PORTERHOUSE

HAPPY THANKSGIVING!

Starters

½ DOZEN ½ SHELL • DAILY OYSTERS, HOUSE MIGNONETTE & COCKTAIL SAUCE 27

CRAB CAKES • DUNGENESS CRAB, ARUGULA, CHERRY TOMATOES & SATSUMA, CAJUN REMOULADE 32

CHILLED PRAWNS • GULF PRAWNS, SPICY GARLIC AIOLI & COCKTAIL SAUCE, MICRO CILANTRO 27

ESCARGOT • FRESH HERBS, GARLIC, LEMON, WHITE WINE, GRILLED CROSTINI 23

SWEET + SPICY WINGS • SWEET CHILI SAUCE, SCALLIONS, SESAME SEEDS, CELERY 18

POLENTA POUTINE • POLENTA FRIES, HOUSE BEEF RAGU, FONTINA CHEESE, 1800 DEGREES 20

36-HOUR NIMAN PORK BELLY • CARAMELIZED APPLES & BUTTERNUT SQUASH PUREE 19

SMOKED SALMON CROSTINI • CAPERS, ONIONS, LEMON AIOLI 20

BEEF SPRING ROLLS • DRY-AGED BEEF, CABBAGE, CARROT, CELERY, CILANTRO, GINGER & PLUM SAUCE 16

BEEF CARPACCIO • ARUGULA, ONIONS, CAPERS, PARMIGIANO REGGIANO, DIJON MUSTARD, LEMON AIOLI 20

STEAK TARTARE • PARSLEY, CAPERS, CORNICHONS, DIJON, RED ONION, LEMON ZEST, QUAIL EGG 22

BREAD SERVICE • BREAD & BUTTER 5

Soup & Salads

ONION SOUP • CROUTON, FONTINA, PARMIGIANO REGGIANO 18

SEASONAL SOUP • SUNCHOKE CUP 14 / BOWL 16

ICEBERG WEDGE • HOUSE BACON, CHERRY TOMATOES, PICKLED SHALLOTS, BLUE CHEESE DRESSING 16

BEETS SALAD • ROASTED BEETS, GREENS, HONEY MUSTARD VINAIGRETTE, CRISPY GOAT CHEESE 16

ROMAINE HEARTS • HOUSE CAESAR, RED ONIONS, 24-MONTH PARMIGIANO REGGIANO, CROUTON 17

APPLE SALAD • MIXED GREENS, FRESH APPLES, DRIED CRANBERRIES, CANDIED WALNUTS, SHAVED FENNEL, MAPLE DRESSING 17

FRISEE&RADICCHIO SALAD • ONIONS, BUTTERNUT SQUASH, PEAR, POMEGRANATE, BLEU CHEESE, MAPLE DRESSING 19

Renowned Aged Steaks

We Proudly Source our Beef from Midwest 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**) 73 • IMPRESSIVE 30 OZ (**FOR 2**) 135

TOMAHAWK WAGYU 30 OZ TOMAHAWK WAGYU, DRY-AGED IN-HOUSE, BORDELAISE 252

PRIME RIB • 12 OZ PRIME RIB, SLOW ROASTED, AU JUS – **(LIMITED AVAILABILITY)** 57

KANSAS CITY STRIP 16 OZ BONE-IN NEW YORK STRIP, DRY-AGED IN-HOUSE, BRANDY PEPPERCORN 61

COWBOY • 18 OZ BONE-IN RIBEYE – DRY-AGED IN-HOUSE, ROASTED CIPOLLINI, DEMI GLACE 70

FILET MIGNON • 8 OZ, BORDELAISE SAUCE OR BÉARNAISE SAUCE ($4 SUPPLEMENT) 69
4 OZ, BORDELAISE SAUCE OR BÉARNAISE SAUCE ($4 SUPPLEMENT) 42

MIXED GRILL • 4 OZ FILET MIGNON, HALF ORDER LAMB CHOPS, ROASTED POTATOES, VEGETABLES, BORDELAISE SAUCE 69

ENHANCEMENTS

LOBSTER TAIL 40

SCALLOPS 20

GARLIC SHRIMP 15

BLEU CHEESE 5

Entrees

LAMB CHOPS • FRESH HERB & GARLIC MARINADE, SAUTEED SPINACH, WHIPPED POTATOES, MINT DEMI-GLACE 68

PORK CHOP • HONEY MUSTARD PORK, SAUTEED KALE, CAULIFLOWER PUREE, CRANBERRY RED WINE SAUCE 42

TURKEY DINNER • DIESTEL FAMILY FREE-RANGE TURKEY, BRINED, CANDIED YAMS, STUFFING, WHIPPED POTATOES, GRAVY, CRANBERRY SAUCE 58

DAILY CATCH • CHEF'S PREPARATION OF A FRESH AND SEASONAL WILD FISH 59

RIGATONI • RIGATONI, HOUSE-MADE DRY AGED BEEF RAGU, GARLIC BREAD, PARMIGIANO REGGIANO 37

SEAFOOD LINGUINE • LINGUINE, CLAMS, SHRIMP, SEASONAL FISH, TOMATO SAUCE 41

CAULIFLOWER STEAK • GRILLED CAULIFLOWER, PARMIGIANO, ALMONDS, TWICE-BAKED POTATO, VEGETABLES 28

WILD MUSHROOM RISOTTO • SLOW-COOKED CARNAROLI RICE, MIXED MUSHROOMS, PARMIGIANO REGGIANO 36

Sides

WILD MUSHROOMS • GARLIC, SHALLOTS, FRESH HERBS, EVOO, OYSTER SAUCE 15

TRUFFLED MAC & CHEESE • PARSLEY, CREAM, FONTINA, BRIE & CHEDDAR CHEESE, BREADCRUMBS 15

BRUSSEL SPROUTS & BACON • FRESH HERBS, PARMIGIANO REGGIANO 15

ROASTED BUTTERNUT SQUASH • PISTACHIOS, HONEY GLAZE, FETA 15

**Sharing or Splitting Steak/Entrée: $9 (Extra Plate with Potato & Vegetables) *20% gratuity added to parties greater than 5*

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

Woman In Red **19.**
Grey Goose Vodka, Strawberry Shrub, Simple, Bubbles

The Castaway **19.**
Coconut Washed Grey Goose Vodka, Crème de Cacao, Honey, Pineapple, Lime, Served over Pebbled Ice

Rita Hayworth **19.**
The Botanist Dry Gin, Aperol, Campari, Chambord, Agave, Lemon, Foamer

The Bogart **19.**
Dirty Martini, The Botanist Dry Gin, Dolin Dry Vermouth, Thyme Brine, Bleu Cheese Olives

Some Like It Hot Margarita **19.**
El Tesoro Blanco Tequila Infused With Fresno Peppers, Cointreau, Lime, Agave, Tajin Rim

The Hepburn **19.**
Skinny Margarita, El Tesoro Blanco Tequila, Agave

Ready Aim Fire **19.**
Amaras Verde Mezcal, Honey Syrup, Pineapple Juice, Lime, Habeñero Shrub, Pink Peppercorn

Porterhouse Manhattan **19.**
Knob Creek Rye, House Sweet Vermouth Blend, Angostura

Bruno's Old Fashioned **19.**
Maker's Mark, Demerara, Angostura

The Monroe **19.**
Hamilton Jamaican Pot Still Black Rum, Agricole Blanc, Pierre Ferrand Curaçao, Orgeat, Lime, Over Pebbled Ice

Casablanca **19.**
Prince de Didonne V.S.O.P., Sugar, Bitters, Chartreuse

Espresso Martini **19.**
Grey Goose Vodka, Kahlua, Baileys, Espresso

The Dark Passage **19.**
Prince de Didonne V.S.O.P., Chocolate 43, Crème Du Mùre

Wine by the Glass

SPARKLING

Prosecco, Mionetto, Italy, NV -- Split 14.

WHITES

Sauvignon Blanc, Villa Maria, Marlborough, NZ, 2022 16.

Vionta Albariño, Rías Baixas, Spain, 2023 15.

Chardonnay, Frog's Leap, Napa Valley, 2023 19.

Rosé, Garzón, Uruguay, 2022 14.

Riesling, Heinz Eifel, Mosel Valley - Germany, 2022– Kabinett 11.

Moscato, Mirassou Winery, 2020 13.

REDS

Cabernet Sauvignon, Sempre Vive, Napa Valley, 2014 22.

Malbec, D.V. Catena, Argentina, 2021 16.

Pertinace, Barbera D'Alba, Piedmont, Italy, 20230 17.

Pinot Noir, Vireton, Willamette Valley, 2023 19.

Zinfandel, Grgich Hills, Napa Valley, 2019 19.

Beer

DRAFT

Sierra Nevada, Hazy Little Thing IPA, Chico 10.

Deschutes, Mirror Pond, Pale Ale, Portland 10.

Kona Brewing Co, Longboard, Island Lager, Oahu 10.

BOTTLE

Stella Artois, Lager, Belgium 8.

Hoegaarden, The Original Wheat Beer, Belgium, 9.

Efes, Pilsener, Turkey 8.

Coors Light, Light Lager 7.

Heineken '0.0', "Non-Alcoholic" Holland 6.

Zero Proof

Jungle Free Bird (21+) **10.**
Ritual Rum Alternative, Pineapple, Lime, Simple Syrup

Envious Limeade **10.**
House Sweet Basil Puree, Pineapple Juice, Lime Juice, Soda Water

Prickly Pear Limeade **10.**
Liquid Alchemist Prickly Pear, Lime, Club Soda

Fever-Tree Sparkling Sicilian Lemonade **8.**