

The Phoenician Steakhouse

Specials

Appetizers

Green Curry Seafood Soup.....\$13
Shrimp, calamari & dumplings

Stuffed Portabella Mushrooms.....\$16
With Mediterranean stuffing served with a cilantro & jalapeno cream sauce

Risotto Rice Ball stuffed with fresh Burrata.....\$16
In our slightly spicy house made Pomodoro red sauce

Anti-pasto Salad.....\$14
Artichokes, roasted red peppers, fresh burrata & provolone, olives, tomatoes, sopressata & prosciutto, and basil over a bed of fresh greens

Homemade Crab Cakes.....\$19
Served with our wasabi tartar sauce & fresh greens

Korean Barbeque Baby Back Ribs.....\$21
Slow cooked in our house hoisin glaze with fresh ginger, garlic & sesame seeds

Entrees

Sautéed Soft Shell Crabs.....\$44
Served in a lemon caper sauce with mashed potatoes and fresh asparagus

Fresh Tagliolini Pasta.....\$24
With mixed wild mushrooms, sausage in our creamy Pomodoro sauce

Duck Ala-Orange.....\$39
This half duck is served in a Grand Marnier sauce with wild rice and grilled asparagus

Veal Francese.....\$36
With artichoke hearts, arugula with potato gnocchi

Oven Roasted Canadian Haddock.....\$35
Our cracker crust haddock served in a lemon-caper butter sauce with mashed potatoes & fresh veggies.

GF Quinoa Veggie Bowl with Blackened Salmon & Avocado..... \$32

Live Hard Shell Lobsters steamed or stuffed – Market