

PHOENIX KITCHEN

Openers

- *Fire Crackers** \$9
fried wontons with choices of barbecue chicken and smoked onion dip, buffalo chicken and bleu cheese dip or black bean and avocado dip.
- *Calamari** \$12
5 ounces of pan-fried calamari in our herb butter with banana peppers, olives and a side of marinara
- *Arancini** \$11
risotto, sweet italian sausage and mozzarella cheese rolled in panko with a spicy vodka sauce
- Stuffed Mushrooms** \$10
housemade stuffing with parmesan and herbs topped with a rich mushrooms sauce
- Spinach Artichoke Dip** \$10
creamy creese dip crafted with white wine, garlic and shallots topped with melted mozzarella cheese
- *Shrimp Cocktail** \$12
6 extra large shrimp with our house crafted cocktail sauce
- *Crab Cakes** \$13
lump crabmeat cakes served pan-fried with remoulade sauce
- *Wings** \$12
8 jumbo wings: buffalo w/ bleu cheese, barbecue w/ smoked onion, chimichurri jerk w/ creamy avocado, garlic-parmesan w/ red sauce or sesame-terryaki
- *Chimi Sticks** \$8
flank steak marinated in chimichurri and grilled on skewers

Soups

- French Onion Soup** \$8
slow-cooked, caramelized onion soup topped with handmade croutons and swiss cheese
- New England Clam Chowder** \$9
thick and chunky chowder with bits of bacon and fresh basil served with crackers
- Roasted Tomato Soup** \$7
succulent tomato soup with fresh basil and balsamic drizzle
- Sweet Chili** \$8
beef and kidney bean slow cooked chili with fresh tomato topped with cheddar cheese and fresh scallions; served with a side of cornbread with honey butter sauce

*CONSUMPTION OF RAW OR UNDERCOOKED MEATS, POULTRY OR SEAFOOD MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

Salads

- The Phoenix** \$13
a mix of romaine and spinach with fresh berries, gorgonzola cheese, red onion and sliced almonds tossed in house-made raspberry vinaigrette
- Fried Goat Cheese** \$13
deep fried goat cheese on a bed of spinach with red onion and red bell pepper tossed in balsamic vinaigrette
- *The Cobb** \$13
a mix of romaine and spinach, bacon, tomato, gorgonzola cheese, avocado and grilled chicken tossed in ranch topped with a boiled egg
- Cesar** \$12
romaine and fresh grated parmesan cheese tossed in dressing served with croutons
+ add chicken \$3, shrimp \$2ea, scallops \$3ea, steak tenderloin, salmon or lobster \$10

Casual

SERVED WITH POTATO CHIPS AND A HOUSE-MADE PICKLE; SUBSTITUTE FRENCH FRIES OR SALAD
\$2

- *Lobster Grilled Cheese** \$18
grilled italian bread with gruyere cheese, sautéed spinach, truffle oil and 3 ounces of Maine lobster
- Grilled Cheese: The Remix** \$12
melted mozzarella cheese with pesto and grilled tomato on italian bread served with roasted tomato soup to dip
- *Cubano** \$11
penil, glazed ham, swiss cheese and cubano sauce on a grilled torpedo roll pressed to perfection
- *BBQ Pulled Pork Sandwich** \$10
bbq pulled pork topped with smoked gouda and fresh made coleslaw on a grilled brioche bun
- *Steak and Cheese** \$13
marinated steak tenderloin tips, red peppers, onions, mushrooms and swiss cheese on a grilled torpedo roll
- *Fish Filet** \$14
lightly battered local flounder fried to perfection on grilled brioche bun with our house tartar sauce with a small side of coleslaw
- *Shrimp Po'Boy** \$13
fried shrimp, lettuce, tomato and remoulade sauce on torpedo roll
- *Chicken BLT-A** \$13
seasoned grilled chicken, bacon, lettuce, tomato and avocado aoli on a grilled brioche bun
+ Fried chicken \$1

+GLUTEN-FREE OPTIONS AVAILABLE

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Burgers

SERVED WITH HAND-CRAFTED FRENCH-FRIES AND A HOUSE-MADE PICKLE

- *Phoenix Rising Burger** \$13
bacon jam with caramelized onions and smoked gouda
- *Brunch Burger** \$13
andouille sausage, american cheese, lettuce, tomato and a fried egg
- *Tex-Mex Burger** \$13
sweet chili and pepper jack cheese topped with fried onion rings, sour cream and scallions
- *California Burger** \$13
pepper jack cheese, pico de gallo and avocado aoli
- *New England Burger** \$13
bacon, american cheese, lettuce, tomato, onion and our burger sauce
- *Crabby Patty** \$14
deep-fried crabmeat patty with remoulade sauce, lettuce, tomato and onion
- Mushroom Burger** \$12
marinated portobello mushroom with sautéed onions and peppers topped with smoked gouda
- Beyond Burger** \$13
plant-based burger with burger sauce, lettuce, tomato and onion

Entrées

SERVED WITH HOUSE SALAD AND BREAD

- *Chimichurri Flank Steak** \$20
6oz marinated steak served with fried coconut rice and black bean refrito topped with fresh avocado
- *Steak Tenderloin** \$25
grilled 7oz tenderloin with gorgonzola sauce, roasted garlic and herb mashed potatoes and vegetable
- *Steak Frites and Eggs** \$20
grilled 16oz NY strip on a bed a french fries topped with herb butter and two fried eggs
- *Country Fried Chicken** \$20
deep-fried chicken with roasted garlic and herb mashed potatoes and vegetable topped with sausage gravy and fresh chives
- *Penne A La Vodka** \$19
penne pasta with pan-seared chicken in our creamy vodka sauce topped with fresh basil and parmesan cheese
+ *garlic bread* \$2
- *Pesto Scallop Linguini** \$23
pan-seared scallops tossed in a garlic and basil creamy pesto sauce with linguini
+ *garlic bread* \$2
- *Caribbean Shrimp Scampi** \$21
banana peppers, lime, cilantro, pan-seared shrimp and linguini tossed in a white wine broth and garnished with pico de gallo
+ *garlic bread* \$2

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Entrées Continued...

- Baked Lobster Mac'n Cheese** \$24
3oz fresh lobster in our one of a kind creamy cheese sauce garnished with truffle oil, fresh chives and a crunchy cracker topping
+ *garlic bread* \$2
- *Pan-Seared Salmon** \$23
seared salmon with sautéed spinach and cheesy herb polenta; finished with a delicious bur blanc
- *Baked Stuffed Flounder** \$18
seafood stuffed and oven baked flounder served with garlic and herb mashed potatoes and vegetable topped with bur blanc
- *Fish and Chips** \$17
lightly battered flounder deep fried with housemade coleslaw, tartar sauce and french fries
- King Mushroom Risotto** \$18
assorted mushroom risotto cooked in a creamy cheese and herb sauce garnished with truffle oil and chives
+ *add scallops \$3ea., shrimp \$2ea., chicken \$3, steak tenderloin, salmon or lobster \$10*

Desserts

MADE-FRESH AND SERVED WITH WHIPPED CREAM

- Apple Crisp** \$8
warm apple crisp with candied pecans served on a crepe with vanilla ice cream
- Cheesecake** \$9
new and exciting flavors weekly all made with fresh seasonal favorites
- Chocolate Mousse Cake** \$9
rich chocolate layered cake with smooth chocolate mousse
- Coconut Layer Cake** \$9
moist coconut cake frosted with buttercream and garnished with toasted coconut

Our from-scratch kitchen offers unique flavors and fresh ingredients that are influenced by both American and Latino Cuisine. Catering and private parties of all sizes are welcome. Custom menus available, please speak with your server for more details.

Chef Juan Resto

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