



ATLANTIC CITY RESTAURANT WEEK

Presented by

ATLANTIC CITY CONVENTION & VISITORS AUTHORITY

FEBRUARY 28 – MARCH 5, 2010

LUNCH

\$15.10

THREE COURSE DINNER

APPETIZERS

(Choice of)

STEAMED MUSSELS

choice of yellow Thai curry sauce or marinara

MIXED GREEN SALAD

*chopped lettuces, cherry tomatoes, English cucumber, red onion,
& your choice of blue cheese, apple cider vinaigrette or light ranch dressing*

MARYLAND VEGETABLE CRAB SOUP

ENTRÉES

(Choice of)

CHESAPEAKE CRAB CAKE SANDWICH

served on a potato roll, with slaw & fries

FISH & CHIPS

batter dipped fried fish served with fries, malt vinegar & tartar sauce

GRILLED MAHI MAHI WITH GREEN THAI CURRY

*grilled filet of mahi served with coconut almond steamed rice,
mushrooms, snipped green beans, & cherry tomatoes*

DESSERTS

(Choice of)

CHOCOLATE MOLTEN CAKE

warm chocolate cake topped with vanilla ice cream

NEW YORK CHEESECAKE

served with whipped cream & fresh berries

DINNER

\$33.10

THREE COURSE DINNER

APPETIZERS

(Choice of)

SHRIMP COCKTAIL

CREAM OF CRAB SOUP

PHILLIPS CHOPPED SALAD

a Phillips tradition tossed table side

ENTRÉES

(Choice of)

CHESAPEAKE CRAB CAKE PLATTER

two cakes, tartar, butter asparagus & slaw

CITRUS BARRAMUNDI

marinated in white wine herbs & citrus; served over pine nut rice pilaf & grilled asparagus

STEAK & SHRIMP

grilled flat iron steak & Peruvian shrimp skewer, buttermilk mashed potatoes, broccolini

BROILED SEAFOOD PLATTER

Chesapeake crab cake, garlic shrimp & fresh catch served with buttered asparagus

DESSERTS

(Choice of)

CHOC'LATE LOVIN' SPOON CAKE

chocolate pudding between dark chocolate cake with whipped cream

NEW YORK CHEESECAKE

served with whipped cream & fresh berries

Phillips®
SEAFOOD

The Pier Shops at Caesars • Level 3 • One Atlantic Ocean • Atlantic City • 609.348.2273

Reservations Recommended • phillipsseafood.com