

Phil's Italian Steak House

STARTERS

Shrimp Cocktail

Brandy Cocktail Sauce
15

Fried Calamari

Marinara and Lemon Aioli
13

Oven Rosted Artichoke

Parmesan Fondue
12

Garlic & Herb Stuffed Portobello

Sun-Dried Tomato Sauce
11

Kobe Meatballs

Wagyu Beef, Marinara Sauce
14

Fresh Market Oysters

3 each

Icebox of the Sea

Colossal Crab Claws, Maine Lobster,
Oysters, Shrimp
25 per person

Diver Sea Scallops

Rosemary-Orange Butter Sauce
14

Bruschetta Trio

Tomato/Basil, Shitake/Truffle
Kalamata/Drunken Goat Cheese
11

Golden Buffalo Mozzarella

Breaded and Flash Fried
12

SOUP OR SALAD

Curley Endive Salad

Slab Bacon, Maytag Blue Cheese, Honeyed
Walnuts, Sherry-Shallot Dressing
10

Caesar Salad

Crisp Romaine, Garlic Croutons,
White Anchovies, Parmesan
10

Spinach Salad

Clementines, Cherry Tomato, Crumbled Bacon
White Balsamic Reduction
13

Mixed Field Greens

House Made Garlic Croutons,
Balsamic Vinaigrette
8

Caprese Salad

Buffalo Mozzarella, Ripe Tomatoes,
Basil, Balsamic, Sea Salt
12

Soup of the Day

9

Lobster and Corn Chowder

10

Steak House Onion Soup

Crouton, Gruyere Cheese
10

PASTA

Rigatoni

Sweet Italian Sausage, Tomato, Chianti,
Mushrooms
26

Cheese Stuffed Rigatoni

Romano, Ricotta, Parmesan Cheeses,
Tomato-Cream Sauce
26

Frutti de Mare

Crab Claw, Shrimp, Calmari,
Mussels, Clams, Tomato Broth, Linguini
36

Homemade Lasagna

Sausage, Bolognese, Ricotta,
Parmesan, Mozzarella Cheeses
27

Shrimp Scampi

Capellini Pasta, Mushrooms,
Lemon Garlic Butter Sauce
30

Striped Lobster Ravioli

Rock Shrimp Vodka Sauce
35

Duck Confit Ravioli

Shitake Mushrooms, Cream Broth
35

Tortellini Carbonara

Prosciutto, Peas Parmesan
Cream Sauce
27

ENTRÉES

HOUSE SPECIALTIES

Classic Veal Osso Bucco

Risotto Milanese and Gremolata
46

Steakhouse Dinner

8 oz. Filet, Oscar Style,
Whipped Potatoes,
Asparagus
57

Filet of Ahi Tuna Arrabiatta

Garlic Red Chili Tomato Sauce,
Whipped Potatoes, Carrots, Broccolini
38

Surf and Turf

6 oz. Filet and 6 oz. Lobster Tail
54

Fish of the Day

Market Price

Risotto of the Day

Market Price

OVEN ROASTED SPECIALTIES

Roasted Chicken

Sauce Marsala, Whipped Potatoes, Broccolini
34

Oven Roasted Salmon

Lemon Fennel Butter Sauce, Whipped Potatoes,
Asparagus
34

Chicken Parmesan

Marinara, Mozzarella, Parmesan
Served with Carrots and Broccolini
29

Market Priced

Fresh Maine Lobster
Alaskan King Crab Legs
Australian Lobster Tail
12 oz.

Pairings

with any steak

1/2 Pound King Crab Legs 20
6 oz. Lobster Tail 25
Shrimp Scampi 15

STEAKS AND CHOPS

The Prime Strip

16 oz. Prime New York Strip
49

Colorado Raised Filet Mignon

8 oz. 12 oz.
38 44

Dry Aged Kansas City

18 oz. Bone in Strip
46

Dry Aged T-Bone

20 oz.
48

Cowboy Chop

24 oz. Bone in Rib-Eye
49

42 oz. Rib-Eye Chop

Wild Onion Plugra Butter
80
(For Two)

Kobe Flat Iron

10 oz. Wagyu Beef
48

SAUCES AND TOPPERS

Homemade Steak Sauce, Complimentary

Bearnaise

2

Demi Peppercorn

2

Blue Cheese Crust

6

Shallot-Cabernet

2

Oscar Style

16

Foie Gras

18

SIDES

8

Giant Baked Idaho

Sautéed Creamed Spinach

Macaroni, Fontina,
Asiago Cheese Casserole

Amped-Up Fries

Sautéed Wild Mushrooms

Roasted Garlic Whipped Potatoes

Creamed White and Yellow Corn

Pasta of the Day

Alfredo or Marinara

Grilled Asparagus

Sauté of Broccolini

In Olive Oil, Garlic, Crushed Red Peppers

Please Alert Your Server to Any Food Allergies | 18% Service Charge Will Be Added to Parties of 8 or More
Plan Your Next Social Event in Isla, Khotan or Phil's Italian Steak House x7371