

PHIL'S BAR & GRILLE

215 BUTLER STREET, SAUGATUCK MI 49453 269-857-1555

-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

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. \$10.00

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

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. \$14.50

Broasted Wings- 1# whole chicken wings broasted and tossed with an ancho-chile citrus glaze, served Mild, Medium or Hot... \$12.00 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. \$10.50

Calamari- Crispy calamari served over homemade sweet and spicy hot sauce, topped with avocado aioli, served with garlic toast. \$11.00

Hot Tortillas- Corn tortilla chips made to order and served with our homemade 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. \$10.50

-SOUPS-

Butternut Squash Bisque with Red Curry	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

Bibb & Kale Salad- Bibb and kale greens topped with manchego cheese, dried cherries, marcona almonds, pickled onions and brown butter croutons, 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 Potato Wedges or Coleslaw

Substitute Vegetable Add...\$2.00

"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. \$12.00

...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. \$14.50

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

Perch...\$16.50 Spiced Rubbed Ahi Tuna (Seared Rare) ...\$18.50

Spicy Reuben- House cured corned beef served on Detroit dark pumpernickel with swiss cheese, kimchi slaw and sweet chili dressing. \$12.50

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

Perch Sandwich- Lightly dusted Lake Perch fillets served on a toasted brioche with our homemade tartar sauce, topped with lettuce and tomato. \$13.00

Portobello Sandwich-Roasted Portobello mushroom cap, sun-dried tomato pesto, sweet & sour onions, avocado, spinach and honey goat cheese served open faced on brioche. \$11.00

Beef Tenderloin*- Served open face and grilled to temperature, topped with portobello mushrooms and red peppers finished with a roasted garlic aioli. \$15.50

Chicken Pesto- Grilled chicken breast, artichoke hearts, roasted red peppers, and feta cheese served on a toasted ciabatta roll with pesto sauce. \$12.00

Grilled Ham and Cheese- Grilled kurobuta 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 and topped with spicy Thai peanuts. \$27.00 **Substitute Chicken** \$19.00 **Vegetarian** \$16.00

Pho* (Fuh)- Grilled Moraine Park Farms Michigan Craft Beef* (Zeeland, MI) 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

Beef Wellington*-Michigan Craft Beef 12oz Ribeye sided with a puff pastry stuffed with potato creme, pâté, and manchego cheese, sautéed spinach, caramelized onions, finished with a bourbon demi-glacé. \$38.00

Walleye- Potato encrusted Walleye finished with a dijon-cream, served with vegetable and smashed redskin potatoes. \$25.00

Lake Perch- Lightly dusted Lake Perch fillets flash fried and served with our homemade tartar sauce, served with vegetable and smashed redskin potatoes. \$23.00

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

Salmon*- Seared crispy potato crusted Faroe Island Salmon on a bed of roasted broccolini, shiitake mushrooms, prosciutto and capers tossed in warm saffron vinaigrette. \$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. \$29.00

Ribs- Baby-Back Ribs, spiced rubbed and slow roasted in Guinness and finished on the grill 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 creme fraiche and parmesan cheese. \$19.00 **Vegetarian** \$16.00

Broasted Chicken- Served with potato wedges and coleslaw

4 piece Dinner	(Breast, Wing, Leg and Thigh)	\$13.00
4 piece White	(2 Breasts, 2 Wings)	\$15.50
4 piece Dark	(2 Legs, 2 Thighs)	\$10.50
2 piece White	(Breast & Wing)	\$10.00
Bikini Chicken	(Breast & Leg)	\$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.

Summer 2018

