

# 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
- SMOKED SALMON CROSTINI • CAPERS, ONIONS, LEMON AIOLI 15
- BEEF SPRINGS ROLLS • DRY AGED BEEF, CABBAGE, CARROT, CELERY, CILANTRO, GINGER PLUM SAUCE 13

## Soup & Salads

- SEASONAL SOUP • POTATO LEEK SOUP, TOPPED WITH BACON 12
- ICEBERG WEDGE • HOUSE BACON, CHERRY TOMATOES, PICKLED SHALLOTS, BLUE CHEESE DRESSING 12
- BETS SALAD • ROASTED BETS, 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

## Renowned Aged Steaks

*We Proudly Source our Beef from Mid-West Stockyards in Omaha NE & Local Ranches in CA...*

*ALL STEAKS ARE SERVED WITH WHIPPED POTATOES & 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 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
- PRIME RIB • 12 OZ, SLOW ROASTED, AU JUS (LIMITED AVAILABILITY) 50
- 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

- TURKEY DINNER • DIESTEL FAMILY RANCH FREE RANGE TURKEY, BRINED, WHIPPED POTATOES, SAUTEED VEGETABLES, GRAVY, CRANBERRY SAUCE 55
- 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
- WILD DAILY CATCH • CHEF'S PREPARATION OF A FRESH AND SEASONAL WILD FISH 47
- 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

**HAPPY THANKSGIVING!**

**THURSDAY, NOVEMBER 24<sup>TH</sup>, 2022**

*\*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.