

# PORTERHOUSE

EST. 2007

## LOUNGE MENU

SPRING 2017

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½ DOZEN OYSTERS 18  
daily oysters, house mignonette & cocktail sauce  
add a bottle of Rose + \$18

BEEF SPRING ROLLS 12  
wild mushrooms, cabbage, carrots, celery, cilantro,  
ginger plum sauce

STUFFED MEATBALLS 10  
aged ground beef, fontina cheese, housemade ragu

ROASTED PORK BELLY 14  
corn pudding, asparagus, roasted shallots, red wine  
reduction

FILET STREET TACOS 11  
seasoned beef tenderloin, onions, cilantro,  
roasted tomato house salsa

POLENTA POUTINE 15  
polenta fries, dry aged beef ragu, fontina cheese

1800° MUSHROOMS 22  
stuffed white mushrooms, ground beef, garlic, fresh  
herbs, horseradish

PORTERHOUSE BURGER 16  
8oz of dry aged beef, bacon onion marmalade,  
fontina cheese, house-cut fries

CRISPY GREEN BEANS 9  
golden fried green beans, chili garlic aioli

SUSAN'S STEAK SALAD 18  
chef's seasonal inspiration & daily butcher's cut

## HAPPY HOUR

M – F from 5:00-6:00

### COCKTAILS

well drinks & martinis 7  
house cocktails 2 off

### BEER

draft beer 5  
all other beer 1 off

### WINE

chardonnay 8  
*Alma Negra "V Blend," Mendoza, 2013*  
rosé 6  
*Vetlinsky "Graf Hardegg," Austria, 2011*  
merlot 8  
*Mission, Hawkes bay, NZ, 2012*  
cabernet 8  
*Kest Reserve, Barossa Red, Australia, 2010*

## HAPPY EATS...

Beef Spring Rolls	8
Sweet+Spicy Wings	8
Filet Street Tacos	7
Polenta Poutine	10
Shaking Beef	14
Porterhouse Burger	12
Susan's Steak Salad	15
Hand Cut Fries	6

*\*menu available only in bar & lounge area\**

*The consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of foodborne illness.*

## Cocktails

### **Behind the Scene 13.**

Hibiscus flower, elderflower liqueur, sparkling wine

### **The Parisian 11.**

Brandy, yellow chartreuse, lemon juice, simple syrup, bitters served up

### **Black Shadow 12.**

Vodka, Chambord, grenadine, passionfruit puree & lemon juice served up

### **Carthusian Sazerac 12.**

Rye whiskey, absinthe, green chartreuse, simple syrup, grapefruit bitters

### **Old Cuban 11.**

Amber rum, mint, lime juice, bitters, sparkling wine served over ice

### **Autumn Ash**

Scotch, Calvados, St. Germain, apple shrub served over ice

### **Elite Margarita 12.**

Anejo tequila, agave nectar, Cointreau, Grand Marnier, lime & salt served over ice

### **Gin Daisy 11.**

Gin, grenadine, simple syrup, lemon juice, mint, orange & soda, served over ice

### **Penicillin 12.**

Scotch Whiskey, Islay scotch, lemon juice, ginger shrub & house honey syrup

### **Cucumber Mule 12.**

Square One Cucumber Vodka, fresh lime juice & ginger beer served over ice

## Wine by the Glass

### **SPARKLING**

Prosecco, Lamarca, Italy, NV – Split 9.

### **WHITES**

Chardonnay, William Hill, Central Coast, 2014 9.

Chard., Mer Soleil “Reserve,” Santa Lucia Highlands, 2013 14.

Sav. Blanc, Staete Landt “Map Maker,” Marl., NZ, 2014 10.

Rosé, Vetlinsky “Graf Hardegg,” Austria, 2011 8.

Riesling, Heinz Eifel, Mosel Valley, Germany, 2014 – Kabinett 10.

### **REDS**

Cabernet Sauvignon, Foxglove, Paso Robles, 2014 11.

Cabernet Sauvignon, Dry Creek Vineyard, Dry Crk. Valley, 2013 15.

Merlot, Raymond “Reserve Selection,” Napa Valley, 2012 15.

Malbec, Santa Julia, Mendoza, Argentina, 2015 11.

Pinot Noir, 99 West, Willamette Valley, OR, 2014 14.

Zinfandel, Martella, Amador County, 2012 12.

Chianti, Il Giglio Del Corno, Toscana, Italy, 2011 10.

## Beer

### **DRAFT**

Hop Valley Brewery “Citrus Mistress,” IPA, Eugene, OR 7.

Citizen Brewery “Pilsner Urquell,” Pilsner, Czech Republic 7.

### **BOTTLE**

Stella Artois, Lager, Belgium 6.

Weihenstephaner “Premium Bavaricum,” Lager, Germany 7.

Coors Light, Light Lager 6.

Chimay Blue ‘Grand Reserve,’ Strong Dark Ale, Belgium 10.

Brouwerij Huyghe ‘Delirium Tremens,’ Strong Pale Ale, Belgium 10.

Beck’s, “Non-Alcoholic” Germany 4.