

PORTERHOUSE

EST. 2007

Starters

- ½ DOZEN ½ SHELL • DAILY OYSTERS, HOUSE MIGNONETTE & COCKTAIL SAUCE 19
- CRAB CAKES • DUNGENESS CRAB, APPLE & CABBAGE SALAD, REMOULADE SAUCE 18
- CHILLED PRAWNS • GULF PRAWNS, COCKTAIL & GREEN GOBLIN SAUCE, MICRO CILANTRO 20
- SWEET + SPICY WINGS • SWEET CHILI SAUCE, SCALLIONS, SESAME SEEDS, CELERY 13
- 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 18

Soup & Salads

- ONION SOUP • CROUTON, FONTINA, PARMIGIANO REGGIANO 11
- SEASONAL SOUP • CHEF'S INSPIRATION M/P
- ICEBERG WEDGE • HOUSE BACON, CHERRY TOMATOES, PICKLED SHALLOTS, BLUE CHEESE DRESSING 11
- ROMAINE HEARTS • HOUSE CAESAR, 24-MONTH PARMIGIANO REGGIANO, CROUTON 11
- APPLE & CRANBERRY SALAD • MIXED BABY GREENS, FRESH FUJI APPLE, DRIED CRANBERRIES, CANDIED WALNUTS, GOAT CHEESE CIDER VINAIGRETTE 14
- SUSAN'S STEAK SALAD • MIXED BABY GREENS, ONIONS, CHERRY TOMATOES, BLEU CHEESE, DAILY BUTCHER'S CUT DRY AGED GRILLED STEAK, BALSAMIC VINAIGRETTE 25

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) 61
 - IMPRESSIVE 30 OZ (FOR 2) 92
- THIRD AVE CLUB STEAK • 14 OZ BONE-IN NEW YORK STRIP – DRY AGED IN HOUSE, BRANDY PEPPERCORN SAUCE 45
- COWBOY • 18 OZ DRY AGED BONE-IN RIBEYE, ROASTED CIPOLLINI, DEMI GLACE 55
- FILET MIGNON • 8 OZ, BORDELAISE SAUCE OR BERNAISE SAUCE (\$4 SUPPLEMENT) 50
- MIXED GRILL • 4 OZ FILET MIGNON, HALF ORDER LAMB CHOPS, ROASTED POTATOES, VEGETABLES, BORDELAISE SAUCE 52

Entrees

- LAMB CHOPS • FRESH HERB AND GARLIC MARINADE, COUSCOUS, SAUTEED MUSHROOMS & CHERRY TOMATOES, MINT DEMI GLACE 52
- PORK CHOP • HONEY MUSTARD PORK, SAUTEED KALE, RAISINS, WHIPPED POTATOES, NATURAL JUS 37
- GRILLED WILD SALMON • SAUTEED KALE, WHIPPED POTATOES, CHERRY TOMATO BEURRE BLANC 42
- LINGUINE • LINGUINE, HOUSE MADE DRY AGED BEEF RAGU, GREEN BEANS, BUTTON MUSHROOMS, PARMIGIANO REGGIANO 30
- BUTTERNUT SQUASH RISOTTO • SLOW COOKED CARNAROLI RICE, BUTTERNUT SQUASH, CANDIED WALNUTS, GOAT CHEESE MOUSSE, PARMIGIANO REGGIANO 29

Sides

- WILD MUSHROOMS • GARLIC, SHALLOTS, FRESH HERBS, EVOO, BORDELAISE 9
- TRUFFLED MAC & CHEESE • ONIONS, PARSLEY, CREAM, FONTINA, BRIE & CHEDDAR CHEESES, BREADCRUMBS 9
- BRUSSEL SPROUTS & BACON • ONIONS, ROSEMARY, EVOO, ALMONDS 8

**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