



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



4-COURSE BANQUET MENU

\$90 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, Caramelized Walnuts, Pomegranate Seeds, Goat Cheese Crumbles, 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 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, Roasted Potatoes, Seasonal Vegetables, Natural Jus

Pork Chop

Honey Mustard Pork, Broccolini, Whipped Potatoes, Red Wine Plum 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

\$98 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, Apple Slaw, Cajun Remoulade

Butternut Squash Risotto

Slow Cooked Carnaroli Rice, Caramelized Walnuts, Pomegranate Seeds, Goat Cheese Crumbles, Parmigiano Reggiano

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

Half Roasted Chicken

Half Roasted Chicken, Roasted Potatoes, Seasonal Vegetables, Natural Jus

Lamb Chops

Fresh Herb and Garlic Marinade, Sautéed Spinach, Grilled Tomatoes, Whipped Potatoes, Mint Demi-Glace

Dessert Course

(CHOICE OF TWO)

- Crème Brûlée

- Chocolate Mousse

- Butterscotch Bread Pudding

- Gelato or Sorbet



4-COURSE BANQUET MENU

\$108 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, Apple Slaw, Cajun Remoulade

Butternut Squash Risotto

Slow Cooked Carnaroli Rice, Caramelized Walnuts, Pomegranate Seeds, Goat Cheese Crumbles, Parmigiano Reggiano

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 Steak

28-Day Dry-Aged Signature Cut, Whipped Potatoes, Seasonal Vegetables

8 OZ. Filet Mignon

Whipped Potatoes, Seasonal Vegetables, Bordelaise

Half Roasted Chicken

Half Roasted Chicken, Roasted Potatoes, Seasonal Vegetables, Natural 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