

STARTERS

JUMBO SHRIMP COCKTAIL - zesty cocktail sauce	18
OYSTERS ON THE HALF SHELL* - wasabi and herb aioli	17
GARLIC SCAMPI* - sauteed with white wine, butter, tomato concasse	19
CHEF'S HOUSE MADE RAVIOLI - chef's choice daily	14
PROSCIUTTO WRAPPED DAY BOAT SCALLOPS* - lemon aioli, endive, balsamic	17
MARINATED PORTOBELLA - grilled with feta cheese, sun-dried tomato sauce, pine nuts	13
STEAMED CLAMS* - little neck clams, garlic, red pepper, grana padano, santa margherita	16
OYSTERS LIVORNESE* - broiled oysters, parmesan, shallot butter	18
TORTE DI GRANCHIO - oven roasted crab cakes with mustard aioli	17

SHELLFISH TOWER

Colossal Crab Claws, Maine Lobster, Oysters, and Jumbo Shrimp
30 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
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
CAPRESE - Buffalo mozzarella, ripe tomatoes, basil, balsamic vinaigrette	12

PHIL'S ENDIVE SALAD OUR HOUSE SPECIALTY!

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

12

SPECIALTIES AND ITALIAN FAVORITES

MARKET FRESH SEAFOOD SELECTION* - your server will describe Chef Joshua's selection and preparation	market price
PEPE SCOTTATO SALMONE* - pepper seared salmon, grain mustard sauce, asparagus, fingerling potatoes	33
FUSILLI BETTOLA - marinara, cream, red pepper, vodka, parmesan	19
FENNEL-CRUSTED HALIBUT* - lemon aioli, couscous, traditional aged balsamic vinegar from Modena	48
SPINACH & RICOTTA STUFFED FREE RANGE CHICKEN BREAST - asparagus, tarragon sauce	29
LINGUINI VONGOLE - little neck clams, parmesan, garlic, chili	25
OSSO BUCCO - tender braised veal shank in a rich sauce served with parmesan risotto, gremolata, broccoli rabe	44
GAMBERI E PASTA PENNE* - penne pasta with jumbo shrimp, spinach, basil, san marzano tomatoes, grana padano	28
RISOTTO ARAGOSTA - fresh Maine lobster, herb risotto, asparagus	29
CHICKEN & FETTUCCINE BASIL PESTO ALFREDO - grilled chicken breast, fettuccine, pesto, alfredo, pecorino	26
PINE-NUT AND BASIL CRUSTED GARDEIN "CHICKEN" - morel mushrooms, fingerling potatoes, sauteed broccoli rabe	26

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.	42
FILET MIGNON* - 12 oz.	49
BISON FILET* - 10 oz.	MP
SURF & TURF* - 6 oz. filet & crab stuffed 1/2 Maine lobster	60
TENDERLOIN MEDALLIONS* - asiago risotto cakes, morel mushroom cream	36
CHATEAUBRIAND* - for two served tableside with accompaniments	16 oz. 99 24 oz. 119

THE STEAKHOUSE EXPERIENCE*

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

57

STEAKS & CHOPS

Our steaks are aged a minimum of 30 days

TWIN KUROBUTA PORK CHOPS* - center cut chops	43
BONE IN DRY AGED NEW YORK STRIP* - 18 oz.	48
PRIME NEW YORK STRIP* - 16 oz.	65
RACK OF LAMB* - shallot cabernet	58
BONE IN RIB-EYE CHOP* - 24 oz.	54
DRY AGED T-BONE* - 20 oz.	53

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 - 3 each

CRUSTS

Horseradish
Parmesan
Blue Cheese

SAUCES

Classic Bearnaise
Brandy Peppercorn
Shallot - Cabernet

SIDE DISHES - 8 each

Sauteed Mushrooms	Macaroni and Cheese Gratinée	Giant Baked Potato
Grilled Asparagus Hollandaise	Roasted Garlic Whipped Potato	Crushed Fingerling Potatoes
Sauteed Broccoli Rabe	Creamed Spinach Casserole	Side of Pasta

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.

*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