

215 BUTLER STREET,
857-1555

PHIL'S BAR & GRILLE

SAUGATUCK MI 49453 269-

-APPETIZERS-

Portobello Mushroom Fries- Lightly seasoned, sliced portobello mushroom caps flash fried, served with a stone ground mustard dipping sauce. \$11.00

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

Tuna Poke*- Sashimi grade Tuna, soy sauce, toasted sesame seeds, ginger, yuzu, red chili and scallions served on crispy wontons with seaweed salad and yuzu mayo. \$14.50

Broasted Wings- 1# whole chicken wings broasted and tossed with an ancho-chile citrus glaze, served Mild or Hot... \$13.00 Side of gorgonzola or ranch dressing... Add...\$1.00

Tasso Pizza- Tasso ham, apples and pesto with white cheddar cheese baked on pizza crust, topped with spinach and parmesan cheese. \$11.00

Calamari- Crispy calamari served over sweet and spicy hot sauce, topped with avocado aioli, served with garlic toast. \$12.00

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

Goat Cheese Croquette- Warm goat cheese, romesco sauce, toasted almonds and scallions served with toast points and drizzled with truffle oil. \$11.00

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

With Chicken Add \$3.50 With Beef Tenderloin...Add \$5.00

-SOUPS-

Soup of the Day	Cup \$4.50	Bowl \$6.00
Chicken & Shrimp Gumbo	Cup \$5.00	Bowl \$6.50

-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 warm 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 Potato Wedges or Coleslaw
Substitute Vegetable Add...\$2.50

"The Burger"*- 1/2# ground Moraine Park Farms Michigan Craft Beef* (Zeeland, MI) grilled to temperature served on a toasted ciabatta bun 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

Blackened Burger*- 1/2 # ground Moraine Park Farms Michigan Craft Beef* (Zeeland, MI) dusted with cajun seasonings grilled to temperature topped with bacon and gorgonzola cheese, garnished with lettuce, tomato and mayo. \$15.50

Fish Tacos-(3)Beer battered and flash fried Cod fillets wrapped in your choice of corn or flour tortillas with avocado, cabbage and our homemade fresh salsa, served with a light lime-yogurt sauce and tortilla chips. \$12.50

Spiced Rubbed Ahi Tuna (Seared Rare) ...\$18.50

Cuban- Roasted pork shoulder, cured pork loin, mojo, swiss and pickles on crusty french bread with smoked jalapeño*o mustard, served with tortilla chips and spicy garlic salsa \$13.00

Walleye Sandwich- Lightly dusted Walleye fillets served on a toasted brioche with our homemade tartar sauce, topped with lettuce and tomato. \$13.50

Grilled Polenta-Crispy grilled shiitake mushroom-mascarpone polenta on tomato basil focaccia, spring mix, fresh mozzarella, pesto, roasted red pepper and balsamic reduction. \$13.50

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

Chicken Pesto- Grilled chicken breast, artichoke hearts, roasted red peppers, and feta cheese served on a toasted ciabatta roll with pesto sauce. \$12.50

Grilled Ham and Cheese- Grilled smoked applewood ham & swiss cheese topped with yellow mustard, served on pretzel bread. \$10.00

-ENTREES-

salad with entree... add \$4.00

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

Waygu 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

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

Lake Perch- Lightly dusted Lake Perch fillets 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 on a bed of roasted broccolini, shiitake mushrooms, prosciutto and capers tossed in warm saffron vinaigrette. \$25.00

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

Ribs- Baby-Back Ribs, spiced rubbed and slow roasted in Guinness with our homemade barbecue sauce, served with potato wedges and coleslaw. **Full Rack** \$23.00 or **Half Rack** \$17.00

Phil's Pasta- Chicken and Bacon tossed with butternut squash, spinach and rigatoni pasta in a bourbon cream sauce, finished with goat cheese crème fraîche and parmesan cheese. \$20.00 Vegetarian \$17.00

Broasted Chicken- Served with potato wedges and coleslaw

4 piece Dinner	(Breast, Wing, Leg and Thigh)	\$14.00
4 piece White	(2 Breasts, 2 Wings)	\$16.50
4 piece Dark	(2 Legs, 2 Thighs)	\$11.50
2 piece White	(Breast & Wing)	\$10.00
2 piece Snack	(Leg & Thigh)	\$8.50

-DESSERTS-

Crème Brule \$6.00

Palazzolo's Ice Cream Sandwich \$6.00

Chocolate Flourless Torte \$6.00

*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.

Winter 2019/2020