

Gluten-Friendly

PHIL'S BAR & GRILLE

215 BUTLER STREET- SAUGATUCK, MI 49453

269-857-1555

Our menu items are not for those with Celiac Disease, but only for those with gluten sensitivity. We take great care to ensure that the foods offered on this menu are free of gluten and gluten derivatives; we are not responsible for individual reactions.

-APPETIZERS-

Sake Seared Sea Scallops- Pan seared sea scallops deglazed with sake and served with a sesame-vegetable slaw, finished with candied ginger vinaigrette. \$14.50

Hot Tortillas- Corn tortilla chips made to order and served with our homemade fresh salsa. \$6.50

Calamari- Crispy calamari dusted with rice flour served over homemade sweet and spicy hot sauce, topped with avocado aioli. \$12.00

Vegetable Quesadilla- Chipotle refried beans, sweet corn, caramelized onions, spinach and white cheddar in a corn tortilla, topped with roasted tomatoes, white cheddar sour cream and spicy roasted garlic harissa sauce. \$12.00

with Chicken Breast Add \$3.50 with Beef Tenderloin...Add \$5.00

-SALADS-

Lobster Cobb Salad- Lobster tail meat, crumbled gorgonzola, fresh avocado, bacon, tomatoes and hard-boiled egg served atop of mixed greens with your choice of dressing. \$18.00

Tenderloin Salad- Blackened beef tenderloin served over arugula and Bibb lettuce, with sweet and sour onions, avocado, grape tomatoes, and goat cheese dressed with roasted jalapeno vinaigrette. \$16.00

Ahi Tuna Bowl*-Quinoa & brown basmati rice, maitake mushrooms, edamame, cucumbers, avocado, watercress topped with sesame ahi tuna, seared rare, ginger vinaigrette. \$16.00

Nutty Salad-Mixed greens with crumbled gorgonzola cheese, sliced apples, caramelized walnuts and tomatoes with your choice of dressing. \$11.00 1/2 Salad...\$8.00 With Grilled Chicken Breast ... Add \$4.50

House Salad- Mixed greens topped with garbanzo beans, grape tomatoes and sunflower seeds. \$4.50

-HOUSE DRESSINGS-

Gorgonzola Cream...Ranch...Roasted Garlic & Balsamic Vinaigrette...

Baked Apple & Toasted Pecan Vinaigrette

--SANDWICHES-

Sandwiches served with corn tortilla chips or coleslaw and NO BUN

Substitute Vegetable Add...\$2.50

"The Burger"*- 1/2# ground Moraine Park Farms Michigan Craft Beef* (Zeeland, MI) grilled to temperature, with your choice of toppings. \$13.00 ...add Cheddar, Pepper Jack, Swiss, Gorgonzola, Grilled Onions... \$1.00 ...add bacon, sautéed portobello mushrooms or avocado slices ...\$1.50

Beef Tenderloin-4 oz Certified angus beef filet grilled to temperature, topped with portobello mushrooms and red peppers finished with a roasted garlic aioli. \$17.00

Chicken Pesto- Grilled chicken breast topped with artichoke hearts, roasted red peppers, and feta cheese served with pesto sauce. \$12.50

Fish Tacos- (3)Adobo rubbed seared Ahi tuna wrapped in corn tortillas with avocado, cabbage and our homemade fresh salsa, served with a light lime-yogurt sauce. \$18.50

-ENTREES-

salad with entree... add \$4.00

Scallop Pad Thai- Fresh Sea Scallops, broccolini, shiitake mushrooms, roasted red peppers gluten free soy sauce and egg tossed with rice noodles, served with spicy Thai peanuts. \$29.00 **Vegetarian** \$19.00

Wagyu Sirloin*- 8 oz. Snake River Farms Wagyu Ball Tip Sirloin grilled medium rare, sliced, served over fingerling potatoes with manchego cheese, topped with watercress, fried leek and apple with demi glace and extra virgin olive oil. \$27.00

Lake Perch- Lake Perch fillets dusted with rice flour and dill, flash fried and served with our homemade tartar sauce, served with vegetable and smashed redskin potatoes. \$24.00

Filet*- 8 oz. grilled Center-Cut Filet served over spinach and shiitake mushroom risotto with bourbon demi glace. \$34.00

Salmon*-Seared crispy potato crusted Faroe Island Salmon served on a bed of roasted broccolini, shiitake mushrooms, prosciutto and capers tossed in warm saffron vinaigrette. \$25.00

Walleye- Potato encrusted Walleye finished with a dijon-cream, served with vegetable and smashed redskin potatoes. \$26.00

Lamb Lollipops*- 3 double cut Lamb Chops marinated and charbroiled to temperature, topped with a pomegranate gastrique, served with spinach and shiitake mushroom risotto. \$29.00

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, seafood, or shellfish may increase your risk of foodborne illness.

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