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, we require 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
164 S. B Street, San Mateo, CA 94401
porterhousesanmateo@comcast.net
650.579.5911

4-COURSE BANQUET MENU

$110 PER PERSON - (EXCLUDES TAX AND GRATUITY)

First Course

(CHOICE OF ONE)

Sweet Pea and Zucchini Ravioli
Crispy Kale, Lemon Cream

Seasonal Risotto
Chef's Seasonal Risotto (vegetarian)

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 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

Half Roasted Chicken
Half Roasted Chicken, Braised Cabbage, Whipped Potatoes, Natural Jus

Pork Chop
Honey Mustard Pork, Sautéed Kale, Cauliflower Puree, Cranberry Red Wine Sauce

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

$120 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, Parmigiano Reggiano, Olive Oil, Dijon Vinaigrette

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

Crab Cakes
Dungeness Crab, Arugula & Cherry Tomatoes & Satsuma, Cajun Remoulade

Seasonal Risotto
Chef's Seasonal Risotto (vegetarian)

Second Course

(CHOICE OF TWO)

Apple Salad
Mixed Greens, Fresh Apples, Dried Cranberries, Candied Walnuts, Shaved Fennel, Maple Dressing

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 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

Lamb Chops
Fresh Herb and Garlic Marinade, Sautéed Spinach, Whipped Potatoes, Mint Demi-Glace

Half Roasted Chicken
Half Roasted Chicken, Braised Cabbage, Whipped Potatoes, Natural Jus

Dessert Course

(CHOICE OF TWO)

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

4-COURSE BANQUET MENU

$130 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, Parmigiano Reggiano, Olive Oil, Dijon Vinaigrette

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

Crab Cakes
Dungeness Crab, Arugula & Cherry Tomatoes & Satsuma, Cajun Remoulade

Seasonal Risotto
Chef's Seasonal Risotto (vegetarian)

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 Salad
Mixed Greens, Fresh Apples, Dried Cranberries, Candied Walnuts, Shaved Fennel, Maple Dressing

Main Course

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

20 OZ. Porterhouse
Impressive 20 OZ Signature Cut, Dry Aged In-House 28 Days, Whipped Potatoes, Sautéed Vegetables

8 OZ. Filet Mignon
Whipped Potatoes, Seasonal Vegetables, Bordelaise

Half Roasted Chicken
Half Roasted Chicken, Braised Cabbage, Whipped Potatoes, Natural Jus

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

PORTERHOUSE

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

~

Cauliflower Steak

Grilled Cauliflower, Seasonal Vegetables, Whipped Potatoes, Garlic Almond Sauce