

PORTER HOUSE NEW YORK

APPETIZERS

Classic Caesar Salad 14 <i>Add: chicken or shrimp 10 / 12</i>	Jumbo Lump Crab Cake 20 <i>Horseradish-mustard cream</i>	Chilled Seafood Platter 75 / 92 <i>Oysters, clams, shrimp, crab & lobster</i>
Porter House Chopped Salad 15 <i>Mixed lettuces, tomato, cucumber, peppers, asparagus, vinaigrette</i>	Filet Mignon Steak Tartare 19 <i>Prepared to order, traditional garnishes</i>	Oysters on the Half Shell 18 <i>Market-availability</i>
Wild Italian Arugula 16 <i>Roasted peppers, pecorino cheese, olives, tomatoes</i>	Pine Island Oysters Rockefeller 18	Chilled Shrimp Cocktail 19 <i>Classic cocktail & green goddess sauces</i>
Endive and Field Greens Salad 17 <i>Roasted walnuts & mustard vinaigrette</i>	Sliced Tomatoes, Onions, Blue Cheese 16 <i>Add: Rasher of Thick-Cut Apple Wood Smoked Bacon 9</i>	Local Littleneck Clams on the Shell 17
		Daily Market Soup 12

STEAK, SEAFOOD & MAIN DISHES

Herb Roasted Natural Chicken 24 <i>Natural pan juices with mushrooms</i>	Prime Porterhouse for two 53 <i>per person</i> <i>USDA Prime Dry Aged Beef</i>
Bistro-Style Hanger Steak 25 <i>Cabernet & shallot sauce</i>	Prime New York Strip Steak 53 <i>Cut on the bone</i>
Grilled Skirt Steak 26 <i>Argentine chimichurri sauce</i>	Prime Boneless Sirloin Steak 53 <i>Off - the - bone strip steak</i>
Grilled Swordfish Steak 34 <i>Zucchini, roasted tomato, thyme & olive oil</i>	Cowboy Rib Steak 57 <i>Creekstone Farms USDA Prime Cut on the bone</i>
Colorado Lamb T-Bone Chops 39 <i>Rosemary & extra virgin olive oil</i>	Chili Rubbed Brandt Natural Rib Eye 49 <i>Aged 45+ days</i>
Slow Roasted Organic Scottish Salmon 34 <i>Roasted citrus couscous, broccoli rabe, gaeta olives</i>	Filet Mignon 48 <i>Maitre d'hotel butter</i>

LUNCHEON SALADS

Tuna Nicoise 22 <i>Imported Italian olive oil-cured tuna, mixed greens, green beans, capers, olives, potato, tomato</i>	Classic Cobb Salad 21 <i>Poached chicken, greens, tomatoes, avocado, bacon, blue cheese</i>	Gulf Shrimp Salad 25 <i>Jumbo shrimp, avocado, tomato, lemon, thyme & olive oil</i>
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SIDES 9

Buttermilk Onion Rings	Broccolini with Garlic & Oil	Truffle Mashed Potatoes
Sautéed Spinach with Garlic	Pan Roasted Field Mushrooms	Hand Cut French Fries
Creamed Spinach <i>Plain or Mr. Pete's way with bacon</i>	Baked Macaroni & Cheese	Hash Browns

PARK VIEW LUNCH

Select three courses, \$24

FIRST COURSE

- Our Daily Soup
- Classic Caesar Salad
- Endive & Field Greens Salad

MAIN COURSE

- Petite Filet Mignon
Truffle mashed potatoes, shallot-red wine sauce
- Grilled Salmon
Braised French lentils, spinach, & tarragon
- Pan Roasted Amish Chicken
Napa cabbage, mushroom pan gravy

DESSERT

- New York Cheesecake
- Raspberry & Passionfruit Sorbet
- Flourless Chocolate Cake

SAUCES

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