

The Phoenician Steakhouse

Specials

Appetizers

Green Curry Seafood Soup.....\$14
Shrimp, calamari & dumplings

Wild mixed Mushrooms over creamy Polenta.....\$16

Beet Salad.....\$15
Fresh beets served over a bed of spring mix with goat cheese and house vinaigrette

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

Entrees

Halibut with our fresh mango salsa.....\$39
Served over risotto with fresh asparagus

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

Fresh Tagliolini Pasta.....\$34
With shrimp, scallops & crabmeat served over fresh pasta in a creamed red lobster Americaine sauce with capers with fresh asparagus

Breaded Veal Chop.....\$38
In our reduction sauce with broccoli rabe, sundried tomatoes, onions & fresh asparagus

GF Quinoa Veggie Bowl with Avocado \$32
Choice of topping: Grilled salmon, grilled chicken, ahi tuna or sliced steak

Ask server about our Live Hard Shell Lobsters steamed or stuffed – Market

Please inform your server of any dietary restrictions before ordering

Children must remain at their table at all times