

# PHIL'S BAR & GRILLE

215 BUTLER STREET SAUGATUCK MI 49453 269-857-1555

## -APPETIZERS-

**Goat Cheese Croquette-** Warm goat cheese, romesco sauce, toasted almonds and scallions served with toast points and drizzles with truffle oil. \$16.00

**Broasted Wings-** Whole chicken wings tossed with an ancho-chile citrus glaze, served Mild or Hot... \$16.00

**\*\*Hot Tortillas-** Corn tortilla chips made to order, served with our fresh salsa. \$9.00

**Sake Seared Sea Scallops-** Pan seared sea scallops deglazed with sake and served with a sesame-vegetable slaw, finished with a candied ginger vinaigrette. \$19.00

**\*\*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. \$18.00

**Portobello Mushroom Fries-** Lightly seasoned, sliced portobello mushroom caps flash fried, served with a stone-ground mustard dipping sauce. \$13.00

## -SALADS-

**\*\*Cobb Salad-** Crumbled gorgonzola, fresh avocado, bacon, tomatoes and hard-boiled egg served atop of mixed greens with your choice of dressing. \$18.00 With Grilled Chicken Breast ... Add \$7.00 With 5-6 oz Lobster Tail...Add \$25.00

**\*\*Tenderloin Salad\*-** Blackened beef tenderloin over arugula and bibb lettuce, sweet and sour onions, avocado, grape tomatoes, and warm goat cheese, roasted jalapeno vinaigrette. \$20.00

**\*\*Nutty Salad-** Mixed greens, crumbled gorgonzola cheese, sliced apples, caramelized walnuts, tomatoes with your choice of dressing. \$14.00 1/2 Salad...\$11.00 With Grilled Chicken Breast ... Add \$7.00

**\*\*House Salad-** Mixed greens topped with garbanzo beans, grape tomatoes and sunflower seeds. \$6.00

**\*\*Add Faroe Island Salmon to salad- \$18.00 \*\*Add Spiced Rubbed Ahi Tuna (Seared Rare)\* \$14.00**

### Phil's Chicken- Served with potato wedges and coleslaw

4-piece Dinner (Breast, Wing, Leg and Thigh)	\$17.50
4-piece White (2 Breasts, 2 Wings)	\$20.00
4-piece Dark (2 Legs, 2 Thighs)	\$15.00
2-piece White (Breast & Wing)	\$14.00
2-piece Snack (Leg & Thigh)	\$12.00

## -SANDWICHES-

### Sandwiches served with Potato Wedges or Coleslaw

**\*\*"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. \$15.50

...add Cheddar, Pepper Jack, Swiss, Gorgonzola... \$1.50 ...add bacon or avocado slices ...\$3.00

**\*\*Blackened Burger\*-** 1/2 # ground Moraine Park Farms Michigan Craft Beef\* (Zeeland, MI) dusted with cajun seasonings grilled to temperature topped with bacon, gorgonzola cheese, lettuce, tomato and mayo. \$19.00

**Fish Tacos-(3)** Beer battered and flash fried Cod fillets wrapped in your choice of corn or flour tortillas with avocado, cabbage, homemade fresh salsa, light lime-yogurt sauce and tortilla chips. \$17.00 **\*\*Add Spiced Rubbed Ahi Tuna (Seared Rare) \$23.00**

**Phil's Corned Beef-** House cured Corned Beef on Detroit Rye, grilled bean sprout, basil, chili mayo and lime, swiss cheese. \$17.00

**Fried Bologna Sandwich-** Mortadella, fontina cheese, burnt onion bacon jam & arugula on brioche with roasted garlic aioli. \$15.50

**Perch Sandwich-** Lake perch fillets lightly dusted with dill flour, on brioche with our homemade tartar sauce, topped with lettuce. \$17.50

**Crispy Chicken Sandwich-** Buttermilk-soaked Chicken breast, pepper jack cheese, bibb lettuce, pickled red onion, avocado, spicy sriracha~marcona almond sauce on brioche. \$16.00

**\*\*Grilled Polenta-** Black bean polenta, pesto, fontina cheese, avocado, red radish, arugula and salsa verde served on a toasted ciabatta bun. \$16.00

**Grilled Ham and Cheese-** Grilled smoked applewood ham, swiss cheese, yellow mustard, served on pretzel bread. \$12.50

## -ENTREES-

**\*\*Scallop Pad Thai-** Fresh Sea Scallops, broccolini, shiitake mushrooms, roasted red peppers and egg tossed with rice noodles, served with spicy Thai peanuts. \$36.00 **\*\*Vegetarian \$24.00**

**Lamb Lollipops\*-** 3 double cut Lamb Chops marinated and charbroiled to temperature, topped with a pomegranate gastrique, served with spinach and shiitake mushroom risotto. \$42.00

**\*\*Canadian Walleye-** Potato encrusted Walleye finished with a Dijon-cream, served with vegetable and smashed redskin potatoes. \$31.00

**Salmon\*-** Faroe Island Salmon Blackened with basmati lump crab cake, arugula-fried sweet potato-apple salad, sriracha~marcona almond sauce, lemon extra virgin olive oil. \$32.00

**\*\*Filet\*-** 8 oz. grilled Filet, shiitake mushroom~ spinach~ parmesan risotto, Demi glacé. \$48.00 **5-6 Lobster Tail oz...**Add \$25.00

**\*\*Lake Perch -** Fresh Lake Perch lightly dusted with dill flour, flash fried, homemade tarter, vegetable, smashed redskin potatoes. \$28.00

**Phil's Pasta-** Chicken, bacon, sweet potato, spinach, rigatoni pasta in a bourbon cream sauce, finished with goat cheese crème fraiche and parmesan cheese. \$25.00 **Vegetarian-** \$20.00

**Ribs-** Baby-Back Ribs, spiced rubbed and slow roasted in Guinness, potato wedges and coleslaw. **Full Rack** \$29.00 or **Half Rack** \$23.00

**\*\* Gluten Friendly Option**