

# PORTERHOUSE

EST. 2007

## Starters

- ½ DOZEN ½ SHELL • DAILY OYSTERS, HOUSE MIGNONETTE & COCKTAIL SAUCE 18
- CRAB CAKES • DUNGENESS CRAB, APPLE & CABBAGE SALAD, REMOULADE SAUCE 17
- CHILLED PRAWNS • GULF PRAWNS, COCKTAIL & TARTAR SAUCE, MICRO CILANTRO 19
- SWEET + SPICY WINGS • SWEET CHILI SAUCE, SCALLIONS, SESAME SEEDS, CELERY 12
- POLENTA POUTINE • POLENTA FRIES, HOUSE BEEF RAGU, FONTINA CHEESE, 1800 DEGREES 15
- 36 HOUR NIMAN PORK BELLY • SWEET POTATOE PUREE, POMEGRANATE KERNELS, FRISSE & FENNEL SALAD 14
- BEEF SPRINGS ROLLS • DRY AGED BEEF, CABBAGE, CARROT, CELERY, CILANTRO, GINGER PLUM SAUCE 12
- ESCARGOT • FRESH HERBS, GARLIC, LEMON, WHITE WINE, GRILLED CROSTINI 18
- STEAK TARTARE • PARSLEY, CAPERS, CORNICHONS, DIJON, RED ONION, LEMON ZEST, QUAIL EGG 17

## 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
- BEETS SALAD • ROASTED BEETS, GREENS, GARLIC SHERRY VINAIGRETTE, CRISPY GOAT CHEESE 11
- ROMAINE HEARTS • HOUSE CAESAR, 24-MONTH PARMIGIANO REGGIANO, CROUTON 11
- APPLE & CRANBERRY SALAD • MIXED BABY GREENS, FUJI APPLES, DRIED CRANBERRIES, SHAVED FENNEL, CANDIED WALNUTS, CIDER VINAIGRETTE 14
- ARUGULA & PROSCIUTTO SALAD • BABY WILD ARUGULA, RADISHES, MANDARINS, CRISPY PROSCIUTTO, SHAVED PARMIGIANO REGGIANO, BALSAMIC VINAIGRETTE 15

## 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 SAUCE 42
- COWBOY • 18 OZ DRY AGED BONE-IN RIBEYE, ROASTED CIPOLLINI, DEMI GLACE 52
- PRIME RIB • 12 OZ, SLOW ROASTED, AU JUS (LIMITED AVAILABILITY) 42
- 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 SAUCE 49

## Entrees

- LAMB CHOPS • FRESH HERB AND GARLIC MARINADE, ROASTED POTATOES, BRUSSEL SPROUTS, BABY CARROTS, MINT DEMI GLACE 49
- PORK CHOP • MARINATED NIMAN RANCH CHOP, SAUTEED KALE & RAISINS, ROASTED APPLES, WHIPPED POTATOES, NATURAL JUS 34
- RANGE CHICKEN • ROSEMARY & GARLIC MARINADE, GREEN LENTIL SUCCOTASH, ROASTED CHERRY TOMATOES, CHICKEN JUS 29
- DAILY CATCH • CHEF'S PREPARATION OF A FRESH AND SEASONAL FISH M/P
- LINGUINE • LINGUINE, HOUSE MADE DRY AGED BEEF RAGU, PARMIGIANO REGGIANO 27
- SAFFRON RISOTTO • SLOW COOKED CARNAROLI RICE, ASPARAGUS, MUSHROOMS, SAFFRON, PARMIGIANO REGGIANO 26

## Sides

- WILD MUSHROOMS • GARLIC, SHALLOTS, FRESH HERBS, EVOO, BORDERLAISE 9
- TRUFFLED MAC & CHEESE • ONIONS, PARSLEY, CREAM, FONTINA, BRIE & CHEDDAR CHEESEES, BREADCRUMBS 9
- WHIPPED POTATOES • BUTTER, CREAM, NUTMEG 8
- GRILLED ASPARAGUS • LEMON, EVOO, BALSAMIC GLAZE 8
- ROASTED CAULIFLOWER • GARLIC, BUTTER, ROASTED PISTACHIOS 8
- 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