



Porterhouse Restaurant Week Menu
Sunday March 5, 2017 through Thursday March 9, 2017

Appetizer Choices:

Steak Chimichurri

Tender grilled NY Strip steak, sliced & finished with fresh herb Chimichurri sauce over timbale of rice.

Blackened Chicken Appetizer

Blackened sautéed boneless chicken strips topped with fresh Pico de Gallo & a dollop of Ranchero sauce

Greek Salad

Fresh Romaine lettuce, topped with sliced Roma tomatoes, crumbled Feta cheese, diced Bermuda onions & Kalamata olives. Served with a side of Aegean dressing.

Fried Pickles

Beer battered fried pickle spears served with sweet 'n spicy Aioli dip.

Reuben Spring Rolls

Thin sliced Boars head corned beef, sauerkraut & creamy Swiss cheese rolled in flash fried Spring Rolls. Served with a side of Thousand Island dressing

Entrée Choices:

Horseradish & Crab crusted Sirloin

Tender 5 ounce Sirloin steak crusted with horseradish, mixed cheeses and lump crabmeat. grilled to your liking and served with our roasted garlic red skinned mashed potatoes.

Strip Steak Scampi

New York strip steak, grilled to your specification, topped with a pair of sweet jumbo shrimp & finished with a white wine & garlic butter sauce. Served with red skinned mashed potatoes.

Roasted Prime Rib

A generous cut of herb crusted, slow roasted Prime Rib served Au jus with a piping hot baked Potato

Tilapia Provencal

Pan sautéed Tilapia fillet topped w/ capers, tomatoes & mushrooms in light Olive oil sauce. Served with house rice

Chicken Athena

Sautéed boneless breast of chicken in a garlic olive oil sauce finished with asparagus tips, Kalamata olives, diced tomatoes & Feta cheese. Served over linguini

Pork Americane

Tender sautéed Pork medallions topped with sliced apples & dried cherries in a rich pan au jus. Served over roasted garlic mashed red skinned potatoes

Dessert Choices:

Bread Pudding

Cinnamon raisin bread pudding served warm with caramel sauce & cinnamon swirl ice cream

Turtle Cheesecake

Creamy cheesecake with caramel, chocolate & pecans

Chocolate Mousse

Creamy milk chocolate mousse served with a cookie wafer