

**P O R T E R**  
**H O U S E**  
**N E W Y O R K**

**APPETIZERS**

Italian Artisan Salumi 21  
*Prosciutto, smoked speck, cacciatorino sausage*

Steak Tartare: Hand Cut Filet Mignon 22

Pine Island Oysters Rockefeller 18

Chilled Seafood Platter 75 / 92  
*Oysters, clams, shrimp, crab & lobster*

Oysters or Clams on the Half Shell 18  
*Market-availability*

Chilled Shrimp Cocktail 19

USA Siberian Sturgeon Caviar 95  
*Blini, creme fraiche, chives*  
 28 grams / 1 oz.

Foie Gras Parfait with Port Jelly 18  
*Brioche toast points*

Pan Seared Sea Scallops 20  
*Capers, brown butter, creamy celery root*

Jumbo Lump Crab Cake 21  
*Horseradish-mustard cream*

Hudson Valley Artisan Smoked Salmon 17  
*Creme fraiche & salmon caviar*

Tomatoes, Onions, Maytag Blue Cheese 18  
*Add: thick cut apple wood bacon 9*

Classic Caesar Salad 14

Wild Italian Arugula Salad 17  
*Roasted peppers, pecorino cheese,  
 Sicilian olives, grape tomatoes*

Belgian Endive Salad 16  
*Organic greens, walnuts & mustard vinaigrette*

Porter House Chopped Salad 15  
*Mixed lettuces, tomato, cucumber, peppers,  
 asparagus, vinaigrette*

**STEAK, CHOPS, & POULTRY**

Herb Roasted Natural Chicken 29  
*Natural pan juices, tarragon mushrooms*

Grilled Skirt Steak 32  
*Argentine chimichurri sauce*

Hudson Valley Duck Steak 38  
*Apricot & black mission fig compote,  
 green peppercorn sauce*

Veal Chop 46  
*First cut veal, roasted garlic, arugula salad*

Colorado Lamb T-Bone Chops 45  
*Rosemary & extra virgin olive oil*

10 oz. Dry Aged Prime Beef Burger 26  
*Sharp cheddar, fries & onion rings*

Prime Boneless Sirloin Steak 53  
*Off - the - bone strip steak*

Prime Porterhouse for two 53 per person  
*USDA Prime Dry Aged Beef*

Dry Aged Prime New York Strip Steak 53  
*Cut on the bone*

Cowboy Rib Steak 57  
*Creekstone Farms USDA Prime cut on the bone*

Chili Rubbed Brandt Natural Rib Eye 49  
*Aged 45+ days*

Filet Mignon 48  
*Maitre d'hotel butter*

**SEAFOOD**

Butter Poached Lobster 49  
*Poached & shelled 2 lb. Maine lobster,  
 Spring fricasse: fennel, fava beans & spring onions*

Slow Roasted Organic Scottish Salmon 38  
*Roasted citrus couscous, broccoli rabe, gaeta olives*

Grilled Swordfish Steak 38  
*Zucchini, roasted tomato, thyme & olive oil*

**WE HANDCUT OUR  
 STEAKS DAILY  
 ON PREMISES**

Rigatoni Bolognese 14 APP / 25 MC  
*Imported artisanal pasta, classic Italian meat sauce;  
 veal, beef, prosciutto, white wine & tomatoes*

Truffle Porcini Risotto 15 APP / 27 MC  
*Arborio rice, porcini mushrooms, English peas, pine nuts,  
 parmesan cheese & black truffle butter*

**VEGETABLES**

Buttermilk Onion Rings 10

Pan Roasted Mushrooms 12

Honey & Thyme Roasted Carrots 10

Jumbo Asparagus, steamed or lemon butter 10

Fresh Leaf Spinach, Garlic & Oil 10

Broccolini with Garlic & Oil 10

Macaroni & Cheese 12

Creamed Spinach 10  
*Plain or Mr. Pete's way, with Bacon 12*

Roasted Jerusalem Artichokes 12  
*Sun dried tomato, basil*

**POTATOES**

Buttery Mashed Potatoes 9

Hash Browns 10

Baked Jumbo Idaho Russets 9

Truffle Mashed Yukon Golds 14

Hand Cut French Fries 10

Kettle Cooked Potato Chips 6

**SAUCES**

Bourbon Peppercorn • Cabernet & Caramelized Shallots • Classic Bearnaise • House Made BBQ Steak Sauce • 2 each additional