



Dinner

THREE COURSE MENU - SIGNATURE

All meals include coffee, tea & soft drinks.

\$50 per person

Appetizer

DEVILED EGGS

bacon jam, sriracha aioli, crushed potato chips

FARMHOUSE SALAD

*petite greens, heirloom tomato, cucumber, carrot,
goat cheese, toasted almonds, apple cider vinaigrette*

Entrée

HOOPERS ISLAND CRAB CAKES

our original family recipe; served with fingerling potatoes & heirloom carrots

WHOLE BRONZINI

lemons, herbs, capers, potatoes, chef's vegetables

DOUBLE BONE KUROBUTA PORK CHOP

roasted garlic mashed potatoes, asparagus, mushroom confit demi glace

WOOD FIRED FILET MIGNON

eight ounces, wood grilled over hot hickory; served with a vegetable skewer

Dessert

CHOCOLATE TORTE SMITH ISLAND COCONUT CRÈME CAKE

Available for groups of 15 or more. Applicable sales tax and 20% service charge will be added. Phillips will do our best to accommodate any dietary needs or allergic conditions. Menu selections are required three days prior to your function. Menu items and prices are subject to change without notice. Dinner Signature PStreet - 12/19