHOICE OF TWO)

Sweet Pea and Zucchini Ravioli

Crispy Kale, Lemon Cream

Crab Cakes

Dungeness Crab, Apple & Cabbage Salad, Remoulade Sauce

Butternut Squash Risotto

Slow Cooked Carnaroli Rice, Butternut Squash, Candied Walnuts, Goat Cheese Mousse, Parmigiano Reggiano

Second Course

(CHOICE OF ONE)

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

14 OZ. Third Ave Club Steak

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

Free-Range Chicken

Roasted Mary's Chicken, Herb & White Wine Marinated, Stewed Bell Peppers, Roasted Potatoes, Chicken Jus

Lamb Chops

Fresh Herb and Garlic Marinade, Couscous, Cherry Tomatoes, Spinach

Daily Catch

Chef's preparation of a fresh and seasonal wild fish

Dessert Course

(CHOICE OF TWO)

- Crème Brulée

- Chocolate Mousse

- Butterscotch Bread Pudding

- Gelato or Sorbet



4-COURSE BANQUET MENU

\$ 84 PER PERSON - (EXCLUDES TAX AND GRATUITY)

First Course

(CHOICE OF TWO)

Sweet Pea and Zucchini Ravioli

Crispy Kale, Lemon Cream

Carpaccio

Beef Tender Lion, Wild Arugula, Red Onion, Cherry Tomatoes, Parmesano Reggiano, Olive Oil, Dijon Vinaigrette

Chilled Prawns

Gulf Prawns, Cocktail & Green Goblin Sauce, Micro Cilantro

Butternut Squash Risotto

Slow Cooked Carnaroli Rice, Butternut Squash, Candied Walnuts, Goat Cheese Mousse, Parmigiano Reggiano

Second Course

(CHOICE OF TWO)

Apple & Cranberry Salad

Mixed Baby Greens, Fresh Fuji Apple, Dried Cranberries, Candied Walnuts, Goat Cheese Cider Vinaigrette

Romaine Hearts

Grana Padano, Crouton, House Creaser

Soup Du Jour

Chef's Inspiration of a Fresh Soup Prepared Daily

Main Course

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

18 OZ. Cowboy Steak

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

Free-Range Chicken

Roasted Mary's Chicken, Herb & White Wine Marinated, Stewed Bell Peppers, Roasted Potatoes, Chicken Jus

Daily Catch

Chef's preparation of a fresh and seasonal wild fish

Dessert Course

(CHOICE OF TWO)

- Crème Brulée

- Chocolate Mousse

- Butterscotch Bread Pudding

- Gelato or Sorbet



4-COURSE BANQUET MENU

\$94 PER PERSON - (EXCLUDES TAX AND GRATUITY)

First Course

(CHOICE OF TWO)

Sweet Pea and Zucchini Ravioli

Crispy Kale, Lemon Cream

Carpaccio

Beef Tender Lion, Wild Arugula, Red Onion, Cherry Tomatoes, Parmesano Reggiano, Olive Oil, Dijon Vinaigrette

Chilled Prawns

Gulf Prawns, Cocktail & Green Goblin Sauce, Micro Cilantro

Second Course

(CHOICE OF TWO)

Soup Du Jour

Chef's Inspiration of a Fresh Soup Prepared Daily

Romaine Hearts

Grana Padano, Crouton, House Caesar

Apple & Cranberry Salad

Mixed Baby Greens, Fresh Fuji Apple, Dried Cranberries, Candied Walnuts, Goat Cheese Cider Vinaigrette

Main Course

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.

18 OZ. Cowboy Steak

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

8 OZ. Filet Mignon

Whipped Potatoes, Seasonal Vegetables, Bordelaise

Free-Range Chicken

Roasted Mary's Chicken, Herb & White Wine Marinated, Stewed Bell Peppers, Roasted Potatoes, Chicken Jus

Daily Catch

Chef's preparation of a fresh and seasonal wild fish

Dessert Course

(CHOICE OF TWO)

- Crème Brulée

- Chocolate Molten Cake

- Butterscotch Bread Pudding

- Gelato or Sorbet



4-COURSE BANQUET MENU

\$104 PER PERSON - (EXCLUDES TAX AND GRATUITY)

First Course

(CHOICE OF TWO)

Sweet Pea and Zucchini Ravioli

Crispy Kale, Lemon Cream

Carpaccio

Beef Tender Lion, Wild Arugula, Red Onion, Cherry Tomatoes, Parmesano Reggiano, Olive Oil, Dijon Vinaigrette

Chilled Prawns

Gulf Prawns, Cocktail & Green Goblin Sauce, Micro Cilantro

Second Course

(CHOICE OF TWO)

Soup Du Jour

Chef's Inspiration of a Fresh Soup Prepared Daily

Romaine Hearts

Grana Padano, Crouton, House Caesar

Apple & Cranberry Salad

Mixed Baby Greens, Fresh Fuji Apple, Dried Cranberries, Candied Walnuts, Goat Cheese Cider Vinaigrette

Main Course

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.

22 OZ. Porterhouse Steak

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

8 OZ. Filet Mignon

Whipped Potatoes, Seasonal Vegetables, Bordelaise

Free-Range Chicken

Roasted Mary's Chicken, Herb & White Wine Marinated, Stewed Bell Peppers, Roasted Potatoes, Chicken Jus

Daily Catch

Chef's preparation of a fresh and seasonal wild fish

Dessert Course

(CHOICE OF TWO)

- Crème Brulée

- Chocolate Molten Cake

- Butterscotch Bread Pudding

- 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

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Seasonal Risotto

Chef's Preparation of a Seasonal Vegetarian Risotto

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Stuffed Bell Pepper

Seasonal Vegetables, Rice, Grana Padano, Piquillo Pepper Sauce