

# PORTERHOUSE

EST. 2007

## Starters

- CRAB CAKES** • DUNGENESS CRAB, APPLE & CABBAGE SALAD, REMOULADE SAUCE 17
- SWEET + SPICY WINGS** • SWEET CHILI SAUCE, SCALLIONS, SESAME SEEDS, CELERY 12
- BEEF SPRINGS ROLLS** • DRY AGED BEEF, CABBAGE, CARROT, CELERY, CILANTRO, GINGER PLUM SAUCE 12
- STEAK TARTARE** • PARSLEY, CAPERS, CORNICHONS, DIJON, RED ONION, LEMON ZEST, QUAIL EGG 17

## Soup & Salads

- ROMAINE HEARTS** • HOUSE CAESAR, 24-MONTH PARMIGIANO REGGIANO, CROUTON 11
- APPLE & CRANBERRY SALAD** • MIXED BABY GREENS, FUJI APPLES, DRIED CRANBERRIES, SHAVED FENNEL, CANDIED WALNUTS, CIDER VINAIGRETTE 14
- ORGANIC GREENS SALAD** • MIXED LOCAL ORGANIC GREENS, CARROTS, LIGHT-HERB VINAIGRETTE 8

## Renowned Aged Steaks

*We Proudly Source our Beef from Mid-West Stockyards in Omaha NE & Local Ranches in CA...*  
*ALL STEAKS ARE SERVED WITH OUR TWICE-BAKED POTATO & SEASONAL VEGETABLES...*

- PORTERHOUSE** • RECOGNIZED AS THE MOST PREFERRED CUT OF BEEF – DRY AGED IN HOUSE
- 20 OZ (**FOR 1**) 58
  - IMPRESSIVE 30 OZ (**FOR 2**) 89
- THIRD AVE CLUB STEAK** • 14 OZ BONE-IN NEW YORK STRIP – DRY AGED IN HOUSE, BRANDY PEPPERCORN SAUCE 42
- COWBOY** • 18 OZ DRY AGED BONE-IN RIBEYE, ROASTED CIPOLLINI, DEMI GLACE 52
- FILET MIGNON** • 8 OZ, BORDELAISE SAUCE OR BERNAISE SAUCE (\$2 SUPPLEMENT) 47
- MIXED GRILL** • 4 OZ FILET MIGNON, HALF ORDER LAMB CHOPS, ROASTED POTATOES, VEGETABLES, BORDERLAISE SAUCE 49

## Entrees

- LAMB CHOPS** • FRESH HERB AND GARLIC MARINADE, ROASTED POTATOES, BRUSSEL SPROUTS, BABY CARROTS, MINT DEMI GLACE 49
- RANGE CHICKEN** • ROSEMARY & GARLIC MARINADE, GREEN LENTIL SUCCOTASH, ROASTED CHERRY TOMATOES, CHICKEN JUS 29
- LINGUINE** • LINGUINE, HOUSE MADE DRY AGED BEEF RAGU, PARMIGIANO REGGIANO 27
- SAFFRON RISOTTO** • SLOW COOKED CARNAROLI RICE, ASPARAGUS, MUSHROOMS, SAFFRON, PARMIGIANO REGGIANO 26

## Sides

- WILD MUSHROOMS** • GARLIC, SHALLOTS, FRESH HERBS, EVOO, BORDERLAISE 9
- TRUFFLED MAC & CHEESE** • ONIONS, PARSLEY, CREAM, FONTINA, BRIE & CHEDDAR CHEESEES, BREADCRUMBS 9
- WHIPPED POTATOES** • BUTTER, CREAM, NUTMEG 8
- BRUSSEL SPROUTS & BACON** • ONIONS, ROSEMARY, EVOO, ALMONDS 8

## Desserts

- BREAD PUDDING** • BUTTERSCOTCH, CRÈME ANGLAISE, CARAMEL SAUCE 9
- CHOCOLATE MOUSSE** • AMARETTO, FRESH RASPBERRY PUREE, WHIPPED CREAM 9

*\*Sharing or Splitting Steak/Entrée: \$9 (Extra Plate with Potato & Vegetables)*

### Weights & Measures

1 OZ = 28.3495 Grams      8 OZ = 227 Grams = 0.5 lbs      16 OZ = 454 Grams = 1 lbs      32 OZ = 907 Grams = 2 lbs