

# HAPPY HOUR

Phil's Italian  
Steak House

4:00pm - 6:00pm

## DRINKS

### DRAFT BEER

\$5.00

### WINE BY THE GLASS

\$7.00

### MIXED COCKTAILS

\$7.00

## SIGNATURE COCKTAILS - \$7

### TROPICAL BREEZE

STARR Rum, Skyy Citrus Vodka, Midori

Orange Juice with a Splash of Cranberry

### KENTUCKY MULE

Knob Creek Single Barrel Bourbon and Fever Tree Ginger Beer served in a Copper Mug

### KNOB CREEK NEW FASHION

Knob Creek Single Barrel Bourbon, Amaretto Disaronno, Simple Syrup and Bitters

### STEAK HOUSE BLUES

Skyy Blueberry Vodka, Fresh Mint & Blueberries

Sweet & Sour, Sierra Mist

### TOP SHELF MARGARITA

Premium Tequila, Fresh Sour and Patron Citronage

### STEAK HOUSE NEGRONI

Campari, Vermouth Rosso, Premium Gin

## SLIDERS \$9

(all items served with Fingerling Potato Chips)

### BRATWURST SLIDER

Sauerkraut, Pepperoncini,  
Wholegrain Mayo-Mustard, Pretzel Bun

### LAMB SLIDER

Spicy Lamb, Garlic Sauce, Feta Cheese, Pickle  
Iceberg Lettuce, Sesame Bun

### SHAVED RIBEYE

Tahini Mayo, Cheese, Homemade Ketchup, Pickle,  
Iceberg Lettuce, Heirloom Tomato, Sesame Bun

### CHICKEN & WAFFLE SLIDER

Bacon, American Cheese, Blueberry Waffle,  
Spicy Maple Syrup

### WAGYU BEEF SLIDER

American Cheese, Tahini Mayo, Homemade Ketchup, Iceberg, Waffle Fry Bun

## FLATBREADS - \$7

### GRILLED CHICKEN

Grilled Chicken, Caramelized Onion, Cilantro,  
Smoked Mozzarella, Marinara, Balsamic

### ROASTED VEGETABLE

Baby Spinach, Onion, Squash, Zucchini,  
Feta Cheese, Sun-Blushed Tomato

### MARGARITA

Burrata Mozzarella, Heirloom Tomato, Fresh Basil  
Balsamic

### MEATBALL AND MUSHROOM

All Beef Meatball, Mushrooms,  
Smoked Mozzarella, Marinara, Balsamic

### BABY CLAM ALFREDO

Baby Clams, Alfredo, Fresh Mozzarella

Chef de Cuisine: Joshua Donnellan

General Manager: Sean Huddleston

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 shell stock 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.