

The Phoenician Steakhouse

Specials

Appetizers

- Green Curry Seafood Soup.....\$14
Shrimp, calamari & dumplings
- Broccoli rabe & gorgonzola over creamy Polenta.....\$16
- Fresh Burrata with arugula & roasted butternut squash.....\$16
- Beet Salad.....\$15
Fresh beets served over a bed of spring mix with goat cheese and house vinaigrette
- Four-cheese stuffed artichoke in a spicy Pomodoro sauce.....\$16

Entrees

- Pan-roasted swordfish in a lemon ginger sauce.....\$39
Served over risotto with fresh asparagus
- Fresh Tagliolini Pasta.....\$34
With shrimp, scallops & crabmeat served over fresh pasta in a creamed American sauce with capers with fresh asparagus
- Breaded Veal Chop.....\$38
In our reduction sauce with broccoli rabe, sundried tomatoes, onions & roasted butternut squash
- GF Quinoa Veggie Bowl with Avocado \$34
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

PLEASE NOTE: sides cannot be substituted on our entrees

Clam Bar

Clams on the half shell.....	\$2.95 each
Raw little neck clams served on shaved ice and our house-made cocktail sauce	
Oysters on the half shell.....	\$3.25 each
Raw Montauk Cupcake oysters served on shaved ice and our house-made cocktail sauce	
Jumbo Shrimp Cocktail.....	\$4.95 each
Served with our house-made cocktail sauce	
Steamed Little Neck Clams.....	\$14 hlf/24 doz
Served with drawn butter and lemon	
Clams Oreganata.....	\$19
Little neck clams topped with pancetta stuffing & baked in a white wine sauce	

Appetizers

Ahi Tuna.....	\$19
Sesame crusted in a crispy tortilla bowl with avocado & ginger sauce	
Fried Calamari.....	\$19
Served with house Sriracha & sweet marinara sauce	
Oysters Rockefeller.....	\$19
With spinach & bacon in a cream sauce	
Pear Pizza.....	\$14
Poached pears, caramelized onions, gorgonzola & mozzarella cheese on a sesame crust	
Hot appetizer for Two.....	\$29
Clams, mussels & calamari in a plum tomato sauce	
Tuscan Mussels.....	\$16
With smoked bacon, cannellini beans, pepper flakes, tomato, white wine & bruschetta	
Panko Crusted fresh house-made Mozzarella.....	\$14
Sautéed with marinated plum tomatoes	

Soups & Salads

French Onion Soup.....	\$12
Topped with croutons & melted gruyere cheese	
New England Clam Chowder.....	\$11
Our homemade white clam chowder with chopped bacon	
Warm Kale & Goat Cheese Salad.....	\$14
Lightly sautéed kale with figs, crispy bacon, walnuts & cherry tomatoes	
Small Dinner Salad or Caesar Salad.....	\$6
house salad with fresh greens, nuts, oil & vinegar or our Caesar salad with fresh greens, cheese & Caesar dressing	
Iceberg Wedge.....	\$14
With crumbled blue cheese, smoked bacon, tomatoes, homemade house dressing & crispy fried onions	
Warm Steakhouse Salad \$15, with grilled chicken \$28/ sliced sirloin \$34/ grilled Salmon \$32 or grilled shrimp \$34 or ahi tuna \$32. Chopped mixed greens, kale, crispy bacon, tomatoes, cucumbers, candied walnuts, dates & blue cheese crumbles	

Vegetarian

Fusilli Pasta with Broccoli Rabe & Goat Cheese.....	\$23
Pine nuts, oven dried tomatoes, garlic, olive oil & red pepper flakes	
Eggplant Rollatini.....	\$26
Eggplant rolled with mozzarella & parmesan cheeses served over pasta with fresh veggies	
Gluten Free Chickpea Pasta.....	\$23
Fresh roasted veggies & parmesan cheese	

Steaks & Chops

We cook all steaks in an infrared 900 degree broiler.- giving the meat a nice charred finish.

Suggestions on how to order. Rare: Seared on outside with its center showing bright red. Medium-rare: seared on the outside with its center showing a red color inside. Medium: Firm with a pink center. Medium-Well: Small amount of pink in the center. Well-Done: No pink

* Our dry aged beef if done on the premises to enhance the tenderness & flavor—reminiscent of warm butter popcorn.

* 45 Day Dry Aged 40oz Tomahawk Steak.....	\$79
Herbed compound butter, caramelized onions, broccoli rabe & scalloped potatoes	
5-Spice Grass-fed Niman Farm Prime Cut 16oz Ribeye.....	\$49
Prime boneless cut topped with s soy ginger sauce, asparagus & parmesan mashed potatoes	
* Grilled 18oz Cowboy Steak Dry Aged over 30 Days.....	\$49
With Brandy tri-colored pepper sauce, green bean almandine & parmesan mashed potatoes	
Filet Mignon 9oz/13oz.....	\$52/62
Served with a port wine reduction sauce, fresh veggies & parmesan mashed potatoes	
USDA Prime Cut NY Strip Steak 16oz.....	\$49
Boneless & served on a sizzling platter with Maître D' butter, roasted veggies	
* 52oz Dry Aged over 50 Days Porterhouse for Two.....	\$119
sliced, served on a sizzling platter, with garlic EVOO, hot pepper flakes and fresh lemon	
Rack of Lamb.....	\$42
A full rack of herb crusted New Zealand grass-fed lamb with garlic rosemary sauce, fresh veggies & parmesan mashed potatoes	
Marble Farm Pork Chop.....	\$34
All natural pork chop topped with baked gorgonzola & porcini roasted garlic sauce, fresh veggies & parmesan mashed potatoes	
Add a half lobster to any steak.....steamed \$26/stuffed \$29	
Chicken Miguel.....	\$32
Breaded chicken stuffed with prosciutto and Gruyere cheese in a wild mushroom scallion sauce. Served with mashed and veggies.	
Chicken Saltimbocca.....	\$32
Chicken breast with prosciutto & mozzarella in a fresh sage sauce. Served with mashed and veggies	
Veal Parmesan.....	\$34
Our free range, grain fed veal is panko crusted with fresh mozzarella & tomato sauce.	

Fish

Herb Crusted Salmon.....	\$34
Natural Scottish salmon filet topped with red curry & basil sauce, served over fresh asparagus & risotto	
Red Curry Seafood Risotto.....	\$36
Shrimp, scallops & calamari in a mild red curry sauce	
1-1/4lb. Live hard shell Maine Lobster (please check availability for 2 & 3lb. Lobsters).....	market price
Choice of steamed or baked with crab meat stuffing. Choice of one side.	
Crab Meat stuffed Shrimp.....	\$44
Colossal shrimp served over sautéed spinach & angle hair pasta in garlic sauce	
Pan-Seared Diver Scallops.....	\$44
Served with citrus cream sauce over spinach & risotto	

Pasta

Zuppe di Pesce for Two.....	\$79
Lobster, calamari, shrimp, mussels & clams over linguini marinara	
Seafood Fra Diavolo.....	\$44
Lobster, clams, shrimp & calamari over linguini in a spicy red sauce	
Little Neck Clams & Linguini.....	\$29
Served in a white wine garlic sauce	
Pappardella Bolognese.....	\$22
Wide noodles with beef, pork & veal sauce	
Short Rib Ravioli.....	\$26
Our homemade ravioli served with Osso Buco cream sauce	
Seafood Mac & Cheese.....	\$36
Shrimp, scallops & crabmeat served in our creamy cheese sauce & topped with melted cheese & bread crumbs	

Please Note: No side substitutions when ordering any entrees

Sides \$8

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Scallops Potatoes	Creamed or Sautéed Spinach
Bacon Mac & Cheese	Broccoli Rabe
Sweet Potato Fries	Sautéed Mushrooms & Onions
Baked Potato	Roasted Mixed Veggies with Gorgonzola
Steamed Asparagus	Parmesan Mashed Potatoes
Truffle Steak Fries	Fresh Herb Risotto
French Fries	Fettuccine Alfredo
Onion Rings	Angel Hair with Garlic & Oil

Sauces \$4

Au Poivre	Gorgonzola Butter
Porcini Roasted Garlic Sauce	Port Wine Reduction

Extra Bread \$3 per basket

Kids Menu (for ages 12 and under only)

Comes with a beverage and ice cream sundae

Fettuccini Alfredo.....	\$13
Hamburger & French Fries.....	\$13
Cheeseburger & French Fries.....	\$14
Chicken Tenders & French Fries.....	\$14
Macaroni & Cheese.....	\$14

A bit of history

The Phoenician Steakhouse sits on the former site of the Europa House, circa 1896-1974—dubbed the “Waldorf Hotel” due to the modern amenities of the times. The hotel hosted 80 rooms, tennis courts, a dance hall, a bowling alley and, a snack shack. The snack bar & bowling alley building were purchased by Al Petinatto who build Al’s Seafood in the 1940’s and the hotel was later razed in 1974. In 2010 Mike purchased the property to build the steakhouse to continue to grow on the Ricciardella tradition of providing wholesome home-made meals, good service in a relaxed setting. We thank you for stopping by and Bon appetite!