

PORTERHOUSE

EST. 2007

Starters

- ½ DOZEN ½ SHELL • DAILY OYSTERS, HOUSE MIGNONETTE & COCKTAIL SAUCE 20
- CRAB CAKES • DUNGENESS CRAB, APPLE SLAW, CAJUN REMOULADE 25
- CHILLED PRAWNS • GULF PRAWNS, SPICY GARLIC AIOLI & COCKTAIL SAUCE, MICRO CILANTRO 22
- 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 • APPLE & CAULIFLOWER FLORETS, YAM PUREE, HONEY BORDELAISE 15
- SMOKED SALMON CROSTINI • CAPERS, ONIONS, LEMON AIOLI 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, FETA CHEESE, PISTACHIOS, HONEY MUSTARD VINAIGRETTE 12
- ROMAINE HEARTS • HOUSE CAESAR, 24-MONTH PARMIGIANO REGGIANO, CROUTON 12
- APPLE SALAD • MIXED GREENS, FRESH APPLES, DRIED CRANBERRIES, CANDIED WALNUTS, SHAVED FENNEL, MAPLE DRESSING 14
- FRISÉE SALAD • FRISÉE, RADICCHIO, POACHED PEAR, ROASTED BUTTERNUT SQUASH, POMEGRANATE KERNELS, RED WINE 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) 110
- 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) 58
- 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 59

Entrees

- LAMB CHOPS • FRESH HERB AND GARLIC MARINADE, SAUTEED SPINACH, GRILLED TOMATOES, WHIPPED POTATOES, MINT DEMI GLACE 59
- PORK CHOP • HONEY MUSTARD PORK, BROCCOLINI, WHIPPED POTATOES, RED WINE PLUM SAUCE 37
- HALF ROASTED CHICKEN • HALF ROASTED CHICKEN, ROASTED POTATOES, SEASONAL VEGETABLES, NATURAL JUS 29
- DAILY CATCH • CHEF'S PREPARATION OF A FRESH AND SEASONAL WILD FISH 47
- LINGUINE • LINGUINE, HOUSE MADE DRY AGED BEEF RAGU, GARLIC BREAD, PARMIGIANO REGGIANO 31
- BUTTERNUT SQUASH RISOTTO • SLOW COOKED CARNAROLI RICE, POMEGRANATE KERNELS, CARAMELIZED WALNUTS, GOAT CHEESE CRUMBLES, PARMIGIANO REGGIANO 29

Sides

- WILD MUSHROOMS • GARLIC, SHALLOTS, FRESH HERBS, EVOO, BORDELAISE 12
- TRUFFLED MAC & CHEESE • ONIONS, PARSLEY, CREAM, FONTINA, BRIE & CHEDDAR CHEESE, BREADCRUMBS 12
- BRUSSEL SPROUTS & BACON • ONIONS, ROSEMARY, EVOO, ALMONDS 12
- ROASTED KABOCHA SQUASH • FRESH HERBS, CHIPOTLE AIOLI 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

Members Only Bramble 16.

Empress 1908 Gin, lemon juice, Crème De Mure, club soda, served over ice

PHT 15.

Tanqueray Gin, Lo Fi Sweet Vermouth, Lo Fi Amaro, served over ice

Pomme Sauvage 16.

Wild Roots Apple Vodka, Fireball Whisky, ginger beer, lemon juice, honey drizzle, served over ice

Scarlet Starlet 15.

Crown Royal, pomegranate juice, squeeze of lemon, Absinthe Spritz, served up

Casablanca 16.

Casamigos Blanco, Chambord, squeeze of lime juice, Prosecco, served in flute

The Marked Woman Margarita 16 .

Don Julio Reposado, hot & spicy ginger, fresh lemon & lime, Float Grand Marnier, served over ice

Penicillin 17.

Rye Templeton, lemon juice, honey, Canton Ginger Liqueur Ardbeg Islay Scotch, served over ice

Barbados Sunset 17.

Zaya Dark Rum, Velvet Falernum Liqueur, pineapple gum, splash of pineapple & lime juice, served up

Espresso Martini 16.

Grey Goose Vodka, espresso, Kahlua, Bailey's

Wine by the Glass

SPARKLING

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

WHITES

Chardonnay, Grgich Hills, Napa Valley, 2016 19.

Sauvignon Blanc, Grgich Hills, Napa Valley, 2019 16.

Rosé, La Jolie Fleur, Italy, 2021 14.

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

Moscato, Mirassou Winery, 2020 13.

REDS

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

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

Pinot Noir, Roco, Willamette Valley, NV 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.