

Steakhouse

10300

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APPETIZERS

Fried asparagus
Freshly prepared asparagus, battered and fried. with lump crab and Bruere monte sauce. 10

Shrimp Cocktail
Sautéed and cooled tail on tiger shrimp, with cocktail sauce. 12

Crab Cakes
Three six-ounce Phillips signature crab cakes, sautéed and baked golden brown. Served over fresh seaweed salad, with remoulade sauce. 12

Spinach Artichoke Dip
Twelve ounces of spinach and artichoke hearts and a creamy blend of cheeses served with grilled pita points. 10

Filet Beef Blue
Beef filet slices on toasted crostini with blue cheese crumbles and balsamic reduction. 15

SOUP + SALAD

French Onion Soup with Swiss and Provolone
Our cast iron crock with caramelized onions simmered with beef broth, veal stock and vermouth. 5

Steak Salad
Mixed greens, with dried cranberries, pecans, sliced pear and medium beef filet medallions'. 8

Fresh Caesar Salad
Entrée size salad, romaine lettuce, croutons and shaved parmesan cheese. 12

Signature Wedge
Thick slice of iceberg topped with bacon bits, sliced grape tomatoes and blue cheese crumbles. With blue cheese dressing', made in house. 12

ENTREES

All entrees served with sautéed seasonal vegetables and potato wedges.

Filet Mignon
10 oz. beef tenderloin grill marked and sautéed to temperature. Topped with herb compound butter. 25

Grilled New Zealand Rack of Lamb
Full rack of lamb grilled over open flame with a rosemary thyme honey glaze and served with fresh mint chutney. 30

Ancho Chile Chicken Breast
Pan-seared chile dusted boneless, free-range double chicken breast. Served with blood orange glaze, topped with julienned pickled red onion. 17

Coho Salmon
12 oz Pan crusted and oven roasted until golden, with honey garlic, blood orange glaze. 20

Baby Back BBQ Ribs
Full rack of baby back ribs seasoned and slow cooked until tender. Basted with our BBQ sauce, served with cole slaw. 20

Peace Steak Sandwich
8 ounce prime beef filet, flame grilled to your temperature. On a roll, spread with Boursin herb cheese, topped with sautéed mushrooms and onions, and melted provolone cheese. 15

Lobster Tail
Canadian cold-water lobster tail 8 ounces. Served with clarified butter. 32

ACCOMPANIMENTS

BAKED POTATO 2
SAUTEED MUSHROOMS 3
SAUTEED VEGETABLES 3

DESSERT

Crème Brûlée
Eight ounces of sweet brûlée custard with toasted sugar and strawberry. 7

Red Velvet Cheesecake
Our house made red velvet Oreo cheesecake. 8

4/18/24