

PORTER HOUSE

BAR AND GRILL

THANKSGIVING DAY 2020

THREE-COURSE MENU 115 CHILDREN UNDER 10 46

• FIRST COURSE •

JUMBO LUMP CRAB CAKE

Organic Greens & Herb Salad, Creamy Horseradish-Mustard Sauce

THICK CUT BACON, TOMATO & BERMUDA ONION

Buttermilk Blue Cheese Crumble, Shallot Vinaigrette

RUBY RED AND GOLDEN BEET SALAD

Bucheron Goat Cheese, Organic Greens, Vinaigrette

MAINE LOBSTER BISQUE

Lobster Nuggets, Dry Fino Sherry, Tarragon Crème Fraîche

• SECOND COURSE •

*Main dishes served with family style Honey-Ginger Glazed Carrots,
Roasted Brussels Sprouts & Buttery Mashed Potatoes*

ROASTED NATURAL LANCASTER COUNTY TURKEY

Bread, Apple & Sage Stuffing, Gravy, Cranberry Sauce, Sweet Potato with Candied Pecans

BLACK ANGUS FILET MIGNON

Caramelized Shallots & Red Wine Sauce

GRILLED USDA PRIME RIB EYE

Buttermilk Onion Rings, Horseradish Cream

FAROE ISLANDS SALMON

Fennel Confit, Haricot Vert, Za'atar Spice Crust

• ADDITIONAL SIDE DISHES •

12 each

FRENCH FRIES

CREAMED SPINACH

PAN ROASTED MUSHROOMS

BUTTERMILK ONION RINGS

• HOLIDAY CLASSICS DESSERT TASTING PLATE •

DUTCH APPLE PIE, *Warm Spice Sauce*

MOLTEN CHOCOLATE TORTE, *Caramel Sauce*

PUMPKIN CHEESECAKE, *Chantilly Cream*

MICHAEL LOMONACO *Chef & Managing Partner* **MICHAEL AMMIRATI** *Executive Chef*

MENU SUBJECT TO CHANGE WITHOUT NOTICE

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness