

STARTERS

JUMBO SHRIMP COCKTAIL - zesty cocktail sauce	17.95
SHRIMP SCAMPI* - sauteed with herb butter tomato concasse	19.95
CHEF'S CHOICE RAVIOLI - made fresh daily	13.95
COQUILLE ST JACQUES* - scallops in a creamy mushroom-parmesan sauce	16.95
MARINATED PORTOBELLO - grilled and stuffed with feta cheese, sun-dried tomato sauce	12.95
OYSTERS ROCKEFELLER* - creamed spinach, bacon, pernod, hollandaise gratinee	19.95
OVEN ROASTED CRAB CAKES - mustard aioli	15.95
TUNA TARTARE* - avocado, lime, chili oil	17.95

SHELLFISH TOWER

Colossal Crab Claws, Maine Lobster, Oysters, and Jumbo Shrimp
29.95 per person (minimum two people)

SOUPS & SALADS

LOBSTER AND CORN CHOWDER - fresh lobster, sweet corn	9.95
BAKED FRENCH ONION SOUP - crouton, gruyere cheese	9.95
CAESAR - hearts of romaine, garlic and herb croutons, white anchovies, freshly grated parmesan cheese	9.95
LETTUCE WEDGE - a crisp wedge of iceberg lettuce, topped with bacon, tomato, egg and crumbled bleu cheese served with red wine vinaigrette or blue cheese dressing	8.95
CAPRESE - Buffalo mozzarella, ripe tomatoes, basil, balsamic vinaigrette	11.95

PHIL'S ENDIVE SALAD BOWL OUR HOUSE SPECIALTY!

slab bacon, maytag blue cheese, honeyed walnuts, sherry-shallot dressing
11.95

SPECIALTIES AND ITALIAN FAVORITES

MARKET FRESH SEAFOOD SELECTION* - your server will describe Chef Joshua's selection and preparation	market price
PEPPER SEARED SALMON* - grain mustard sauce, asparagus, fingerling potatoes	33.95
AHI TUNA* - maple-soy glaze, baby bok choy, wild rice & quinoa pilaf	40.95
PAN SEARED CHICKEN BREAST - confit chicken leg, morel mushroom cream, sauteed broccolini	32.95
VEAL PARMESAN - bone-in, marinara, mozzarella, parmesan, served with broccolini and penne pasta aglio e olio	34.95
LAMB OSSO BUCCO - tender braised lamb shank in a rich sauce served with parmesan risotto	46.95
SHRIMP AND PENNE PASTA* - jumbo shrimp sauteed with spinach, basil and san marzano tomatoes	28.95

THE VEGAN

PINE-NUT AND BASIL CRUSTED GARDEIN "CHICKEN" - morel mushrooms, fingerling potatoes, sauteed broccolini	25.95
--	-------

gluten free dishes are available, please ask your server

*Thoroughly cooking foods of animal origin such as beef, fish, lamb, milk, poultry, or shellstock reduces the risk of food borne illness. Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked

WITH YOUR STEAK OR CHOP we serve an IDAHO BAKED POTATO;
accompanied with whipped butter, sour cream, chives and bacon

FILET MIGNON

Center cut from the Finest Midwestern beef

PETITE FILET 6 oz* - for the lighter appetite	32.95
FILET 10 oz* - the most tender of all steaks	46.95
HIGH PLAINS BISON FILET 8 oz* - with coffee rub	49.95
FILET OSCAR* - fresh crab, asparagus, bearnaise	49.95
SURF & TURF* - 6 oz. filet & crab stuffed 1/2 Maine lobster	59.95

~ medium well & well done filets will be butterflied ~

STEAKS & CHOPS

Our steaks are aged a minimum of 30 days until they reach their ultimate tenderness

TWIN KUROBUTA PORK CHOPS* - two thick all natural center cut chops	41.95
BONE IN DRY AGED NEW YORK STRIP* - cut from the end of the strip	18 oz: 47.95
PRIME NEW YORK STRIP* - broiled full of flavor	12 oz: 39.95 - 16 oz: 49.95
BONE IN RIB-EYE CHOP* - broiled and juicy	24 oz: 53.95
CHAR CRUSTED RIB-EYE STEAK* - the Delmonico	33.95
DRY AGED T-BONE* - New York strip & filet mignon in a single steak	20 oz: 52.95

PHIL'S SURF AND TURF, create your own, add to any Steak or Chop

1/2 LB. KING CRAB LEGS MP **SHRIMP SCAMPI** 19.95 **6 oz. LOBSTER TAIL** MP

Enjoy your steak with one of our signature crusts or sauces - 2.95 each

CRUSTS

Horseradish
Parmesan
Blue Cheese

SAUCES

Classic Bearnaise
Brandy Peppercorn
Shallot - Cabernet

SIDE DISHES 7.95

Sauteed Mushrooms
Grilled Asparagus Hollandaise
Sauteed Broccoli Polonaise

Macaroni and Cheese Gratin
Roasted Garlic Whipped Potato
Creamed Spinach Casserole

TABLE SIDE PRESENTATION FOR TWO

served with a bouquetiere of vegetables

CHATEAUBRIAND*	16 oz: 99.95 - 24 oz: 119.95
CLASSIC NEW YORK STRIP*	24 oz: 79.95
BONE IN RIB-EYE CHOP*	42 oz: 99.95

FROM THE DEEP BLUE

Market price

FRESH WHOLE MAINE LOBSTER*

ALASKAN KING CRAB LEGS*

AUSTRALIAN LOBSTER TAIL 12 OZ*

Executive Chef: Craig Taylor Chef de Cuisine: Joshua Donnellan General Manager: Kyle Easley

Extra/Split plate charge 7.95. 18% Service Charge will be added to parties of 8 or more.

*Thoroughly cooking foods of animal origin such as beef, fish, lamb, milk, poultry, or shellstock reduces the risk of food borne illness.
Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked