

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 • CELERY ROOT PUREE, ASPARAGUS, FRESH ORANGES, RED WINE REDUCTION 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
- ARUGULA SALAD • ARUGULA, BLOOD ORANGES, SHAVED FENNEL, ROASTED PISTACHIOS, AVOCADO, GOAT CHEESE, DIJON 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) 65
 - IMPRESSIVE 30 OZ (FOR 2) 100
- THIRD AVE CLUB STEAK • 16 OZ OZ BONE-IN NEW YORK STRIP – DRY AGED IN HOUSE, BRANDY PEPPERCORN SAUCE 56
- COWBOY • 18 OZ DRY AGED BONE-IN RIBEYE, ROASTED CIPOLLINI, DEMI GLACE 59
- FILET MIGNON • 8 OZ, BORDELAISE SAUCE OR BÉARNAISE SAUCE (\$4 SUPPLEMENT) 55
- 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 56

Entrees

- LAMB CHOPS • FRESH HERB AND GARLIC MARINADE, BABY BEETS, BABY CARROTS, WHIPPED POTATOES, MINT DEMI GLACE 57
- PORK CHOP • HONEY MUSTARD PORK, CRISPY BRUSSEL SPROUTS, WHIPPED POTATOES, PINEAPPLE SWEET CHILI SAUCE 37
- GRILLED CORNISH HEN • HERBS & PAPRIKA MARINATED, BROCCOLI RABE, CRISPY FINGERLING POTATOES, ROMESCO SAUCE 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
- ASPARAGUS RISOTTO • SLOW COOKED CARNAROLI RICE, MUSHROOMS, ASPARAGUS, MASCARPONE CHEESE, 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 9
- GRILLED ASPARAGUS • LEMON, EVOO, PARMIGIANO REGGIANO 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.

Cocktails

Behind the Scene 15.

St. Germain elderflower liqueur, LaMarca Prosecco, Hibiscus flower

Bourbon Smash 15.

Cyrus Noble Small Batch Bourbon, simple syrup, lemon & mint, served over ice

Paper Plane 15.

Bulleit Bourbon, Aperol, Amaro, fresh lemon juice, served up

Pear Martini 15.

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

Hibiscus Lemon Drop 15.

Grey Goose Vodka, hibiscus flower, fresh lemon juice, triple sec, served up

Pineapple Mojito 14.

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

Pomegranate Martini 15.

Grey Goose Vodka, pomegranate juice, Cointreau, fresh lime juice, homemade grenadine

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, Panthera, Russian River Valley, 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., Mira Winery, Napa Valley, 2011 22.

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

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

Zinfandel, Frank Family Vineyards, Napa Valley, 2016 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.