

## STARTERS

<b>JUMBO SHRIMP COCKTAIL</b> - zesty cocktail sauce	18
<b>OYSTERS ON THE HALF SHELL*</b> - wasabi and herb aioli	17
<b>GARLIC SCAMPI*</b> - sautéed with white wine, butter, tomato concasse	19
<b>CHEF'S HOUSE MADE RAVIOLI</b> - chef's choice daily	14
<b>PROSCIUTTO WRAPPED DAY BOAT SCALLOPS*</b> - lemon aioli, endive, balsamic	17
<b>MARINATED PORTOBELLA</b> - grilled with feta cheese, sun-dried tomato sauce, pine nuts	13
<b>TUSCAN STYLE OYSTERS*</b> - 1/2 dozen with smoked bacon	18
<b>TORTE DI GRANCHIO</b> - oven roasted crab cakes with mustard aioli	17

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### SHELLFISH TOWER

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

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## 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>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>SPINACH SALAD</b> - roasted vegetables, grilled artichoke hearts, feta cheese, white balsamic dressing	12
<b>CAPRESE</b> - fresh 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 AND ITALIAN FAVORITES

<b>MARKET FRESH SEAFOOD SELECTION*</b> - your server will describe Chef Joshua's selection and preparation	market price
<b>PEPPER SEARED SALMON*</b> - whole grain mustard cream, au gratin potatoes, grilled asparagus	33
<b>FUSILLI BETTOLA</b> - corkscrew pasta, marinara, cream, red pepper, vodka, parmesan	19
<b>MEDITERRANEAN SEA BASS*</b> - pesto risotto, roasted Mediterranean vegetables, fennel cream	45
<b>SPINACH &amp; RICOTTA STUFFED FREE RANGE CHICKEN BREAST</b> - asparagus, tarragon sauce	29
<b>SMOKED DUCK BUCATINI</b> - in house smoked duck breast, spinach, lentils, pierced spaghetti, ricotta cheese	29
<b>OSSO BUCCO</b> - tender braised veal shank in a rich sauce served with parmesan risotto, gremolata, broccoli rabe	44
<b>SHRIMP STROZZAPRETI</b> - rolled spiral pasta, heirloom tomatoes, basil, spinach, shrimp, pinot grigio	28
<b>RISOTTO ARAGOSTA</b> - fresh Maine lobster, herb risotto, asparagus	29
<b>CHICKEN &amp; PENNE PESTO</b> - grilled chicken breast, penne pasta, basil pesto, sunblush tomato, green beans, grana padano	27
<b>VEGAN GARDEIN CHICKEN MARSALA</b> - sautéed vegetables, cous cous	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

<b>FILET MIGNON*</b> - 8 oz.	42
<b>FILET MIGNON*</b> - 12 oz.	49
<b>SURF &amp; TURF*</b> - 6 oz. filet & crab stuffed 1/2 Maine lobster	60
<b>PAN SEARED OSTRICH TENDERLOIN*</b> - gorgonzola risotto cakes, mushroom cream, roasted baby carrots	54
<b>CHATEAUBRIAND*</b> - for two served tableside with accompaniments	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

<b>ACHIOTE MARINATED PORK CHOP*</b> - pineapple salsa, Yukon gold potatoes, grilled asparagus	37
<b>BONE IN DRY AGED NEW YORK STRIP*</b> - 18 oz.	48
<b>PRIME NEW YORK STRIP*</b> - 16 oz.	65
<b>RACK OF LAMB*</b> - shallot cabernet	58
<b>BONE IN RIB-EYE CHOP*</b> - 24 oz.	54
<b>DRY AGED T-BONE*</b> - 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	Fresh Cut Fries	Giant Baked Potato
Grilled Asparagus Hollandaise	Roasted Garlic Whipped Potato	Smokey Au Gratin Potatoes
Roasted Mediterranean Vegetables	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.

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