

## STARTERS

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

<b>LOBSTER &amp; CORN CHOWDER</b> - fresh lobster, sweet corn chowder	9
<b>FRENCH ONION SOUP</b> - crouton, gruyere cheese, Swiss cheese	10
<b>CALAMARI &amp; ROCK SHRIMP</b> - frizzee, avocado, cilantro, heirloom tomatoes	18
<b>CAESAR</b> - hearts of romaine, garlic & herb croutons, white anchovies, freshly grated parmesan cheese	10
<b>LETTUCE WEDGE</b> - 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
<b>BUTTER LETTUCE</b> - strawberry, hearts of palm, balsamic vinaigrette	11
<b>CAPRESE</b> - 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

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

<b>FILET MIGNON*</b> - 8 oz.	45
<b>FILET MIGNON*</b> - 12 oz.	52
<b>SURF &amp; TURF*</b> - 6 oz. filet & 1.5 lb. lobster	market price
<b>LAMB TENDERLOIN*</b> - 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

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