

LUNCH MENU

APPETIZERS

CHEESE QUESADILLA \$7.
SERVED WITH SALSA, SOUR CREAM AND GUACAMOLE
W/GRILLED CHICKEN \$8 W/THINLY SLICED STEAK \$9

CHICKEN WINGS
SERVED EITHER BUFFALO STYLE OR BBQ,
WITH CELERY, CARROT STICKS AND BLEU CHEESE \$8.

JUMBO GULF SHRIMP COCKTAIL
HOUSE MADE COCKTAIL SAUCE \$12.

FRESH MOZZARELLA CAPRESE
LAYERS OF HEIRLOOM TOMATOES,
ROASTED RED PEPPERS WITH A BALSAMIC GLAZE \$7.

FIVE ONION SOUP GRATINEE
CLASSICALLY SERVED WITH GRUYERE CHEESE \$6.
BUFFALO SPRING ROLLS

SHREDDED CHICKEN WRAPPED IN
PHYLLO PASTRY & A SPICY BUFFALO SAUCE \$8.

FAMOUS SALADS

CLASSIC WEDGE SALAD
CLASSIC ICEBERG WITH TOMATO, RED ONION
& BLEU CHEESE DRESSING \$6.

FARMHOUSE COBB
CLASSIC ROMAINE TOPPED WITH TOMATO, BACON,
CHEESE & EGG WITH GRILLED CHICKEN BREAST \$12.

GREEK SALAD
ROMAINE TOPPED WITH FETA CHEESE,
PEPPEROCINI, CALAMATA OLIVES & CUCUMBER
TOSSED IN A LIGHT HERB DRESSING \$9.

SEARED TUNA TATAKI
THIN SLICED RARE TUNA OVER BABY GREENS, AVOCADO,
TOMATO, AND A WASABI VINAIGRETTE \$11.

PORTER HOUSE SALAD

ORGANIC FIELD GREENS, GRAPE TOMATOES, CUCUMBER
& CARROTS TOSSED IN BALSAMIC DRESSING \$7.

CLASSIC CAESAR SALAD

HEARTS OF ROMAINE, GARLIC CROUTONS AND
PECORINO IN OUR HOUSE MADE DRESSING \$8.

COUNTRY SALAD

ORGANIC FIELD GREENS, GOAT CHEESE, CANDIED WALNUTS
& APPLES, WITH A CHAMPAGNE VINAIGRETTE \$9.

ATLANTIC SALMON

GRILLED FILET OF SALMON OVER A PORTER HOUSE
SALAD WITH STEAMED ASPARAGUS AND
A BALSAMIC VINAIGRETTE \$11.

LEMON PEPPER ALBACORE
TUNA SALAD

WHITE TOAST CROSTINI, BLACK PEPPER, MIXED GREENS,
TOMATO, OLIVES & BALSAMIC \$9.

ADD GRILLED CHICKEN \$ 4 ADD GRILLED SHRIMP \$ 7
ADD GRILLED STEAK \$ 8

PORTER HOUSE CLASSICS

SHEPHERDS PIE

GROUND BEEF, CARROT, ONION, PEAS,
RICH BROWN GRAVY TOPPED
WITH GOLDEN MASHED POTATO \$10.

FISH AND CHIPS

BATTERED COD SERVED WITH 'CHIPS',
HERBED TARTAR SAUCE AND LEMON \$11.

PAN SEARED MARYLAND CRAB CAKES

SERVED WITH CHIPOTLE PEPPER SAUCE,
RICE AND VEGETABLES \$13.

GUINNESS BEEF STEW

BRAISED GUINNESS BEEF
AND COUNTRY VEGETABLES IN
A RICH GRAVY \$12.

CHICKEN POT PIE
MIXED VEGETABLES, CHICKEN PIECES,
CREAM SAUCE, PUFF PASTRY \$11.

BUFFALO SPRING ROLLS
SHREDDED CHICKEN WRAPPED IN
PHYLLO PASTRY & A SPICY
BUFFALO SAUCE \$8.

PORTER HOUSE SANDWICHES

PORTER HOUSE SIGNATURE
BLACK ANGUS BURGER
1/2 POUND OF GRILLED CHOPPED SIRLOIN
SERVED WITH STEAK FRIES \$8.
EXTRA CHEESE, BACON,
SAUTÉED ONIONS OR MUSHROOMS
ADD \$1.

PORTER HOUSE
STEAK SANDWICH
GRILLED SLICED STEAK WITH SAUTÉED
ONION & MELTED SWISS ON
FRENCH BREAD \$11.

PHILLY CHEESE STEAK
THINLY SLICED PRIME RIB WITH ONIONS,
MUSHROOMS, & MELTED PROVOLONE \$9.

GRILLED CHICKEN PANINO
GRILLED CHICKEN, TOMATO, FRESH MOZZARELLA,
ROASTED PEPPERS, AND BALSAMIC DRESSING
ON A TOASTED PANINO ROLL \$10.

SOUTHWEST CHICKEN SANDWICH
SPICE RUBBED CHICKEN, MELTED CHEDDAR,
LETTUCE & TOMATO ON A BRIOCHE ROLL \$9.

TURKEY CLUB
CLASSIC TRIPLE DECKER WITH TURKEY,
BACON, LETTUCE & TOMATO \$8.

CRAB CAKE SANDWICH
CHESAPEAKE BLUE CRAB WITH BASIL & PESTO
ON A BRIOCHE ROLL \$11.

PULLED PORK SANDWICH
SHREDDED BBQ PORK, CHEDDAR CHEESE,
& SPINACH ON FRENCH BREAD \$8.

THE CLUBHOUSE HERO
GRILLED CHICKEN CUTLET, BACON, LETTUCE,
TOMATO, & ONION ON FRENCH BREAD \$9.

GRILLED MAHI MAHI FILET
SERVED ON SLICED CHALLA BREAD
WITH CHEDDAR AND A
WASABI AIOLI \$10.

SIGNATURE WRAPS

CALIFORNIA CHICKEN
GRILLED CHICKEN, CRISP ROMAINE, TOMATO,
ONION, AVOCADO HERB MAYO \$8.

TURKEY REUBEN
OUR SIGNATURE TWIST WITH COLE SLAW,
RUSSIAN DRESSING, BACON, & SWISS \$7.

PORTER HOUSE STEAK WRAP
SLICED FLAT IRON STEAK WITH LETTUCE,
ONIONS & A HERB MAYO \$10.

GRILLED CHICKEN CAESAR
JULIENNE CHICKEN CUTLET, ROMAINE LETTUCE
& OUR HOME MADE DRESSING \$7.

FRIED EGGPLANT CAPRESE
CONSTRUCTED WITH FRESH MOZZARELLA,
ROASTED PEPPERS & BALSAMIC DRESSING \$8.

WE BELIEVE AS RESPONSIBLE RESTAURANTEURS, WE MUST BE CHAMPIONS IN THE
SUSTAINABLE SEAFOOD MOVEMENT.

WE WILL NEVER SERVE ENDANGERED OR OVER FISHED SPECIES.
AT THE PORTER HOUSE , WE WORK HARD TO BRING OUR CUSTOMERS THE BEST-
TASTING SUSTAINABLE INGREDIENTS THAT MAKES SENSE FOR THE PLATE, THE
PALATE, THE PLANET AND THE POCKET.

LET US CATER YOUR NEXT EVENT. PLEASE NO SUBSTITUTIONS.
GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE