

Dinner

\$55

THREE COURSE DINNER

FIRST COURSE

(CHOICE OF)

LOBSTER BISQUE

SHRIMP COCKTAIL

BABY SPINACH & ARUGULA SALAD

ENTRÉES

(CHOICE OF)

FILET MIGNON

with sautéed mushrooms, chef's potatoes & broccolini

GRILLED SALMON

carrot ginger emulsion, spinach & wild mushroom

SHRIMP SCAMPI

served over linguini

ROAST HALF CHICKEN

tikka masala curry sauce, roasted potato medley & broccolini

DESSERT

(CHOICE OF)

CHOCOLATE FUDGE CAKE

served a la mode

NEW YORK CHEESECAKE

with fresh berries

HOMEMADE SIGNATURE BREAD PUDDING

with fresh berries

SOFT DRINKS, TEA & COFFEE INCLUDED

This menu is available for groups of 15 or more. Applicable sales tax & 20% gratuity will be added. Phillips is happy to do our very best to accommodate any dietary needs or allergic conditions.

Phillips®
SEAFOOD RESTAURANTS

Menu selections are required three days prior to your function. Menu changes and prices are subject to change without notice.

PAC Dinner 4- 9/11