

# Phoenix Restaurant Ala Carte

## Soup

French Onion Soup

Vidalia Onion Cheddar

Nantucket Scallop Chowder

New England Clam Chowder

Fish Soup Provencale

Cheddar Ale & Crispy Bacon

## Appetizers

Baked Brie

Spread with roasted garlic wrapped in filo and baked until soft and golden

Scallops wrapped in Bacon

Served over wilted greens glazed with balsamic syrup

Sliders All Beef Crisp onions

Jumbo Shrimp Cocktail

“Gulf Whites” in the classic presentation with cognac cocktail sauce

Back Fin Lump Crab Cocktail St Michaels MD

Capers, lemon, red onion and cocktail sauce

Twin Maryland Back Fin Meat Crab Cakes

Served with chipotle mayonnaise and grilled Anaheim

Warm Homemade Maine Potato Chips

Served with a warm both a Blue Cheese Dip and Artichoke Spinach Dip

Lobster and Three Cheese Éclair

JFK Cream Lobster Stew ala Lock Ober

Fresh Maine Lobster in a Milky Sweet Butter Broth with Soda Crackers

Oysters and Rockefeller (5) ala Delmonico Hotel

Stuffed with creamy spinach and sorrel and a dash of Pernod, Baked on rock salt

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## Clams Casino (five)

Five top neck clams baked with hotel maitre'd butter, seasoned crumbs and bacon

## Lobster Spring Roll

Twin spring rolls; ginger lemon grass sauce

## Grilled Seafood Sausage with Garlic Mustard Mayonnaise

Filled with a seasoned whitefish, scallop and lobster blend

## Nantucket Quahog Pie

A mixture of Quahog, new potato, smoked bacon, onion and cayenne baked in a golden crust

## Chatham Bars Inn Stuffed Quahog

Spicy mixture of onion. Garlic. Bay and Thyme; stuffed in their shell and steamed baked

## Shrimp Monterey

Two jumbo shrimp stuffed with native crab wrapped in bacon, on warmed artichoke salad

## Oysters Half Shell

Classic Cocktail sauce

## Coconut Battered Shrimp (3)

Golden brown and served with chili lime mojo dipping sauce

## Napa Picnic

A tassel plate of prosciutto, Manchengo cheese and sharp cheddar, spiced olives, heirloom tomato, grilled artichokes and roasted garlic. Warmed Focaccia

## Fried Calamari

Tossed with cherry peppers and green onions; aioli mayonnaise

## Pepper Thyme Tuna Napoleon Carpaccio

Sesame buckwheat soba noodles and seaweed salad

## Scallion Pancake with Cream Fraiche

## Warmed Goat cheese and Portobello Bruschetta

Spread with basil pesto and tomato drizzled with EVOO

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## Marinated Herring on Boston Bibb

Sour cream, red onion, caper berries, grape tomato and cracker pepper. Dark rye toast

## Crab Toast

Native Crab and three cheeses bubbling on garlic toast

## Tequila Lime Gravlax

Toasted bagel chips, red onion and capers

## Grilled Flat Bread

Grilled Tuscan bread, warmed tomatoes basil, roasted garlic, olive oil and Arugula

## Kennett Square Mushroom Sauté ( Mushrooms Henri)

Crimini and Button mushrooms sautéed with shallots and garlic. Crusty garlic toast

## Salad

### Caesar Salad

Prepared table side with romaine, garlic, anchovy, cracker pepper and parmesan

### Waldord Salad

### Roasted Pear and Field Green Salad

Tossed with Maytag Blue Cheese, dried cherries, walnuts and raspberry vinaigrette

### Capresse Salad

Heirloom tomato, fresh mozzarella and fine chopped fresh basil

### Spa Spinach Salad

Baby spinach tossed with goat cheese, apricots, grilled pineapple, macadamia nuts and warm lime honey dressing

### Mediterranean Salad

Bibb and Romaine lettuce with hearts of palm, artichokes, prosciutto, green olives,spiced ham parmesan and Balsamic Vinaigrette

### Wedge Salad

Maytag blue cheese dressing and honey soaked bacon with grape tomato

### Grilled Tenderloin Salad

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Braised Fennel, capers, roasted red peppers, chilies and braised romaine hearts.

## Avocado Crab Salad

Native crab salad on bibb lettuce with heirloom tomato and dill mayonnaise

## Warmed Spinach Salad

Spinach tossed with warm honey bacon dressing

Bacon, mushrooms, red onion and bacon honey mustard dressing

## Cobb Salad Brown Derby

Chopped lettuce with avocado, bacon, blue cheese and tomato.

## Lobster Salad

Fresh pick pound and a quarter with light celery and homemade lobster lemon mayonnaise

## Minnesota Wild Rice and Orange Salad

## Citrus Salad

Fresh fruits of the day tossed with orange honey lime syrup, whole almonds and candied croutons

## Spicy Sesame Roasted Corn Chicken Salad

Bell and Evans breast meat tossed with peanuts and julienne snap pea

Entrée

Seafood

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## Pan cooked Catfish Louisiana

Bananas, pepper, onion, bourbon and cayenne. Hoe Cakes

## Pan cooked Sole Almandine with Steamed White Grapes

Sweet butter and Riesling

## Haddock Stuffed with Crab and Lobster

White wine lobster sauce

## Lobster Thermidor

One and a half stuffed in the shell with this spicy, casserole mixture

## Baked Stuffed Lobster

Stuffed with native crab, scallops, shrimp and lobster

## Parmesan Crusted Swordfish

Pan cooked and served over grilled tomato grits, roasted garlic and collard greens

## Pan Cooked Trout

Capers and lemon and Red Quinoa Salad

## Low Country Seafood Boil

Corn, new potato, crab and shrimp in a bay seasoned broth.

## Pan Seared Diver Scallops

Seared with a hint of cayenne and a dry vermouth sweet butter sauce

## Seafood Gumbo

Shrimp, crawfish, scallops, catfish in spicy gumbo broth with dirty rice.

## Oven Roasted Halibut

Grilled radicchio and fennel with roasted cream corn

## Pistachio Crusted Salmon Chow Chow

## Wild King Salmon on Cedar Plank Grilled Salmon

Served with Red Quinoa and Fava Beans

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Sautéed Lobster Shrimp and Lobster Ravioli  
Garlic, tomato and artichoke sweet butter and cream

Beer Batter Ocean Perch with Homemade Potato Chips  
Tartar sauce, lemon and Red Roster Sauce

## Beef & Poultry

Boneless Rib Eye  
Marinated rib eye loin finished on the grill with roasted garlic and shallots  
Spiced rubbed rib eye grilled potato baby arugula

Dry Age Roasted Prime Rib  
Au Jus and herb popover

Mojo Pork Loin with Habanero Glaze  
Cheese grit pancakes

Memphis Ribs  
Country cut rack of ribs with our own family "Buckeye Battle cry" sauce

Pepper Crusted Slow Roasted Brisket  
Red Beans and Rice

New York Sirloin Steak  
Finished with an herb butter sauce and frizzled string onions

Long Island Duck Two Ways  
Juniper leg Comfit and grilled breast with wild mushroom risotto

Three Mushroom Tournedos  
Crimini, shitake and porcini demi glace with potato tart

Pistachio Crusted Filet with Blue Cheese and Roasted Pear  
Red wine demi glace

Beef Wellington  
Tenderloin with foie gras and duxcel wrapped in herb crust

Porterhouse Steak Pomme Frit

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Twenty six ounce bone in steak crisp potato stix

Steak Au Poivre & Warmed Goat Cheese

New York sirloin rubbed with peppercorns, brandy demi glace topped with goat cheese

Bourbon Honey Pork Tenderloin

Marinated tenderloin finished with smothered onions in a bourbon honey sauce

Bourbon Soaked Pork Chops

Anson Mills Grits, Green tomato and Bacon Salad

Domestic Rack of Lamb Dijonaise

Four ribs finished with a Mustard Crust

Veal & Lobster Sauté with White Bean and Bacon Casoulette

Pan cooked veal scaloppini with capers and lemon

Sassafras Braised Lamb Shanks

Roasted beet risotto

Brick Chicken

Bell and Evans half broiler: blackened under a Stiles & Hart on cast iron

Chicken Breast Giovanni

Parmesan crusted with garlic, tomato, scallions and white wine.

Chicken Cacciatore

Slow cooked chicken in spicy blend of garlic, tomato, onion and bell pepper

Moroccan Chicken

Wrapped in filo seasoned with turmeric, curry cashews and garlic.

Sprinkled with cinnamon and confectionary sugar

Chicken Dumpling Stew

White meat chicken carrots, onion, celery, tomato and potato with plump dumplings

Earnestine's Fried Chicken and Buttermilk Biscuits

Pepper Rosemary Breast of Capon

Vidalia onion rice noodle cake

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## Vegetable Napoleon

A tower of grilled eggplant, zucchini, tomato and Portobello with homemade mozzarella in a spicy tomato sauce

## Curried Banana and Coconut Vegetable wrapped in Filo

Onion, pepper, banana, cashews, summer squash and sour cream

## Saffron Scented Fisherman's Stew

Tomato based fish broth with haddock, shrimp scallops, clams and lobster  
Croutons and aioli mayonnaise

## Salt Crusted and Baked Sea Bass

## Seafood Linguine

Scallops, shrimp, lobster and clams in a pernod scented white clam sauce

## Homemade Lobster Ravioli

Lobster and Riesling sweet cream sauce. English peas and artichoke

## Roasted Chicken Breast and Artichoke Mascarpone Agnolotti

Tossed with tomato, garlic and basil on chicken cream stock

## Grilled Chicken Boneless Chicken Breast & Mozzarella

Rustic fire roasted tomato and garlic compote

## Desserts

Apple Pie

Assorted Berries Sabayon



# Phoenix Restaurant Ala Carte

Blueberry Cobbler

Apple Pan Downy

Raspberry Pie

New York Cheese Cake

Palm Sugar Custard

Bananas Foster

Hot Fudge Sundae

Ice Cream Brickel Pie

Toll House Pie

Coconut Cream Pie

White Chocolate Mousse Swans

Cheese Cake

Choc cake

Crème brulee