

Appetizers

Jumbo Shrimp Cocktail \$11⁹⁵

Chilled jumbo shrimp served with our classic cocktail sauce and lemon

Porter House Raw Bar Selection P.A.

Price & variety according to market availability

Prosciutto & Melon \$10⁹⁵

Paper thin Prosciutto de Palma and sweet canteloup melon with a drizzle of balsamic syrup and cracked black pepper

Roasted Pepper Hummus with House Made Herbed Flat Bread \$7⁹⁵

A blend of roasted peppers, chickpeas, garlic and herbs served with warm savory flat bread

Roasted Vegetables with Grilled Country Bread \$7⁹⁵

Chopped onions, eggplant, peppers, tomatoes & zucchini with olive oil, garlic & herbs served warm with grilled country bread

Beef Carpaccio \$10⁹⁵

Paper thin slices of beef tenderloin with arugula, capers, chives and shaved parmesan

Crispy Shrimp & Crab Pockets \$10⁹⁵

Sweet crabmeat and savory gulf shrimp with our blend of spices, flash fried in thin pastry, served with chipotle aioli

Fried Artichoke Hearts with Lemon Basil Sauce \$8⁹⁵

Tender flash fried artichoke hearts in a crisp panko coating, served with a vibrant lemon basil sauce

Pan Fried Stuffed Portobello Mushroom \$9⁹⁵

A roasted portobello mushroom stuffed with ricotta, prosciutto and fresh mozzarella, pan fried and served with marinara

Fried Calamari \$9⁹⁵

Tender rings of squid fried and served with marinara sauce and citrus remoulade

Crab Cakes \$11⁹⁵

Succulent crab meat with our blend of herbs & spices, pan fried and served with lemon chive aioli drizzle

Coconut Shrimp \$11⁹⁵

Jumbo shrimp in coconut crust, flash fried and served with Grand Marnier sauce

Baked Clams \$10⁹⁵

with garlic, oregano, white wine & seasoned breadcrumbs

Three Onion Soup Gratinee \$5⁹⁵

Three kinds of sweet onions roasted and simmered in a robust beef broth finished with croutons, gruyere and pecorino romano cheeses.

Porter House Soup of the Day P.A.

Our seasonal selection of house made soup

Salads

Caesar Salad \$7⁹⁵

Chopped hearts of romaine with black pepper anchovy dressing, French bread croutons and Parmigiano Reggiano

Porter House Salad \$6⁹⁵

Tender mesclun greens with julienned carrots, grape tomatoes, cucumbers and nicoise olives, balsamic shallot vinaigrette

The Classic Wedge \$7⁹⁵

Salad of chilled iceberg, vine ripe tomatoes, Applewood smoked bacon, red onions & blue cheese dressing

Arugula Salad \$9⁹⁵

Piquant arugula greens with shaved fennel, sun dried tomatoes, paper thin Parmigiano Reggiano cheese and kalamata olives, balsamic vinaigrette

Goat Cheese Salad \$9⁹⁵

Toasted French bread croutons with mild goat cheese, herbs and a pinch of parmesan; served with mesclun salad topped with pistachios, dried cranberries and sliced apple; balsamic vinaigrette

Mozzarella & Roasted Peppers \$9⁹⁵

Fresh sliced mozzarella and marinated roasted peppers with sliced garlic, olive oil and basil

Country Salad \$8⁹⁵

Mesclun greens with crumbled goat cheese, spicy walnuts, Fuji apple, toasted raisin bread, served with champagne vinaigrette

Chopped Salad \$8⁹⁵

Diced tomatoes, sweet red onions, bell peppers, cucumbers and string beans with lemon, olive oil and chives

Pasta

(Our Pasta Selections are available in half portions as appetizers)

Lobster Ravioli \$18⁹⁵

in a Stoli Vanil vodka sauce with pancetta & green peas

Artichoke & Pesto Ravioli \$16⁹⁵

with artichoke hearts, sun dried tomato & pine nuts

Cavatelli with Sweet Sausage \$14⁹⁵

olive oil, broccoli rabe, diced tomato & garlic

Lemon Pappardelle \$17⁹⁵

With shrimp, scallops, white wine, tomato & herbs

Porter House Prime Steaks

Prime Dry Aged Strip Steak \$35⁹⁵

USDA Prime bone in strip steak simply grilled

Prime Porterhouse for Two \$62⁹⁵

38 Ounce Porterhouse simply grilled or served with our classic au poivre sauce

Prime Rib Queen \$19⁹⁵ King \$22⁹⁵

Slow roasted and served with natural juices

Prime Cowboy Steak \$32⁹⁵

22 Ounce Rib Steak with Porter House Steak Sauce

Prime New York Sirloin \$26⁹⁵

14 Ounce New York Strip with Porter House Steak Sauce

Prime T-bone Steak \$34⁹⁵

24 Ounce T-Bone with smothered onions

Prime Filet Mignon \$32⁹⁵

12 Ounce Filet with Béarnaise Sauce

Prime Petit Filet Mignon \$26⁹⁵

8 Ounce Filet with Béarnaise Sauce

Porter House Steak Temperature Guide

Black & Blue – Charred and Raw Center

Pittsburgh – Charred and Medium Rare Center

Very Rare – Seared Outside, Cold Center

Rare – Very Red, Cool Center

Medium Rare – Red, Lukewarm Center

Medium – Pink, Warm Center

Medium Well – Very Little Pink, Hot Center

Well – Butterflied, Gray, Hot Center

Seafood

(All Seafood Entrees served with Texmati Rice Pilaf and Chef's Selection of Seasonal Vegetable)

Porter House Fish Fry \$18⁹⁵

Tilapia, Cod, Sea Scallops & Shrimp Flash Fried in Our Own Seasoned Breadcrumbs, Traditional Tartare Sauce

Grilled Salmon \$19⁹⁵

Sun Dried Tomato & Basil Crust, Garlic Butter & Lemon

Jumbo Shrimp \$23⁹⁵

Broiled with Garlic Butter & Herb Breadcrumbs

Tuna Steak \$24⁹⁵

Grilled Rare with Sesame, Ginger & Green Onion

Seared Sea Scallops \$23⁹⁵

With lemon & pesto crumb topping

Irish Favorites

Chicken Pot Pie \$14⁹⁵

*Gently stewed chicken in a creamy sauce
Baked with a puff pastry dome*

Shepherds Pie \$14⁹⁵

*Angus beef, green peas, carrots & onions
in a rich brown gravy with mashed potato gratin*

Guinness Beef Stew \$15⁹⁵

*Braised chunks of Guinness marinated beef
and country vegetables in a rich brown gravy*

Poultry, Lamb & Pork

Lamb Steak \$21⁹⁵

Grilled Marinated Lamb with Garlic, Lemon & Rosemary

Grilled Center Cut Pork Chop \$21⁹⁵

with Apricots, Green Onions & Balsamic Demi

Grilled Duck Breast \$21⁹⁵

with Figs & Pearl Onions

Lemon Chicken \$15⁹⁵

A roasted half chicken basted with lemon & herbs

Grilled Chicken Breast \$16⁹⁵

*A double breast of boneless chicken marinated, grilled
and served with exotic mushrooms*

Accompaniments Included with your Steak, Seafood, Poultry, Pork or Lamb Entrée:

Chef's Seasonal Vegetable and Your Choice Of:

Mashed Potatoes ~ Garlic Mashed Potatoes ~ Baked Potato ~ Steak Fries ~ Texmati Rice Pilaf

Or Choose One of the Following Salads:

Caesar Salad ~ Porter House Salad ~ Tomato & Red Onion Salad

Sides for the Table (serves 2-3 people)

Champ (*Mashed Potatoes & Scallions*) \$3⁹⁵

Mashed Potatoes \$3⁹⁵

Garlic Mashed Potatoes \$3⁹⁵

Sweet Potato Fries \$3⁹⁵

Steak Fries \$3⁹⁵

Seasoned Fries \$3⁹⁵

Onion Rings \$3⁹⁵

Herb Crusted Fried Zucchini \$3⁹⁵

Sautéed Garlic Spinach \$3⁹⁵

Creamed Spinach \$4⁹⁵

Sautéed Tiny String Beans \$5⁹⁵

Steamed Asparagus \$4⁹⁵

Broccoli with Garlic & Lemon \$3⁹⁵

Tomato & Red Onion Salad \$4⁹⁵

Sautéed Exotic Mushrooms \$5⁹⁵

Roasted Eggplant & Tomato \$4⁹⁵

18% Gratuity on Parties of 8 or More, Splitting Charge on Entrees \$8

Let Us Cater Your Next Event. Visit us online at www.porterhouseusa.com

The Porter House 125 Kinderkamack Road Montvale, NJ 07645 Tel. (201) 307-6300

Kid's Menu

Porter House Cheese
Pizza

Chicken Tenders with
Broccoli or Fries

Mac & Cheese

Crispy Fish

Cheese Quesadilla

Pasta with Red Sauce,
Butter or Plain

Hamburger (4 oz. Patty on
a soft bun) with fries