

# PHILANDER'S

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~WINES BY THE GLASS~

## Philander's Featured Winery



Cabernet Sauvignon, **Joel Gott**, *California*, 2007...10.50/42

*A balanced, structured wine with supple tannins, bright acidity and flavors of spicy red fruit and rich black fruit that are intensified by aromas of currants, cedar and black tea.*

Chardonnay, **Joel Gott**, *California*, 2007...9/36

*This growing environment produces a chardonnay with aromas of orange blossom, white peach and jasmine with a bright acid structure.*

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Sparkling Wine, Gruet, New Mexico...10/40

Chardonnay, Tilia, Mendoza, Argentina 2007...8/32

Riesling, Kung Fu Girl, Washington 2007...8.25/33

Sauvignon Blanc, Los Vascos, Casablanca Valley, Chile 2008...8/32

Cabernet Sauvignon, Trace, California 2005...8.50/34

Malbec, Budini, Mendoza, Argentina 2008...8.25/33

Merlot, Trace, California 2005...8.50/34

Pinot Noir, Jigsaw, Oregon 2007...10/40

Pinot Noir, Eola Hills, Oregon 2006...19 half bottle

~TONIGHT'S SPECIALS~

TBA

## ~APPETIZERS~

Seasonal Oysters on the half shell*	14/24
Oysters Rockefeller <i>bacon, spinach, red pepper, garlic, hollandaise</i>	16
New York Strip Carpaccio <i>capers, bermuda onion, tomatoes, wine vinagrette, toast points</i>	8
Jumbo Gulf Shrimp Cocktail <i>horseradish, cocktail sauce</i>	15
Maryland Crab Cake <i>blue crab, stone-ground mustard &amp; roasted sweet corn sauce</i>	9
Vermont Goat Cheese <i>basil-garlic, artichoke, kalamata olives, roasted garlic bread, tomato sauce</i>	8
Macadamia Nut Crusted Shrimp <i>sweet potato cake, lobster-vanilla sauce, port wine syrup</i>	12
Grilled Chicken & Spinach Ravioli <i>wild mushroom pesto butter-cream, asiago</i>	10

## ~SOUPS~

Baked French Onion <i>imported Swiss, herbed crouton</i>	6
Soup of the Day	3/5
Lobster Vanilla Bisque <i>balsamic drizzle</i>	4/8

## ~SALADS~

Strawberry & Orange <i>baby greens, wonton chips, goat cheese, sesame ginger vinaigrette</i>	6
Caesar <i>romaine hearts, garlic toasted croutons, shaved parmesan, anchovies</i>	6
Grilled Granny Smith Apple Pear <i>fire roasted walnuts, imported bleu cheese, figs, balsamic vinaigrette</i>	6
Warm Asparagus <i>baby greens, shitake mushrooms, hollandaise, soy vinaigrette</i>	6

\*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please alert your Server of any food allergies prior to ordering.

**~FRESH SEAFOOD~**

Grilled Calamari Spinach Salad	16
<i>fresh spinach, honey jalapeño dressing, sun-dried tomatoes, fire roasted walnuts, kalamata olives</i>	
Spicy Shrimp Penne	18
<i>fire roasted peppers, smoked paprika, tomatoes, chives, spicy alfredo</i>	
Crispy Cornmeal Catfish	17
<i>red cornmeal, lobster chipotle grits, lime vinaigrette, pico de gallo</i>	
Pecan Crusted Salmon	20
<i>grilled pineapple salsa, sweet maple -cider vinaigrette, BBQ mashed sweet potatoes</i>	
Tilapia	19
<i>pan-seared, sun dried tomatoes, spinach, artichoke, kalamata olives, aged balsamic cream</i>	
Twin 4oz. Maine Lobster Tails	34
<i>grilled lime butter basted, coconut jasmine rice, fresh seasonal vegetables, drawn butter</i>	

**~STEAKS~**

Filet Mignon 8oz.	33
<i>bleu cheese crusted, sautéed spinach, mushroom, sun dried tomato, red onion &amp; bordelaise sauce</i>	
Ribeye 16oz.	29
<i>roasted shallot cabernet butter, roasted garlic yukon gold mashed potatoes, fresh seasonal vegetables</i>	
Bacon Wrapped Pork Loin	15
<i>espresso rubbed, BBQ mashed sweet potatoes, maple Worcestershire glaze</i>	
Cajun Tenderloin Tips Pasta	17
<i>blackened, tomatoes, green onions, mushrooms, roasted peppers, asiago cream sauce over fettuccini pasta</i>	
Cajun Bistro Steak	20
<i>Cajun marinated, roasted garlic yukon gold mashed potatoes, crawfish spinach sherry cream sauce</i>	

**~ADDITIONAL STEAK PREPERATIONS ~ \$3.00**

blue cheese crusted	peppercorn crusted
boursin cheese	blackened
cabernet sauteed mushrooms	sauteed onions

*Add a grilled 4oz lobster tail to any entrée- \$12.00*

**~POULTRY~**

Southwestern Chicken Salad	15
<i>grilled chicken breast, chipotle ranch dressing, roasted peppers, pico de gallo, crispy tortilla strips</i>	
Broiled Half Chicken	17
<i>herb marinated, red &amp; white cabbage slaw, steak fries, New Orleans butter sauce</i>	
Blackened Chicken Pasta	18
<i>asparagus, tomatoes, chives, garlic, asiago cream sauce, bowtie pasta</i>	
Bacon Wrapped Chicken Breast	21
<i>apple wood smoked bacon, fontina cheese, asparagus, portobello &amp; roasted red pepper stuffed, maple Worcestershire glaze, roasted garlic yukon gold mashed potatoes</i>	
Boursin Chicken	21
<i>boursin stuffed breast, tempura-panko breaded, garlic herb butter sauce, fresh seasonal vegetables</i>	
Grilled Chicken & Spinach Ravioli	20
<i>wild mushroom pesto butter cream sauce</i>	

**~PHILANDER'S CLASSIC SELECTIONS~**

Lake Superior Whitefish	18
<i>cilantro-lime-tortilla crusted, two-bean corn salsa, fresh seasonal vegetables</i>	
New York Strip 12oz.	30
<i>au poivre sauce, roasted garlic yukon gold mashed potatoes, fresh seasonal vegetables</i>	
Rack of Lamb	34
<i>pistachio pesto-white truffle oil crusted, roasted garlic yukon gold mashed potatoes, fresh seasonal vegetables, balsamic demi-glace</i>	
Philander's Grill	33
<i>bleu cheese crusted beef tenderloin, pistachio encrusted rack of lamb, demi-glace, artichoke &amp; crab encrusted scallop, lobster-vanilla reduction</i>	
Dover Sole	42
<i>pan-seared, fresh seasonal vegetables, choice of amondine or meunière sauce; presented table-side</i>	

**~SIDES~ \$4.00 each**

Sweet Potato Steak Fries	Apple-Wood Bacon & Bleu Cheese
Parmesan Truffle Oil Steak Fries	BBQ Mashed Sweet Potatoes
Roasted Garlic Mashed Yukon Gold Potato	Grilled Asparagus
Fresh Vegetables of the day	Coconut Jasmine Rice
Grilled Pineapple Salsa	

***Any menu substitutions will incur a \$2.00 upcharge***