

# Phil's SteakHouse

## APPETIZERS

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

## SOUPS & SALADS

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

## ENTRÉES

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

## MARKET SEAFOOD

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

## STEAK

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

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

### TOPPINGS

<i>oscar, hollandaise &amp; king crab</i>	25
<i>imperial, lobster &amp; 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

<b>WHIPPED GARLIC POTATOES</b>	12
<b>MONSTER BAKED POTATO</b>	12
<b>ROASTED CARROTS</b>	12
<b>WILD MUSHROOMS &amp; SWEET SHERRY</b>	12
<b>CHARRED SWEET CORN</b>	12
<b>BROCCOLINI</b>	12
<b>ASPARAGUS</b>	12
<b>MONSTER SWEET POTATO</b>	12
<b>CAULINI TEMPURA</b>	12
<b>TRUFFLE FRENCH FRIES</b>	12

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.