

The Porterhouse

707 Central Ave 71901-5334 · +15013218282 · Updated: Jan 14, 2026

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PRIME STEAKS 12

6 oz. Petit Filet Mignon	\$32.95
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8 oz. Filet Mignon	\$39.95
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12 oz. Rib Eye	\$32.95
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Boneless

16 oz. New York Strip	\$35.95
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18 oz. T Bone	\$34.95
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Our Famous Porterhouse 22 oz.	\$44.95
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18 oz. Bone In Rib Eye	\$39.95
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Cowboy Bone In Rib Eye - 22 oz.	\$44.95
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21 days aged beef topped with caramelize onions and wild mushrooms & Balsamic Vinegar

Porterhouse for Two	\$129.00
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Cut from aged short loin, the finest cuts of (1) N.Y. Strip and (1) Filet Mignon; sliced off the bone and presented with 2 Lamb Chops

Brolied New Zealand Rack of Lamb	\$45.00
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5 Bones. Sereved with garlic mashed potatoes & vegetable of the day

Gorgonzola Sauce	\$8.00
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Cream Sauce with melted Gorgonzola cheese & baby Shrimp

A la Oscar	\$14.95
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Lump crab meat, asparagus spears & Hollandaise Sauce

FISH 5

Shrimp Skewers (9 Shrimp)	\$28.95
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Served with Chef's Rice Pilaf & vegetable medley

8 oz Grilled Swordfish Steak	\$25.95
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Served with Salmorigano sauce (tangy lemon/oregano sauce)

Grilled Atlantic Salmon Buerre Rouge (Red Butter)	\$29.95
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Broiled with aromatic butter, served with salmon stuffed baked potato, rice pilaf and vegetables

8 oz. Polenta crusted Chilean Sea Bass (Pan Seared)	\$37.95
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Topped with citrus butter, Served with sautéed spinach & Chef's Rice Pilaf

Add: A la Oscar Sauce	\$14.95
Topped with crab meat, asparagus spears & Hollandaise Sauce	

CHICKEN 1

Chicken Cordon Blue	\$25.95
Stuffed chicken breast with ham & Provolone cheese; served in a mushroom Marsala sauce with rice pilaf & mixed vegetables	

POTATOES & VEGETABLES 7

Garlic Mashed Potatoes	\$4.95
Mashed Potatoes Topped with Lobster Bisque	\$6.95
French Fries	\$3.95
Baked Potato	\$2.95
Broccoli	\$5.95
Sautéed wild Extra Virgin Olive Oil, Garlic & Parmesan cheese	
Sautéed Baby Spinach	\$5.95
With Extra Virgin Olive Oil, Garlic & Parmesan cheese	
Au Gratin Specialties	\$7.95
Potatoes, fresh Spinach, or Broccoli topped with imported sharp Cheddar & Provolone Cheese	

ENTREE - ADD ONS 6

Mushroom & Onion Sauteed	\$3.95
Cheddar Cheese	\$2.00
Blue Cheese Crumbles	\$5.00
Bearnaise Sauce	\$5.00
Shrimp Skewer	\$9.00
5 Oz. Lobster Tail	\$32.95

APPETIZERS 11

Fried Ravioli	\$9.95
served with Marinara Dip	
Fried Pickles	\$9.95
with Ranch Dip	
Jalapeno Poppers	\$9.95
served with Ranch Dip	

Fried Cheese Sticks	\$9.95
with Marinara Dip	
Buffalo Wings	\$9.95
Fresh Asparagus Spears	\$14.95
served with sauteed mushrooms & onions and Hollandaise Sauce	
Crab meat Stuffed Portobello Mushroom	\$12.95
topped with creamy brandy peppercorn sauce	
Shrimp Cocktail 6 shrimp	\$12.95
Fried Calamari & Zucchini	\$12.95
2 Porterhouse Crab Cakes	\$17.95
topped with Lobster Bisque Sauce	
Sampler Platter	\$18.95
(3) Fried Ravioli, (3) Cheese Sticks, Zucchini Chips & beer battered mushrooms	

DESSERT 7

Vanilla Creme Brulee	\$9.00
Chocolate Creme Brulee	\$9.00
NY Style Cheesecake	\$11.00
Strawberry Daiquiri Cheesecake	\$14.00
Chocolate Brownie	\$11.00
Bread Pudding	\$11.00
Tiramisu	\$11.00

SOUPS & SALADS 7

Soup of the Day	AVAILABLE OPTIONS
	Cup: \$5.95
	Bowl: \$7.95
French Onion Soup	\$8.95
Served with seasoned croutons & melted Provolone cheese	
Lobster Bisque	\$9.50
Medley of blended fresh lobster, shrimp, and scallops	
Porterhouse Salad	\$8.95
Mixed Greens, mushrooms, tomatoes, onions & Calamata olives with your choice of dressing	

Caesar Salad		AVAILABLE OPTIONS
Romaine lettuce & Ceasar dressing, topped with Parmesan flakes & croutons		\$9.50
		With Grilled Chicken Breast:
		\$17.50
Iceberg Wedge		\$9.95
Served with red onions, sliced tomatoes, croutons, and Blue Cheese crumbles		
Strawberry Salad		\$10.95
Julienne strawberries, Blue Cheese Crumbles, toasted walnuts over a bed of fresh greens with our strawberry vinaigrette dressing		

HOUSE SELECTIONS 23

White Zinfandel, Beringer	\$8.00
Chardonnay, CK Mondavi	\$7.00
Chardonnay, Jacob's Creek	\$8.00
Chardonnay, Columbia Crest	\$9.00
Pinot Grigio, Bella Sera	\$8.00
Pinot Grigio, Bivio	\$9.00
Riesling	\$8.00
Riesling, Chateau St. Michelle	\$9.00
Moscato, Flore De	\$9.00
Moscato, Cavit	\$8.00
Kenwood Brut Champagne - split	\$12.00
Proseco, LeMarco - split	\$14.00
Merlot, CK Mondavi	\$7.00
Merlot, Columbia Crest	\$10.00
Cabernet Sauvignon, CK Mondavi	\$7.00
Cabernet Sauvignon, J Lor 7 Oaks	\$10.00
Chianti, Ruffino	\$8.00
Chianti, Da Vinci	\$9.00
Shiraz, Barossa Valley, Australia	\$10.00
Pinot Noir, Mirassou	\$8.00
Pinot Noir, Rodney Strong	\$12.00

Malbec, Gascon	\$9.00
Sean Minor, Red Blend	\$12.00

WHITE WINES 7

1. Kenwood Brut, Yulupa 187ml	\$12.00
Sonoma, California. Medium-bodied with touches of vanilla and melon	
2. Proseco, LaMarca 187 - split	\$14.00
3. Domaine St. Michelle	\$30.00
Washington State. Bright Straw color with aromas of peach & melon	
4. Mondoro Asti Spumante	\$41.00
From Italy. Light and refreshing, great with fruit and light cheeses	
5. Veuve Clicquot 'Ponsardin' Yellow Label	\$123.00
From France. Rich and creamy, complex aromas of almond and citrus	
6. Pierre-Jouet Fleur	\$110.00
From France. Bright on the nose with extremely fine bubbles.	
7. Cuvee Dom Perignon	\$295.00
Moet et Chandon, France. Creamy in texture, toasty and citrusy	

PINOT GRIGIO 2

9. Bivio, Italy	AVAILABLE OPTIONS
Silky, well-balanced body is enhanced with hints of pineapple, grapefruit, and spice that carry through to a crisp, dry finish	\$8.00
	\$35.00
10. Santa Margherita, Italy	\$55.00
Clean, intense aromas with dry flavors; a golden apple aftertaste	

CHARDONNAY 4

11. Jacob's Creek	AVAILABLE OPTIONS
From Southeast Australia. Intensive varietal expression with stone fruit, melon & lemon flavors	\$8.00
	\$34.00
12. Columbia Crest 'Grand Estates'	AVAILABLE OPTIONS
Columbia Valley, Washington. An enticing bouquet of apple and melon	\$9.00
	\$38.00
14. Sterling Vineyards	\$42.00
North Coast, California. Rich flavors of ripe orchard fruit, with a hint of baked apple.	
15. Sonoma Couter	\$55.00
Aromas of Fiji Apple, fresh roses, lemon blossom & nectarine	

BLUSH 1

16. Beringer White Zinfandel	AVAILABLE OPTIONS
California. Crisp, refreshing flavors of apple with strawberry nuances	\$8.00
	\$32.00

MOSCATO 2

17. Flore de Moscato	AVAILABLE OPTIONS
California. Exotic & extremely aromatic Muscat grapes	\$9.00
	\$36.00

18. Cavit Moscato	AVAILABLE OPTIONS
From Italy. Refreshing, lively & superbly balanced, with a wonderful sweetness	\$8.00
	\$32.00

RIESLING 1

19. Chateau St. Michelle	AVAILABLE OPTIONS
Washington State. Characters of juicy peach, ripe pear & melon, with subtle mineral notes	\$9.00
	\$38.00

SAUVIGNON BLANC 1

20. Rodney Strong Sauvignon Blanc	\$42.00
Peach and honeydew aromas, flavors of sweet Fuji apple	

CHIANTI 3

21. Davinci	AVAILABLE OPTIONS
From Italy. Crimson red with flavors of strawberry & plum	\$9.00
	\$38.00

23. Peppoli	\$56.00
Villa Antnori, Italy. From Italy's finest family of wines; smooth, polished & balanced	

24. Rocca Delle Macie DOCG	\$65.00
From Italy. Intense, sophisticated, with floral & fruit hints, typical of the blend	

PINOT NOIR 3

25. Carmel Road	\$38.00
Monterey, California. Full bodies with rich berry, warm spice & earthy flavors	

26. Rodney Strong	AVAILABLE OPTIONS
Russian River Valley, California. An intoxicating bouquet of Royal Anne Cherry	\$12.00
	\$48.00

27. LaCrema	\$66.00
Sonoma. Vibrant red cherry aromas mingled with cola, sweet spice & coffee bean tones	

MERLOT 3

28. Columbia Crest "Two Vines"		AVAILABLE OPTIONS
Washington State. Aromas of raspberry & cherry, followed by a hint of cocoa		\$9.00
		\$36.00
29. Rodney Strong		\$48.00
California. Silky, strong notes of blackberries, black cherry & plum		
30. Stags Leap		\$82.00
Napa Valley. Ripe & complex aroma of plum, spice & black cherry		

CABERNET SAUVIGNON 5

31. Josh		\$32.00
California. Rich with black currant, black cherry & toasty oak		
32. J Lohr 'Seven Oaks'		AVAILABLE OPTIONS
Monterey. Deep ruby hue with inviting aromas of plum and cherry		\$10.00
		\$40.00
33. Rodney Strong		\$48.00
Sonoma. Aromas of blackberry & cherries lead to a strong finish		
34. Earthquake		\$66.00
California. Deep, rich flavors; Full-bodied		
35. Stags Leap Wine Cellars		\$95.00
Artemis. Aromas of spiced plum & brown sugar; with hints of smoke & truffle		

BLACK TIE WINES 9

36. Alexander's Crown, Rodney Strong		\$100.00
Cabernet. A treasure trove of rich red cherry, leathery tannin & dry mocha with a twist of cedar & dried herb		
37. Barber D'asti		\$38.00
Michele Chiarlo, Italy. Medium Bodies; bone dry, robust yet velvety texture. Pairs well with all food		
38. Sean Minor, Nicole Marie Blend		AVAILABLE OPTIONS
Deep ruby in color; displays aromas of ripe dark fruit, brown sugar, molasses & vanilla		\$12.00
		\$52.00
39. Conundrum Blend		\$52.00
Napa Valley, California. Bright notes of cherry, raspberry & blackberries that is all brought together with a slight chocolate finish		
40. Stag's Leap Winery Petit Sirah		\$80.00
Napa Valley, California. On the palate, ripe black fruit, espresso, spice and mocha co-mingle to create a luscious and balanced wine that features structured tannins and juicy, berry flavors		
41. Etude		\$110.00
Caneros, Pinot Noir. Full-bodied, yet elegant; loaded with ripe fruit		

42. Duckhorn	\$110.00
Napa Valley, Merlot. A signature flavor of black cherry, plum & spices	
43. Duckhorn	\$145.00
Napa Valley, Cabernet Sauvignon. Aroma is bright, with a mix of raspberry, black currant, blueberry & floral notes	
44. Caymus Vinyards	\$195.00
Napa Valley, Cabernet Sauvignon. Caymus has a signature style that is dark in color with rich fruit & ripe velvety tannins	