

Phil's SteakHouse

APPETIZERS

FRENCH ONION SOUP <i>parmesan crouton, baked gruyère</i>	16	CAESAR SALAD <i>romaine, croutons, white anchovy, parmesan shavings</i>	18
WEDGE SALAD <i>bleu cheese dressing, bacon, tomato, hard boiled egg, chives & parmesan points</i>	20	JUMBO SHRIMP COCKTAIL <i>cocktail sauce</i>	21
CROSTINI CAPRESE <i>grilled crostini piled with tomato bruschetta and balsamic redux</i>	24	OYSTERS ON THE HALF SHELL* <i>lemon mignonette, horseradish, cocktail sauce, tabasco</i>	25
LOBSTER BISQUE <i>lobster meat, crème fraîche, buttered pastry</i>	26	OYSTERS ROCKEFELLER* <i>bacon, buttered breading</i>	28
BONE MARROW & MARMALADE <i>veal marmalade, chives paste, foie gras powder</i>	33	CRAB CAKE <i>garlic aioli, pomodoro</i>	29

MKT SEAFOOD

HOT SEAFOOD PLATTER
SERVED TO SHARE: 2 PEOPLE 100
 4 PEOPLE 190
*lobster, king crab, scallops, shrimp, mussels & clams
served in brown butter with grilled bread*

1 LB. KING CRAB LEGS <i>with drawn butter, lemon</i>	115	WHOLE 1.5 LBS. LOBSTER <i>steamed or grilled with drawn butter, lemon</i>	89
1.75 LBS. CHICKEN FRIED LOBSTER PLATTER <i>tempura fried, peri-peri, truffle aioli</i>	99	12 oz. LOBSTER TAIL <i>with drawn butter, lemon</i>	110

STEAK HOUSE DINNER 69
8 oz. American wagyu sirloin with asparagus and whipped garlic potatoes

STEAK

8 oz. FILET MIGNON*	62	24 oz. SHORT BONE RIBEYE*	85
12 oz. FILET MIGNON*	89	AMERICAN WAGYU 16 oz. SIRLOIN*	89
16 oz. PRIME NEWYORK STRIP*	90		

TOPPINGS & ADD-ONS

*toppings: king crab, oscar style 32 || lobster & beurre blanc, imperial style 32
classic mushroom dienne reimagined 19
add-on: foie gras 25 || scampi shrimp 21 || 7oz. lobster tail 70
seared scallops* 23 || half lbs. king crab 65
sauces: creamy peppercorn 5 || cabernet shallot 5 || béarnaise 5*

SEA LAND

KUROBUTA PORK CHOP* <i>snake river farms, seasonal fruit, mustard & whiskey gastric</i>	60	GRILLED HALF CHICKEN <i>truffle chicken jus lie</i>	49
CRISP SKIN RED SNAPPER <i>confit rice, tomato parmesan lucini</i>	49	LOBSTER & CRAB DIABLO FETTUCCINI <i>butter lobster & crab with spicy pomodoro, basil, parmesan</i>	60
SHRIMP SCAMPI LINGUINI <i>lemon scampi sauce, tiger prawns, diced tomato & basil</i>	48	STEELHEAD TROUT <i>fennel silk & salad</i>	52
SEARED SCALLOPS* <i>potato puree, brown butter sage</i>	55		

SIDES 14 - SERVES 2

*garlic mashed potatoes || monster baked potato || truffle french fries || asparagus
broccolini || wild mushrooms || caolini tempura || charred white corn*

DESSERT

MOLTEN CHOCOLATE CAKE A LA MODE <i>vanilla & graham cracker shaving</i>	16	ICE CREAM AFFOGATO <i>vanilla, chocolate or coffee ice cream, with a shot of espresso</i>	14
BAKLAVA CHEESECAKE <i>phyllo crust, pistachio with floral syrup</i>	16	CRÈME BRÛLÉE <i>classic</i>	16

*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.