
PHILLIPS
EUROPEAN



DINNER

Appetizers

Salads

Entrees



SOUP AND APPETIZERS

Soup du Jour cup 3.99....bowl 5.50
Prepared fresh daily by our chef - please ask your server for today's selection

Baked Brie with Almonds7.99
Served with raspberry sauce and French bread basket

Mussels in White Wine.....7.99
Mussels poached in white wine with onion, thyme and parsley

Escargots a la Bourguignonne 9.99
A classic dish from Burgundy, served in a sauce of white wine, garlic, shallots, dill and butter

Artichokes French7.99
Artichokes lightly battered and sautéed in a sherry parmesan lemon sauce

Shrimp Cocktail 9.99
Five prawns with cocktail sauce and lemon wedges

APPETIZER SALADS

Garden Salad 3.99
Mixed Greens with assorted fresh vegetables, croutons, and your choice of dressing

Mediterranean Salad 5.99
Marinated tomatoes, olives, peppers and artichoke hearts and crumbled feta cheese in an oil and herb vinaigrette, served over mixed salad greens

Caesar Salad 4.99
Romaine lettuce, parmesan cheese and fresh baked croutons, tossed in a creamy Caesar dressing

Spinach Salad4.99
Baby spinach leaves with grape tomatoes, red onions, mushrooms, bacon, fresh croutons and mandarin oranges, served with a side of honey poppy seed dressing

ENTREES



FRESH FISH & SEAFOOD

Side Salad and Soup a la carte..... 3.99

Poached Salmon 18.99

Fresh salmon fillet served with your choice of potato or rice and vegetable du jour and a vodka-brie cream sauce

Salmon and Shrimp 23.99

Fresh salmon fillet and two jumbo shrimp in a light lemon dill sauce served with your choice of potato or rice and vegetable du jour

Sesame Salmon 18.99

Broiled salmon fillet encrusted black and white sesame seeds served with your choice of potato or rice and vegetable du jour and a Wasabi ginger soy sauce

Blackened or Sesame Encrusted Ahi Tuna 19.99

Rare Ahi tuna served with with your choice of potato or rice and vegetable du jour with a side of Sesame-Ginger Dressing

Shrimp Alexander 19.99

Four jumbo gulf shrimp stuffed with feta cheese and wrapped with bacon, served on a bed of fresh steamed spinach with choice of potato or rice

Sesame Shrimp 18.99

Jumbo shrimp encrusted with black and white sesame seeds, served on a bed of rice with a Wasabi ginger soy sauce

Shrimp Scampi 18.99

Jumbo shrimp sautéed in garlic butter and served over rice

Scallops and Artichoke Hearts 18.99

Scallops marinated with white wine, lemon, garlic and parsley, tossed with angel hair pasta, fresh scallions and artichoke hearts

Scallops Provencale 18.99

Scallops sautéed with tomatoes, onions, garlic and black olives in a champagne lemon butter sauce, tossed with angel hair pasta



CHICKEN SPECIALTIES

Side Salad and Soup a la carte..... 3.99

Chicken Dijon petite dinner 11.99....dinner 15.99
Breast of chicken and sautéed with mushrooms in a white wine and dijon cream sauce, served with your choice of potato or rice and vegetable du jour

Chicken French petite dinner 11.99....dinner 15.99
Lightly battered and sautéed in a sherry Parmesan lemon sauce, served with your choice of potato or rice and vegetable du jour

Chicken Maison petite dinner 11.99....dinner 15.99
Chicken breast with mushrooms and artichoke hearts in a sherry au jus with Romano cheese, served with your choice of potato or rice and vegetable du jour

Chicken Stir Fry petite dinner 11.99....dinner 15.99
Our chicken stir fry is served over rice. The dish may be tossed in our sweet and spicy sauce or you may have the sauce on the side

Thai Chicken and Scallops18.99
Sautéed chicken breast and fresh scallops in a Thai curry cream sauce (spicy) served with your choice of potato or rice and vegetable du jour

BEEF SPECIALTIES

Side Salad and Soup a la carte..... 3.99

Blackened Filet Mignon 23.99
Beef tenderloin seasoned with Cajun spices and blackened in a cast iron skillet, served with your choice of potato or rice and vegetable du jour

Filet Mignon 23.99
Beef tenderloin garnished with sautéed mushrooms, served with your choice of potato or rice and vegetable du jour

Steak Diane 23.99
Beef tenderloin in a marinade of Worcestershire sauce, scallions and Dijon mustard, served with your choice of potato or rice and vegetable du jour



Steak au Poivre	23.99
Broiled tenderloin encrusted with crushed black peppercorns in a brandy moutarde sauce, served with your choice of potato or rice and vegetable du jour	
Steak and Seafood	25.99
Broiled tenderloin and two jumbo shrimp in a sherry wine and shallot cream sauce, served with your choice of potato or rice and vegetable du jour	
Tenderloin of Beef	23.99
Broiled tenderloin in a creamy bleu cheese cream and walnut sauce, served with your choice of potato or rice and vegetable du jour	
Tournedoes aux Champignon	23.99
Beef tenderloin wrapped in bacon in a mushroom bordelaise, served with your choice of potato or rice and vegetable du jour	
Please we cannot be responsible for steaks cooked past medium temperature	

PASTA

Side Salad and Soup a la carte.....	3.99
Angel Hair Pasta with Mushrooms & Artichoke Hearts	9.99
In a white wine garlic sauce	
Artichokes French	8.99
Artichoke hearts lightly battered and sautéed in a sherry parmesan lemon sauce, served over angel hair pasta	
Fettuccine Primavera	12.99
Tossed with fresh vegetables in a creamy alfredo sauce	
Angel Hair Pasta with Jumbo Shrimp	18.99
Sautéed shrimp, artichoke hearts, mushrooms and angel hair pasta served in a white wine garlic sauce	
Shrimp and Scallops Primavera	19.99
Fettuccine tossed with fresh vegetables, jumbo shrimp and scallops in an alfredo sauce	



Angel Hair Pasta with Veal 20.99
Sautéed medallions of veal, artichoke hearts, mushrooms and
angel hair pasta tossed in a white wine garlic sauce

Chicken French over Angel Hair Pasta ... petite dinner 11.99....dinner 15.99
Chicken breast lightly battered and sautéed in a sherry Parmesan
lemon sauce, served over angel hair pasta

Veal French..... 21.99
Veal medallions lightly battered and sautéed in a sherry Parmesan lemon sauce,
served with your choice of potato or rice and vegetable du jour

Veal Marsala..... 21.99
Veal medallions served with mushrooms and artichoke hearts in a Marsala
wine sauce, served with your choice of potato or rice and vegetable du jour

Pork with Roasted Garlic 18.99
Medallions of pork tenderloin and mushrooms sautéed in a roasted garlic
Marsala wine sauce with your choice of potato or rice and vegetable du jour

Pork Piccata 18.99
Pan seared pork tenderloin and mushrooms deglazed in a white wine
lemon caper sauce, served with your choice of potato or rice and vegetable du jour

VEGETARIAN & LIGHTER FARE

Side Salad and Soup a la carte..... 3.99

Vegetarian Angel Hair Pasta 9.99
Freshly sautéed vegetables with angel hair pasta, tossed in a
white wine and lemon garlic sauce

Three Cheese Quiche 8.99
Featuring feta, mozzarella and cheddar cheeses, served with either a
cup of soup or a side of garden salad, potato salad or pasta salad

Vegetable Crepes..... 9.99
Two thin pancakes rolled with assorted vegetables in a spinach and
garlic cream sauce, served with a side of rice



Vegetable Paella 9.99
Freshly sautéed mixed vegetables with marinara sauce,
served over rice

Vegetable Stir Fry 9.99
Our vegetable stir fry is served over rice. The dish may be tossed in
our sweet and spicy sauce or you may have the sauce on the side

SALAD PLATES

Tuna Salad Plate 10.99
Tuna salad with celery, served over salad greens

Mediterranean Salad 9.99
Marinated tomatoes, olives, peppers, artichoke hearts and crumbled
feta cheese in an oil and herb vinaigrette, served over mixed salad greens

Caesar Salad 8.99
Romaine lettuce, parmesan cheese and fresh baked croutons,
tossed in a creamy Caesar dressing

Greek Caesar Salad 10.99
Romaine lettuce with crumbled feta cheese, tomatoes, black olives,
mushrooms, red onions and parmesan cheese, tossed in a creamy Caesar dressing

Spinach Salad 9.99
Baby spinach leaves with grape tomatoes, red onions, mushrooms, bacon, fresh baked
croutons and mandarin oranges, served with a side of honey poppy seed dressing

Dressings:

**Ginger-Sesame, Italian, Champagne-Balsamic, Honey-Poppy Seed,
Low Fat Italian, Creamy Cucumber, Creamy Bleu Cheese,
Add Crumbly Bleu Cheese (.50 cents)**

