

PORTERHOUSE[®]

STEAKS & SEAFOOD

APPETIZERS

Shrimp Cocktail \$11

Broiled Sea Scallops \$9

Sun-Dried Tomato Butter

Seared Ahi Tuna \$10

Oysters Rockefeller - Market

Seasonal Selections, Creamy Spinach, Bacon, Gruyère Cheese

Crab Stuffed Mushrooms \$10

Lump Crabmeat, Garlic, Breadcrumbs, Sweet Butter

Oysters on the Half Shell — Market

Seasonal Selections

SOUPS

Lobster Bisque \$7

French Onion Soup \$6

Chef's Daily Feature \$6

SALADS

Chop Salad \$7

Romaine Lettuce, Hearts of Palm, Asparagus,
Olives, Bacon, Avocado, Blue Cheese, Red Wine Vinaigrette

Wedge \$6

Iceberg Lettuce, Bleu Cheese Dressing, Red Onions

Caesar \$6

Romaine Lettuce Hearts, Caesar Dressing, Shaved Parmesan

Spinach \$7

Baby Spinach, Apple Smoked Bacon, Mushrooms, Red Onions,
Chopped Egg, Roasted Pecans, Warm Bacon Vinaigrette

Market \$6

Mixed Baby Greens, Bacon, Bleu Cheese, Sweet Basil Vinaigrette

PRIME RIB FEATURE

Friday & Saturday Only

A succulent slow roasted, Black Angus cut served
with natural juices and a creamy horseradish sauce

16 oz. King Cut \$28

12 oz. Queen Cut \$24

limited availability

Executive General Manager: Christopher Plute

Executive Chef: Richard Creamer

HOUSE FAVORITES

Horseradish Crusted Filet \$27
Roasted Garlic and Chile Glaze

Broiled Stuffed Tilapia \$24
Lobster Cream Sauce and Sautéed Spinach

Delmonico \$28
16 oz. USDA Prime Delmonico Served with Roasted Portobellas,
Bourbon Demi-Glace and Gorgonzola Cream Sauce

STEAKS & CHOPS

Our Steaks are served topped with Maitre d' Butter.

You may substitute: Bourbon Demi-Glace • Cognac-Peppercorn Sauce
Creamy Horseradish Sauce • Béarnaise Sauce • Gorgonzola Cream Sauce
Hollandaise Sauce

Petite Filet 8 oz. \$26

Prime Porterhouse 22 oz. \$36

Filet 12 oz. \$33

Veal Chop 16 oz. \$33

Prime New York Strip 14 oz. \$33

Lamb Chops \$29

Bone-in Rib Eye 22 oz. \$30

Chicken Fricassee \$18
Asparagus and Shiitake Mushroom Medley

Add Sautéed Mushrooms and Onions for \$3

SEAFOOD

Salmon Fillet \$21
Ginger-Soy Glazed

Twin Cold Water Lobster Tails - Market

Lump Crab Cakes \$24

Surf and Turf - Market
Petite Filet with a Lobster Tail

Crab Stuffed Jumbo Shrimp \$23
With Rice Pilaf

Seafood Feature of the Day - Market

Jumbo Shrimp & Sea Scallop Linguini \$22
White Wine, Garlic Butter Sauce

Add Lump Crab, Asparagus and Hollandaise Sauce to any entrée for \$7

VEGETABLES

Asparagus with Hollandaise Sauce \$7

Burgundy Mushrooms \$6

Onion Rings \$5

Creamed Spinach \$5

Green Beans with Garlic \$5

Sautéed Spinach \$5

POTATOES

Au Gratin \$6

Yukon Gold Mashed \$5

Yukon Gold Loaded Mashed \$6

Baked Potato \$4

Steak Fries \$4

Pan Roasted Potatoes \$5