

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

-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

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

Phil's Chicken- Served with potato wedges and coleslaw

| 4-piece Dillilei | (Breast, Willig, Leg and Tilligh) | φ17.30 |
|------------------|-----------------------------------|---------|
| 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 |
| | (Leg & Thigh) | \$12.00 |
| I. | (8 8) | |

-SANDWICHESSandwiches served with Potato Wedges or Coleslaw

**"The Burger"*- I/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

****Ahi Tuna***-8 oz Blackened Ahi Tuna sliced rare, grilled black bean polenta, red radish, avocado, arugula and salsa verde. \$42.00

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.

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. \$27.00

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