



## Porterhouse Private Dining

Thank you for your interest in reserving a private dining room at Porterhouse in San Mateo. We are proud to be the only Steakhouse on the Peninsula to Dry-Age our steaks in house. Our Chef recommends a set menu for private dinners and he is very flexible and has many selections available for your guests. We are a steakhouse, but we have a great menu for both vegetarians and vegans, which can be found on the last page of the banquet menus.

We do not require your guests to pre-order. Please note that where it says "Choice of Two, Three or Four" for each course, Executive Chef Ajvix requires these choices prior to the dinner. We will print out your narrowed down menu with a custom heading of your choice. Guests will then select one choice from each course on the night of the dinner.

Please don't hesitate to reach out if you have any questions, concerns, or requests. Thank you and we look forward to hosting your group at our Steakhouse!

**Porterhouse Restaurant**  
**60 East Third Ave San Mateo, CA 94401**  
**[porterhousesanmateo@comcast.net](mailto:porterhousesanmateo@comcast.net)**  
**650.579.5911**



## 3-COURSE BANQUET MENU

**\$68 PER PERSON** - (EXCLUDES TAX AND GRATUITY)

### **First Course**

(CHOICE OF TWO)

#### **Organic Greens Salad**

Local Organic Mixed Greens, Carrots, House Vinaigrette

#### **Romaine Hearts**

Grana Padano, Crouton, House Caesar

#### **Soup Du Jour**

Chef's Inspiration of a Fresh Soup Prepared Daily

### **Main Course**

(CHOICE OF THREE)

*We take pride in serving the finest Midwest USDA Prime and Certified Angus Beef. All of our bone-in steaks are dry aged, hand-cut and selected, and finished in our 1800 degree broiler.*

#### **8 OZ. Filet Mignon**

Whipped Potatoes, Seasonal Vegetables, Bordelaise Sauce

#### **14 OZ. Third Ave Club Steak**

28-Day Dry-Aged Bone-In New York Strip, Whipped Potatoes, Seasonal Vegetables, Brandy Peppercorn Sauce

#### **Grilled Cornish Hen**

Herbs & Paprika Marinated, Sweet Corn Succotash, Whipped Potatoes, Natural Jus

#### **Pork Chop**

Honey Mustard Pork, Celery Root Puree, Roasted Brussel Sprouts, Cherry Relish, Natural Jus

#### **Daily Catch**

Chef's preparation of a fresh and seasonal wild fish

### **Dessert Course**

(CHOICE OF TWO)

#### **Butterscotch Bread Pudding**

#### **Chocolate Mousse**

#### **Gelato or Sorbet**



## 3-COURSE BANQUET MENU

\$78 PER PERSON - (EXCLUDES TAX AND GRATUITY)

### First Course

(CHOICE OF TWO)

#### **Organic Greens Salad**

Local Organic Mixed Greens, Carrots, House Vinaigrette

#### **Apple & Cranberry Salad**

Mixed Baby Greens, Fuji Apples, Dried Cranberries, Shaved Fennel, Candied Walnuts, Honey Citrus Vinaigrette

#### **Chilled Prawns**

Gulf Prawns, Avocado Lime Crema & Cocktail Sauce, Micro Cilantro

#### **Crab Cakes**

Dungeness Crab, Arugula & Cherry Tomato Salad, Romesco Sauce

#### **Soup Du Jour**

Chef's Inspiration of a Fresh Soup Prepared Daily

### Main Course

(CHOICE OF THREE)

*We take pride in serving the finest Midwest USDA Prime and Certified Angus Beef. All of our bone-in steaks are dry aged, hand-cut and selected, and finished in our 1800 degree broiler.*

#### **8 OZ. Filet Mignon**

Whipped Potatoes, Seasonal Vegetables, Bordelaise Sauce

#### **14 OZ. Third Ave Club Steak**

28-Day Dry-Aged Bone-In New York Strip, Whipped Potatoes, Seasonal Vegetables, Brandy Peppercorn Sauce

#### **18 OZ. Cowboy Steak**

14-Day Dry-Aged Bone-In Ribeye, Whipped Potatoes, Seasonal Vegetables, Cipollini Demi-Glace

#### **Grilled Cornish Hen**

Herbs & Paprika Marinated, Sweet Corn Succotash, Whipped Potatoes, Natural Jus

#### **Lamb Chops**

Fresh Herb and Garlic Marinade, Baby Beets, Spinach, Roasted Potatoes, Mint Demi-Glace

#### **Daily Catch**

Chef's preparation of a fresh and seasonal wild fish

### Dessert Course

(CHOICE OF TWO)

- |                              |                    |
|------------------------------|--------------------|
| - Crème Brûlée               | - Chocolate Mousse |
| - Butterscotch Bread Pudding | - Gelato or Sorbet |



## 3-COURSE BANQUET MENU

\$90 PER PERSON - (EXCLUDES TAX AND GRATUITY)

### First Course

(CHOICE OF TWO)

#### **Beets Salad**

Roasted Beets, Greens, Crispy Goat Cheese, Garlic Sherry Vinaigrette

#### **Apple & Cranberry Salad**

Mixed Baby Greens, Fuji Apples, Dried Cranberries, Shaved Fennel, Candied Walnuts, Honey Citrus Vinaigrette

#### **Chilled Prawns**

Gulf Prawns, Avocado Lime Crema & Cocktail Sauce, Micro Cilantro

#### **Crab Cakes**

Dungeness Crab, Arugula & Cherry Tomato Salad, Romesco Sauce

#### **Soup Du Jour**

Chef's Inspiration of a Fresh Soup Prepared Daily

### Main Course

(CHOICE OF FOUR)

*We take pride in serving the finest Midwest USDA Prime and Certified Angus Beef. All of our bone-in steaks are dry aged, hand-cut and selected, and finished in our 1800 degree broiler.*

#### **20 OZ. Porterhouse**

28-Day Dry-Aged Signature Cut, Truffled Potato Puree, Seasonal Vegetables, Bordelaise Sauce

#### **8 OZ. Filet Mignon**

Whipped Potatoes, Seasonal Vegetables, Bordelaise Sauce

#### **18 OZ. Cowboy Steak**

14-Day Dry-Aged Bone-In Ribeye, Whipped Potatoes, Seasonal Vegetables, Cipollini Demi-Glace

#### **Lamb Chops**

Fresh Herb and Garlic Marinade, Baby Beets, Spinach, Roasted Potatoes, Mint Demi-Glace

#### **Grilled Cornish Hen**

Herbs & Paprika Marinated, Sweet Corn Succotash, Whipped Potatoes, Natural Jus

#### **Daily Catch**

Chef's preparation of a fresh and seasonal wild fish

### Dessert Course

(CHOICE OF TWO)

- Crème Brûlée

- Chocolate Molten Cake

- Butterscotch Bread Pudding

- Gelato or Sorbet



## Vegetarian Options\*

*\*In addition to your main course selections, you may add one of the following vegetarian options.*

### **Seasonal Vegetable Plate**

Grilled & Sautéed Assorted Vegetables, Jasmine Rice

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### **Seasonal Risotto**

Chef's Preparation of a Seasonal Vegetarian Risotto

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### **Stuffed Bell Pepper**

Seasonal Vegetables, Rice, Grana Padano, Piquillo Pepper Sauce