

STARTERS

JUMBO SHRIMP COCKTAIL - zesty cocktail sauce	19
OYSTERS ON THE HALF SHELL* - tamarind jam	19
PEPPER SEARED RARE AHI TUNA* - white bean purée, roasted red pepper, chili oil, faro	17
CHEF'S HOUSE MADE RAVIOLI - chef's choice daily	15
SCALLOP "CAPRESE" - dayboat scallops, heirloom tomatoes, el palacios chorizo, grilled red onion, ciabatta	19
MUSHROOM BRUSCHETTA - shiitake, portabellini, white mushrooms, garlic rubbed ciabatta	13
FRIED OYSTERS* - 1/2 dozen with amped-up tzatziki	19
CURRY STEAMED MUSSELS - black mussels, curry cream sauce	16
CRAB CAKE - oven roasted crab cakes with mustard aioli	18

SHELLFISH TOWER

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

SOUPS & SALADS

LOBSTER & CORN CHOWDER - fresh lobster, sweet corn chowder	9
FRENCH ONION SOUP - crouton, gruyere cheese, Swiss cheese	10
CALAMARI & ROCK SHRIMP - frizzee, avocado, cilantro, heirloom tomatoes	18
CAESAR - hearts of romaine, garlic & herb croutons, white anchovies, freshly grated parmesan cheese	10
LETTUCE WEDGE - a crisp wedge of iceberg lettuce, topped with bacon, tomato, egg and crumbled blue cheese; served with red wine vinaigrette or blue cheese dressing	9
BUTTER LETTUCE - strawberry, hearts of palm, balsamic vinaigrette	11
CAPRESE - fresh truffled burrata mozzarella, heirloom tomatoes, basil pesto, balsamic	12

PHIL'S ENDIVE SALAD – OUR HOUSE SPECIALTY!

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

12

SPECIALTIES & ITALIAN FAVORITES

MARKET FRESH SEAFOOD SELECTION* - your server will describe Chef Joshua's selection and preparation	market price
VEAL OSCAR* - veal scallopini, king crab, asparagus, béarnaise, garlic mash	47
POTATO CRUSTED SALMON* - corn sauce	35
ROCK SHRIMP & SCALLOP BETTOLA - rock shrimp, baby scallops, fusilli, marinara, cream, red pepper, vodka, parmesan	35
HERB CRUSTED HALIBUT - creamy garlic shrimp, beetroot risotto	45
SMOKED DUCK BUCATINI - in house smoked duck breast, spinach, lentils, pierced spaghetti, ricotta cheese	31
OSSO BUCCO - tender braised veal shank in a rich sauce served with risotto Milanese, gremolata, broccolini	47
CRISPY ROAST CITRUS CHICKEN - parmesan artichoke spread	31
RISOTTO ARAGOSTA - fresh Maine lobster, herb risotto, asparagus	31
CIOPPINO - half Maine lobster, crab leg, halibut, shrimp, scallop, mussels, saffron risotto	60
CHICKEN & CHORIZO PASTA - grilled chicken breast, Spanish chorizo, Marsala, strozzapreti pasta, sunblush tomato, mushrooms, grana padano	29

vegan and 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

FILET MIGNON

Center cut from the Finest Midwestern beef

FILET MIGNON* - 8 oz.	45
FILET MIGNON* - 12 oz.	52
SURF & TURF* - 6 oz. filet & 1.5 lb. lobster	market price
LAMB TENDERLOIN* - boneless lamb loin, foie gras, minted lamb jus; spinach artichoke and lentil ragout	75

THE STEAKHOUSE EXPERIENCE*

8 oz. center cut filet topped with fresh crabmeat and béarnaise; served with asparagus and garlic mashed potatoes

59

STEAKS & CHOPS

Our steaks are aged a minimum of 30 days

MAPLE BRINED KUROBUTA PORK CHOP* - apple bacon chutney, rustic fingerling lyonnaise, grilled asparagus	39
GRASS FED NEW YORK STRIP* - 12 oz.	73
BONE IN DRY AGED NEW YORK STRIP* - 18 oz.	52
PRIME NEW YORK STRIP* - 16 oz.	69
44 oz. RIBEYE CHOP* - wild onion plugra butter (for two)	95
BONE IN RIBEYE CHOP* - 24 oz.	58
DRY AGED T-BONE* - 20 oz.	56

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

1/2 lb. KING CRAB LEGS MP **GARLIC SCAMPI** 19

SCALLOPS 16 **6 oz. LOBSTER TAIL** MP

TOPPINGS & SAUCES

CRUSTS

Horseradish	3
Parmesan	3
Blue Cheese	3
Porcini Mushroom and Foie Gras	10

SAUCES

Classic Bearnaise	3
Brandy Peppercorn	3
Shallot - Cabernet	3
Black Truffle	15

SIDE DISHES - 8 each

Sauteed Mushrooms	Fresh Cut Fries	Giant Baked Potato
Grilled Asparagus Hollandaise	Roasted Garlic Whipped Potato	Rustic Fingerling "Lyonnaise"
Roasted Mediterranean Vegetables	Smoky Creamed Spinach Casserole	6-Grain Risotto

LOBSTER & CRAB

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: John Dunn

Extra plate charge 5.00 18% Service Charge will be added to parties of 8 or more.

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