

# *Dinner*

\$69

## FOUR COURSE DINNER

### FIRST COURSE

HOT & COLD SEAFOOD PLATEAU COMBINATION

*- served family-style -*

### SECOND COURSE

CAESAR SALAD OR MIXED GREEN SALAD

### ENTRÉES

*(CHOICE OF)*

CRAB CAKES

*seasonal vegetables & chef's potatoes*

SURF & TURF

*Filet Mignon & Lobster Tail*

*served with creamy mashed potatoes & asparagus*

BROILED SEAFOOD PLATTER

*crab cake, garlic shrimp & fish of the day, served with asparagus & chef's potatoes*

SEAFOOD SCAMPI

*shrimp, clams, mussels & salmon over fettuccini*

### 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 5- 9/11