

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

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. \$10.00
with Chicken Breast Add \$3.50 with Beef Tenderloin...Add \$5.00

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. \$11.00

-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

Bibb & Kale Salad- Bibb and kale greens topped with manchego cheese, dried cherries, marcona almonds and pickled onions, finished with EVOO and buttermilk-maple-scallion dressing. \$13.00

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...Honey Mustard

--SANDWICHES-

Sandwiches served with corn tortilla chips or coleslaw and NO BUN
Substitute Vegetable Add...\$2.00

"The Burger"*- 1/2# ground certified angus beef grilled to temperature, with your choice of toppings. \$11.00 ...add Cheddar, Pepper Jack, Swiss, Gorgonzola, Grilled Onions... \$1.00
...add bacon, sautéed portobello mushrooms or avocado slices ... \$1.50

Beef Tenderloin*- 4 oz., beef tenderloin, topped with portobello mushrooms and red peppers finished with a roasted garlic aioli. \$15.00

Chicken Pesto- Grilled chicken breast topped with artichoke hearts, roasted red peppers, and feta cheese served with pesto sauce. \$12.00

Fish Tacos- Adobo rubbed seared Ahi tuna wrapped in corn tortillas with avocado, cabbage and our homemade fresh salsa, topped with a light lime-yogurt sauce. \$18.50 **Substitute Lake Perch** \$16.50

-ENTREES-

salad with entree... add \$3.50

Scallop Pad Thai- Fresh Sea Scallops, broccolini, shiitake mushrooms, roasted red peppers gluten free soy sauce and egg tossed with rice noodles and topped with spicy Thai peanuts. \$28.00 **Substitute Sautéed Chicken Breast**... \$20.00 **Vegetarian** \$17.00

Pho (Fuh)- Grilled flat iron steak sliced rare, house corned brisket, fried Brussel sprouts, bean sprouts, Thai basil, micro cilantro and scallions in a fennel beef broth with rice noodles. Served with a side of chili oil. \$24.00

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. \$23.00

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. \$24.00

Walleye- Seared Walleye topped with Asian pear, crispy pancetta, kale, toasted Faroe and blackened pumpkin seeds with cider vinaigrette and demi-glace. \$28.00

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

Filet*- 8 oz. grilled Center-Cut Filet served over potato-garlic cream, sautéed spinach with caramelized onions with bourbon demi-glace. \$32.00

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.

Fall 2018