

Phil's SteakHouse

APPETIZERS

CLASSIC SHRIMP COCKTAIL <i>horseradish cocktail sauce, lemon</i>	21
OYSTERS ON THE HALF SHELL* <i>cucumber & lemon mignonette, horseradish</i>	30
BAKED OYSTERS <i>half dozen, blistered black pepper aioli, masago & chives</i>	28
LUMP CRAB CAKES <i>tomodoro, garlic aioli</i>	29
ROASTED BONE MARROW <i>braised beef marmalade, chives paste, foie gras powder, toast blocks</i>	26
CROSTINI CAPRESE <i>tomato bruschetta, parmesan crostini</i>	22

SOUPS & SALADS

FRENCH ONION SOUP <i>parmesan crostini baked gruyère</i>	19
LOBSTER BISQUE <i>maine lobster, mascarpone, pastry points</i>	28
CAESAR SALAD <i>romaine hearts, white anchovy, parmesan crostini</i>	19
WEDGE SALAD <i>bleu cheese dressing & crumbles, hard boiled egg, bacon lardon, heirloom cherry tomatoes, parmesan points</i>	22
PHIL'S HOUSE SALAD <i>mixed leaf greens, cucumber, heirloom cherry tomatoes, shaved parmesan</i>	18
HEARTS OF PALM <i>hearts of palm, heirloom cherry tomatoes, avocado, baby arugula & parmesan vinaigrette</i>	21

ENTRÉES

ROASTED HALF CHICKEN <i>denuded with peruvian sauce</i>	49
"WAGYU" PORK RACK* <i>iberico farms, iberian bone-in, apple whiskey gastric, sweet potato purée</i>	59
COLORADO LAMB RACK* <i>caviar rice, artichoke hearts, basil creme and balsamic reduction</i>	72
SHRIMP SCAMPI LINGUINI <i>white wine, lemon, garlic sauce</i>	49
RED SCARLET SNAPPER <i>diced tomato olio di oliva with parmesan, basil, and sunflower</i>	49
SEARED SCALLOPS* <i>carrot purée with brown butter sage</i>	65
BLACKENED SALMON IMPERIAL* <i>lobster, shrimp, scallops, salmon pearls with beurre blanc</i>	62
LOBSTER & CRAB DIABLO <i>fettuccini pasta, spicy pomodoro, basil</i>	62

MARKET SEAFOOD

HOT SEAFOOD PLATTER* SERVED TO SHARE <i>lobster, crab, scallops, shrimp, clams & mussels, house burnt butter, served with toasted ciabatta add linguine aglio 18</i>	125
1LB KING CRAB LEGS <i>with drawn butter & lemon</i>	125
1.75LBS CHICKEN FRIED LOBSTER <i>tempura fried, remoulade, truffle aioli & charred lemon</i>	110
WHOLE 1.75LBS LOBSTER <i>dirty or clean, steamed or grilled, with drawn butter & lemon</i>	96
12oz AUSTRALIAN LOBSTER TAIL <i>steamed or grilled, with drawn butter & lemon</i>	110

STEAK

all steaks served with house smoked himalayan sea salt and wagyu tallow

8oz CENTER CUT FILET MIGNON*	64
12oz CENTER CUT FILET MIGNON*	88
12oz AUSTRALIAN WAGYU PICANHA*	85
16oz C.A.B. PRIME NEW YORK STRIP*	84
16oz AMERICAN WAGYU SIRLOIN*	80
20oz C.A.B. DELMONICO*	76
24oz C.A.B. BONE-IN RIBEYE*	98

TOPPINGS

<i>oscar, hollandaise & king crab</i>	25
<i>imperial, lobster & beurre blanc</i>	29
<i>diane, reimagined classic</i>	14
<i>bleu cheese crusted</i>	9
<i>au poivre</i>	9

COMPLIMENTS

<i>half lb king crab</i>	69
<i>7oz lobster tail</i>	69
<i>seared scallops*</i>	28
<i>shrimp scampi</i>	27
<i>foie gras</i>	21

SAUCES

<i>béarnaise, cabernet shallot, creamy peppercorn, hollandaise, cilantro garlic, chimichurri</i>	5
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SIDES

WHIPPED GARLIC POTATOES	12
MONSTER BAKED POTATO	12
ROASTED CARROTS	12
WILD MUSHROOMS & SWEET SHERRY	12
CHARRED SWEET CORN	12
BROCCOLINI	12
ASPARAGUS	12
MONSTER SWEET POTATO	12
CAULINI TEMPURA	12
TRUFFLE FRENCH FRIES	12

*Thoroughly cooking foods of animal origin such as beef, fish, lamb, 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.