

# THE PORTER HOUSE GRILL

595 BROADWAY, NORWOOD, NJ 07648

## LUNCHEON MENU ONE

### SALADS

*(HOST CHOICE OF ONE)*

#### **PORTER HOUSE SALAD**

*TENDER MESCLUN GREENS WITH ENDIVE, GRAPE TOMATOES, EUROPEAN CUCUMBER  
& BALSAMIC VINAIGRETTE*

#### **CAESAR SALAD**

*HEARTS OF ROMAINE, LEMON & CRACKED BLACK PEPPER DRESSING, PARMESAN  
CROUTONS*

### ENTREES

*(GUEST CHOICE OF ONE)*

#### **HERB CRUSTED PRIME ROASTED SIRLOIN**

*AROMATIC HERBS AND SPICES FLAVOR OUR HAND CARVED SIRLOIN, SERVED WITH  
CLASSIC MADEIRA SAUCE*

#### **FILLET OF SOLE**

*BAKED WITH CRAB STUFFING, LOBSTER COGNAC SAUCE*

#### **PISTACHIO CHICKEN**

*PAN FRIED CHICKEN BREAST COATED WITH PISTACHIO BREADCRUMBS, SERVED WITH  
A LIGHT BASIL DIJON CREAM SAUCE*

#### **PENNE A LA VODKA**

*PENNE PASTA WITH A VODKA CREAM SAUCE*

### DESSERTS

*(HOST CHOICE OF ONE)*

#### **WARM CRANBERRY APPLE WALNUT CRISP**

*GRANNY SMITH APPLES, DRIED CRANBERRIES AND SPICES TOPPED WITH A CINNAMON  
WALNUT STREUSEL TOPPING AND FRESH WHIPPED CREAM*

#### **CALLEBAUT DARK CHOCOLATE MOUSSE**

*WITH FRESH WHIPPED CREAM*

*TEA & COFFEE*

***\$21<sup>50</sup> PER PERSON***

***PRICE DOES NOT INCLUDE TAX OR GRATUITY***

# DINNER MENU ONE

## APPETIZER

(HOST CHOICE OF ONE)

### **PENNE DE LA CASA**

(CHOOSE ONE)

ROASTED VEGETABLE SAUCE AND PESTO (VEGETARIAN) \* EXOTIC & WILD  
MUSHROOMS WITH WHITE TRUFFLE OIL \* ALA VODKA WITH PANCETTA

### **CHILLED JUMBO SHRIMP COCKTAIL**

GREY GOOSE BLOODY MARY COCKTAIL SAUCE (ADDITIONAL \$4. PER PERSON)

### **THE PORTER HOUSE CRAB CAKES**

LEMON CHIVE BUTTER SAUCE, MANGO SALSA AND HERB SALAD (ADDITIONAL \$5. PER  
PERSON)

## SALADS

(HOST CHOICE OF ONE)

### **PORTER HOUSE SALAD**

TENDER MESCLUN GREENS WITH ENDIVE, GRAPE TOMATOES, EUROPEAN CUCUMBER &  
BALSAMIC VINAIGRETTE

### **CAESAR SALAD**

HEARTS OF ROMAINE, LEMON & CRACKED BLACK PEPPER DRESSING, PARMESAN  
CROUTONS

## ENTREES

(GUEST CHOICE OF ONE)

### **HERB CRUSTED PRIME ROASTED SIRLOIN**

AROMATIC HERBS AND SPICES FLAVOR OUR HAND CARVED SIRLOIN, SERVED WITH  
CLASSIC MADEIRA SAUCE

### **CHICKEN SONOMA**

SAUTÉED CHICKEN BREASTS WITH LEMON, SUN DRIED TOMATOES, ARTICHOKE, PINOT  
GRIGIO & CAPERS

### **GRILLED ATLANTIC SALMON**

WITH A SWEET MUSTARD AND ROASTED SHALLOT CRUST, CITRUS & CHIVE BUTTER SAUCE

*ALL ENTREES SERVED WITH YUKON GOLD POTATO PUREE & MÉLANGE OF STIR FRIED  
SEASONAL VEGETABLES*

## DESSERT

### **WARM CRANBERRY APPLE CRISP**

GRANNY SMITH APPLES, DRIED CRANBERRIES AND SPICES TOPPED WITH A CINNAMON  
STREUSEL TOPPING AND FRESH WHIPPED CREAM

SERVICE OF COFFEE & TEA

***\$31<sup>50</sup> PER PERSON***

***PRICE DOES NOT INCLUDE TAX OR GRATUITY***

## DINNER MENU TWO

### APPETIZER

(HOST CHOICE OF ONE)

#### **PENNE DE LA CASA**

(CHOOSE ONE)

ROASTED VEGETABLE SAUCE AND PESTO (VEGETARIAN) \* EXOTIC & WILD  
MUSHROOMS WITH WHITE TRUFFLE OIL \* ALA VODKA WITH PANCETTA

#### **CHILLED JUMBO SHRIMP COCKTAIL**

GREY GOOSE BLOODY MARY COCKTAIL SAUCE (ADDITIONAL \$4. PER PERSON)

#### **THE PORTER HOUSE CRAB CAKES**

LEMON CHIVE BUTTER SAUCE, MANGO SALSA AND HERB SALAD (ADDITIONAL \$5. PER  
PERSON)

### SALADS

(HOST CHOICE OF ONE)

#### **PORTER HOUSE SALAD**

TENDER MESCLUN GREENS WITH ENDIVE, GRAPE TOMATOES, EUROPEAN CUCUMBER &  
BALSAMIC VINAIGRETTE

#### **CAESAR SALAD**

HEARTS OF ROMAINE, LEMON & CRACKED BLACK PEPPER DRESSING, PARMESAN  
CROUTONS

### ENTREES

(GUEST CHOICE OF ONE)

#### **THE AMERICAN PRIME RIB**

A BLACK PEPPER AND HERB CRUSTED PRIME RIB OF AMERICAN BEEF, HAND CARVED  
AND SERVED WITH CLASSIC AU JUS

#### **CHICKEN NAPA VALLEY**

PAN ROASTED CHICKEN BREAST WITH PANCETTA, SUN DRIED TOMATOES, ROASTED  
GARLIC & BASIL

#### **GRILLED ATLANTIC SALMON**

WITH A SWEET MUSTARD AND ROASTED SHALLOT CRUST, CITRUS & CHIVE BUTTER SAUCE

*ALL ENTREES SERVED WITH YUKON GOLD POTATO PUREE & MÉLANGE OF STIR FRIED  
SEASONAL VEGETABLES*

### DESSERT

#### **WARM CRANBERRY APPLE CRISP**

GRANNY SMITH APPLES, DRIED CRANBERRIES AND SPICES TOPPED WITH A CINNAMON  
STREUSEL TOPPING AND FRESH WHIPPED CREAM

SERVICE OF COFFEE & TEA

***\$34<sup>50</sup> PER PERSON***

***PRICE DOES NOT INCLUDE TAX OR GRATUITY***

# DINNER MENU THREE

## APPETIZER

(HOST CHOICE OF ONE)

### **PENNE DE LA CASA**

(CHOOSE ONE)

ROASTED VEGETABLE SAUCE AND PESTO (VEGETARIAN) \* EXOTIC & WILD MUSHROOMS WITH  
WHITE TRUFFLE OIL \* ALA VODKA WITH PANCETTA

### **MELON & PARMA PROSCIUTTO**

THINLY SLICED IMPORTED PROSCIUTTO WITH RIPE CANTELOUP MELON AND A BLACK CHERRY  
BALSAMIC DRIZZLE

### **CHILLED JUMBO SHRIMP COCKTAIL**

GREY GOOSE BLOODY MARY COCKTAIL SAUCE (ADDITIONAL \$4. PER PERSON)

## SALADS

(HOST CHOICE OF ONE)

### **PORTER HOUSE SALAD**

TENDER MESCLUN GREENS WITH ENDIVE, GRAPE TOMATOES, EUROPEAN CUCUMBER & BALSAMIC  
VINAIGRETTE

### **CAESAR SALAD**

HEARTS OF ROMAINE, LEMON & CRACKED BLACK PEPPER DRESSING, PARMESAN CROUTONS

## ENTREES

(GUEST CHOICE OF ONE)

### **PRIME GRILLED FILET MIGNON AU POIVRE**

TENDER FILET OF BEEF SERVED WITH OUR THREE PEPPERCORN COGNAC SAUCE

### **PAN ROASTED MURRAY'S CHICKEN "OSSO BUCCO"**

FRENCH CUT, AND SIMMERED IN AN AROMATIC SAUCE OF CHARDONNAY, SAFFRON, TOMATOES AND  
BASIL

### **POTATO AND HERB CRUSTED BASS**

SERVED WITH AN AROMATIC CABERNET SAUVIGNON SAUCE

*ALL ENTREES SERVED WITH YUKON GOLD POTATO PUREE & MÉLANGE OF STIR FRIED SEASONAL  
VEGETABLES*

## DESSERT

(HOST CHOICE OF ONE)

### **WARM CRANBERRY APPLE CRISP**

GRANNY SMITH APPLES, DRIED CRANBERRIES AND SPICES TOPPED WITH A CINNAMON STREUSEL TOPPING AND  
FRESH WHIPPED CREAM

### **CALLEBAUT DARK CHOCOLATE MOUSSE**

WITH COCOA NIBS AND FRESH WHIPPED CREAM

SERVICE OF COFFEE & TEA

***\$42<sup>50</sup> PER PERSON***

***PRICE DOES NOT INCLUDE TAX OR GRATUITY***

# LUNCHEON MENU TWO

## SALADS

*(HOST CHOICE OF ONE)*

### **PORTER HOUSE SALAD**

*TENDER MESCLUN GREENS WITH ENDIVE, GRAPE TOMATOES, EUROPEAN CUCUMBER  
& BALSAMIC VINAIGRETTE*

### **CAESAR SALAD**

*HEARTS OF ROMAINE, LEMON & CRACKED BLACK PEPPER DRESSING, PARMESAN  
CROUTONS*

## ENTREES

*(GUEST CHOICE OF ONE)*

### **SLICED SIRLOIN**

*SAUTÉED ONIONS IN A RICH BROWN GRAVY*

### **GRILLED FILET OF SALMON**

*A CITRUS MASCARPONE SAUCE*

### **PASTA PRIMAVERA**

*PENNE PASTA WITH MIXED VEGETABLES AND CREAM SAUCE*

### **CHICKEN FRANCAISE**

*SAUTÉED CHICKEN WITH A LEMON AND WHITE WINE CAPER SAUCE*

## DESSERTS

*(HOST CHOICE OF ONE)*

### **WARM CRANBERRY APPLE WALNUT CRISP**

*GRANNY SMITH APPLES, DRIED CRANBERRIES AND SPICES TOPPED WITH A CINNAMON  
WALNUT STREUSEL TOPPING AND FRESH WHIPPED CREAM*

### **CALLEBAUT DARK CHOCOLATE MOUSSE**

*WITH FRESH WHIPPED CREAM*

*TEA & COFFEE*

***\$21<sup>50</sup> PER PERSON***

***PRICE DOES NOT INCLUDE TAX OR GRATUITY***

