

Phil's SteakHouse

APPETIZERS

CLASSIC SHRIMP COCKTAIL	21
<i>horseradish cocktail sauce, lemon</i>	
OYSTERS ON THE HALF SHELL*	30 / 55
HALF DOZEN / DOZEN	
<i>cucumber, lemon mignonette, horseradish</i>	
BAKED OYSTERS	28
<i>half dozen, blistered black pepper aioli, masago, chives</i>	
LUMP CRAB CAKES	29
<i>vodka sauce, garlic aioli</i>	
CAPRESE CROSTINI	22
<i>tomato brushetta, parmesan crostini, lemon mascarpone cream</i>	
ROASTED BONE MARROW	32
<i>braised beef marmalade, foie gras powder, toast blocks</i>	
SHAVED BONE-IN FILET	36
<i>mushroom purée, soubise bleu</i>	

SOUPS & SALADS

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

ENTRÉES

ROASTED HALF CHICKEN	49
<i>deboned, blistered, truffle velouté</i>	
"WAGYU" PORK RACK*	59
<i>Iberico Farms, Iberian bone-in, Asian pear-whiskey gastrique, sweet potato purée</i>	
NEW ZEALAND LAMB CHOPS*	72
<i>Kansas rice, artichoke hearts, fig pearls, balsamic reduction</i>	
RED SCARLET SNAPPER	49
<i>diced tomato olio di oliva, parmesan, basil, golden orzo</i>	
BLACKENED SALMON IMPERIAL*	62
<i>lobster, shrimp, scallops, salmon pearls, beurre blanc</i>	
SEARED SCALLOPS*	65
<i>carrot purée, brown butter, sage</i>	
SHRIMP SCAMPI LINGUINE	49
<i>white wine, lemon, garlic sauce</i>	
LOBSTER & CRAB DIABLO	62
<i>fettuccine, spicy pomodoro, basil</i>	

MARKET SEAFOOD

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

STEAKS

all steaks served with house-smoked Himalayan sea salt & Wagyu tallow

8 OZ CENTER CUT FILET MIGNON*	64
12 OZ CENTER CUT FILET MIGNON*	88
— ◇ —	
12 OZ AUSTRALIAN WAGYU PICANHA*	85
16 OZ AMERICAN WAGYU SIRLOIN*	80
— ◇ —	
16 OZ C.A.B. PRIME NEW YORK STRIP*	84
20 OZ C.A.B. DELMONICO*	88
24 OZ C.A.B. BONE-IN RIBEYE*	98
FINISHING TOUCHES	
oscar, hollandaise & king crab	25
imperial, lobster & beurre blanc	29
diane, reimagined classic	14
bleu cheese crusted	9
au poivre	9

COMPLEMENTS	
half lb king crab	69
7oz lobster tail	69
seared scallops*	28
shrimp scampi	27
foie gras*	21
SAUCES	
5	
<i>béarnaise, cabernet shallot, creamy peppercorn, hollandaise, cilantro garlic, chimichurri</i>	

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