

PORTERHOUSE

EST. 2007

Starters

- CRAB CAKES • DUNGENESS CRAB, APPLE & CABBAGE SALAD, REMOULADE SAUCE17
- ESCARGOT • FRESH HERBS, GARLIC, LEMON, WHITE WINE, GRILLED CROSTINI18
- CHILLED PRAWNS • GULF PRAWNS, COCKTAIL & TARTAR SAUCE, MICRO CILANTRO19
- SWEET + SPICY WINGS • SWEET CHILI SAUCE, SCALLIONS, SESAME SEEDS, CELERY12
- BEEF SPRINGS ROLLS • DRY AGED BEEF, CABBAGE, CARROT, CELERY, CILANTRO, GINGER PLUM SAUCE12
- STEAK TARTARE • PARSLEY, CAPERS, CORNICHONS, DIJON, RED ONION, LEMON ZEST, QUAIL EGG17

Soup & Salads

- ROMAINE HEARTS • HOUSE CAESAR, 24-MONTH PARMIGIANO REGGIANO, CROUTON11
- ICEBERG WEDGE • HOUSE BACON, CHERRY TOMATOES, PICKLED SHALLOTS, BLUE CHEESE DRESSING11
- SUMMER SALAD • BABY SPINACH, FRESH STRAWBERRIES, RED ONIONS, AVOCADO, ROASTED PISTACHIOS, GOAT CHEESE, HONEY CITRUS VINAIGRETTE14
- SUSAN’S STEAK SALAD • MIXED BABY GREENS, ONIONS, CHERRY TOMATOES, BLEU CHEESE, DAILY BUTCHER’S CUT DRY AGED GRILLED STEAK, BALSAMIC VINAIGRETTE18

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 SAUCE42
- COWBOY • 18 OZ DRY AGED BONE-IN RIBEYE, ROASTED CIPOLLINI, DEMI GLACE52
- 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 SAUCE49

Entrees

- LAMB CHOPS • FRESH HERB AND GARLIC MARINADE, ROASTED POTAOTES, BRUSSEL SPROUTS, BABY CARROTS, MINT DEMI GLACE49
- PORK CHOP • APRICOT GLAZED NIMAN RANCH CHOP, SAUTEED GREEN BEANS, WHIPPED POTATOES, NATURAL JUS34
- RANGE CHICKEN • ROSEMARY & GARLIC MARINADE, SWEET CORN SUCCOTASH, WHIPPED POTATOES, CHICKEN JUS29
- GRILLED WILD SALMON • SAUTEED BROCCOLI AND CARROTS, ROASTED POTATOES, LEMON CAPER BEURRE BLANC40
- LINGUINE • LINGUINE, HOUSE MADE DRY AGED BEEF RAGU, GREEN BEANS, BUTTON MUSHROOMS, PARMIGIANO REGGIANO27
- SWEET CORN RISOTTO • SLOW COOKED CARNAROLI RICE, CORN, GREEN BEANS, CHERRY TOMATOES, PARMIGIANO REGGIANO26

Sides

- WILD MUSHROOMS • GARLIC, SHALLOTS, FRESH HERBS, EVOO, BORDERLAISE9
- TRUFFLED MAC & CHEESE • ONIONS, PARSLEY, CREAM, FONTINA, BRIE & CHEDDAR CHEESEES, BREADCRUMBS9
- BRUSSEL SPROUTS & BACON • ONIONS, ROSEMARY, EVOO, ALMONDS8

*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