

# PORTERHOUSE

EST. 2007

## Starters

- ½ DOZEN ½ SHELL • DAILY OYSTERS, HOUSE MIGNONETTE & COCKTAIL SAUCE 20
- CRAB CAKES • DUNGENESS CRAB, ARUGULA & CHERRY TOMATO SALAD, CHIPOTLE AIOLI 23
- CHILLED PRAWNS • GULF PRAWNS, SPICY GARLIC AIOLI & COCKTAIL SAUCE, MICRO CILANTRO 21
- ESCARGOT • FRESH HERBS, GARLIC, LEMON, WHITE WINE, GRILLED CROSTINI 19
- SWEET + SPICY WINGS • SWEET CHILI SAUCE, SCALLIONS, SESAME SEEDS, CELERY 14
- POLENTA POUTINE • POLENTA FRIES, HOUSE BEEF RAGU, FONTINA CHEESE, 1800 DEGREES 16
- 36 HOUR NIMAN PORK BELLY • ROASTED CAULIFLOWER, ARUGULA, DRIED CRANBERRIES, CORN KERNELS, HONEY BORDELAISE 15
- BEEF SPRINGS ROLLS • DRY AGED BEEF, CABBAGE, CARROT, CELERY, CILANTRO, GINGER PLUM SAUCE 13
- STEAK TARTARE • PARSLEY, CAPERS, CORNICHONS, DIJON, RED ONION, LEMON ZEST, QUAIL EGG 19

## Soup & Salads

- ONION SOUP • CROUTON, FONTINA, PARMIGIANO REGGIANO 12
- SEASONAL SOUP • CHEF'S INSPIRATION M/P
- ICEBERG WEDGE • HOUSE BACON, CHERRY TOMATOES, PICKLED SHALLOTS, BLUE CHEESE DRESSING 12
- BEETS SALAD • ROASTED BEETS, GREENS, GARLIC SHERRY VINAIGRETTE, CRISPY GOAT CHEESE 12
- ROMAINE HEARTS • HOUSE CAESAR, 24-MONTH PARMIGIANO REGGIANO, CROUTON 12
- HEIRLOOM TOMATO SALAD • HEIRLOOM TOMATOES, BURRATA, FRESH BASIL, PESTO, EVOO, SABA, SEA SALT 14
- STRAWBERRY SALAD • BABY SPINACH, FRESH STRAWBERRIES, AVOCADO, RED ONION, FETA CHEESE, BALSAMIC VINAIGRETTE 14

## 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) 66 • IMPRESSIVE 30 OZ (FOR 2) 104
- THIRD AVE CLUB STEAK • 16 OZ OZ BONE-IN NEW YORK STRIP – DRY AGED IN HOUSE, BRANDY PEPPERCORN SAUCE 57
- COWBOY • 18 OZ DRY AGED BONE-IN RIBEYE, ROASTED CIPOLLINI, DEMI GLACE 60
- FILET MIGNON • 8 OZ, BORDELAISE SAUCE OR BÉARNAISE SAUCE (\$4 SUPPLEMENT) 56
- 4 OZ, BORDELAISE SAUCE OR BÉARNAISE SAUCE (\$4 SUPPLEMENT) 35
- MIXED GRILL • 4 OZ FILET MIGNON, HALF ORDER LAMB CHOPS, ROASTED POTATOES, VEGETABLES, BORDELAISE SAUCE 58

## Entrees

- LAMB CHOPS • FRESH HERB AND GARLIC MARINADE, BABY BEETS, BABY CARROTS, WHIPPED POTATOES, MINT DEMI GLACE 59
- PORK CHOP • HONEY MUSTARD PORK, CRISPY BRUSSEL SPROUTS, WHIPPED POTATOES, FRESH CHERRIES, RED WINE SAUCE 37
- GRILLED CORNISH HEN • HERBS & PAPRIKA MARINATED, SAUTEED SPINACH, BABY CARROTS, CRISPY FINGERLING POTATOES, NATURAL JUS 29
- DAILY CATCH • CHEF'S PREPARATION OF A FRESH AND SEASONAL WILD FISH 47
- LINGUINE • LINGUINE, HOUSE MADE DRY AGED BEEF RAGU, GREEN BEANS, BUTTON MUSHROOMS, PARMIGIANO REGGIANO 31
- HEIRLOOM TOMATO RISOTTO • SLOW COOKED CARNAROLI RICE, HEIRLOOM TOMATOES, CORN KERNELS, MASCARPONE CHEESE, PARMIGIANO REGGIANO 29

## Sides

- WILD MUSHROOMS • GARLIC, SHALLOTS, FRESH HERBS, EVOO, BORDELAISE 12
- TRUFFLED MAC & CHEESE • ONIONS, PARSLEY, CREAM, FONTINA, BRIE & CHEDDAR CHEESES, BREADCRUMBS 12
- BRUSSEL SPROUTS & BACON • ONIONS, ROSEMARY, EVOO, ALMONDS 12
- CREAMED CORN • FRESH HERBS, CREAM, PARMIGIANO REGGIANO 12

*\*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.

## Cocktails

### **Behind the Scene 15.**

St. Germain elderflower liqueur, LaMarca Prosecco, Hibiscus flower

### **Boulevardier 15.**

Maker's Mark Bourbon, Campari, sweet vermouth, served over ice

### **Pink Cadillac 15.**

Blanco Tequila, triple sec, lime juice, sweet & sour, cranberry juice, served over ice

### **Pear Martini 15.**

Absolut Pear Vodka, St. Germain elderflower liqueur, simple syrup, fresh lemon juice

### **Elderflower Lemon Drop 15.**

Grey Goose Vodka, St. Germain elderflower liqueur, fresh lemon juice, triple sec, served up

### **Pineapple Mojito 14.**

Bacardi Rum, pineapple gum syrup, pineapple juice, mint, lime & soda served over ice

### **French Martini 15.**

Grey Goose Vodka, Chambord, pineapple juice, fresh lime juice, served up

### **Cucumber Mule 14.**

Square One Cucumber Vodka, ginger beer, fresh lime juice

### **Espresso Martini 16.**

Grey Goose Vodka, espresso, Crème de Cacao, Godiva liqueur, Kahlua

## Wine by the Glass

### SPARKLING

Prosecco, LA Marca, Italy, NV -- Split 14.

### WHITES

Chardonnay, Catena Alta, Argentina. 2017 17.

Sauvignon Blanc, Grgich Hills, Napa Valley, 2018 16.

Rosé, Costa Di Rose, Italy, 2020 14.

Riesling, Heinz Eifel, Mosel Valley, Germany, 2020 – Kabinett 11.

Moscato, Mirassou Winery, 2018 13.

### REDS

Cab. Sauv., Sempre Vive, Napa Valley, 2014 22.

Malbec, D.V. Catena, Argentina, 2018 15.

Pinot Noir, Morgan, “Twelve Clones” Santa Lucia Highlands, 2018 19.

Zinfandel, Grgich Hills, Napa Valley, 2017 19.

## Beer

### DRAFT

Lagunitas IPA, Petaluma, CA 10.

Devil's Canyon “Beer Friday,” Pilsner, San Carlos 9.

### BOTTLE

Stella Artois, Lager, Belgium 8.

Hoegaarden, The Original Wheat Beer, Belgium, 9.

Bitburger, “Premium Pils”, Germany 8.

Chimay Blue ‘Grand Reserve,’ Strong Dark Ale, Belgium 15.

Coors Light, Light Lager 7.

Beck's, “Non-Alcoholic” Germany 5.