

Old World Charm,
unique sophistication

200 East Presqueisle Street • Philipsburg, PA
www.thephilips1921.com



The Philips
HOTEL

The Philips Hotel & 1921 Restaurant

Hours:

Sunday 11 – 8 p.m.

Monday through Thursday

11:00 a.m. – 8:00 p.m.

Friday and Saturday

11:00 a.m. – 10:00 p.m.

Dinner begins at 4:00 Monday through Saturday

Noon on Sunday

Breakfast is served daily from 8:00 a.m. – 11:00 a.m. in the Coffee Shop

Ask us about private dining rooms and the

Grand Ball Room for your next event!

814-342-7445

Appetizers

PEI Mussels in a wine garlic broth with crustinis 11

Classic Shrimp Cocktail - 9

Buffalo Shrimp —spicy fried prawns & lemon 9

Fried Calamari - served with garlic aioli sauce 9

Crab Stuffed Mushrooms with white wine cream sauce 8.25

Smoked Mozzarella and Roasted Garlic Fondue served with Tuscan bread for dipping 6.75

Mediterranean Bruschetta—buffalo mozzarella with a three olive & sundried tomato tapenade 8

Mushroom Bruschetta with basil pesto smothered in our house Alfredo 7.5

Lollypop Lamb Chops served with basil pesto & apple chutney 11 *gf*

Blue Cheese & Filet Nachos—blue and cheddar cheese with Filet Mignon, jalapenos, tomatoes

Lunch Specialties (daily until 4 p.m.)

Today's Quiche ~ served with a strawberry and bleu cheese salad and fruit 7

Chef's Crepe Creation ~ served with strawberry and bleu cheese salad and fruit 7.5

Beer Battered Fish & Chips with fries & slaw 9.5

Crab Cake, seasoned fries & coleslaw 10

Pasta of the day (market)

Burgers ~ served with fries and a pickle

(Upgrade to Sweet Potato Fries \$1 or Onion Rings \$2)

Jack Daniels Burger Bacon & smoked Provolone, a jumbo Onion Ring, & JD Mayo 8*

The Philipsburger ~ Mushroom, Onion & Swiss 7.5*

Brie & Mushroom with zucchini relish 8*

Tex Mex cheddar, peppers, onion, sour cream, salsa wrapped in a flour tortilla 8*

Blue Burger Sautéed Mushrooms, onions and Blue Cheese, Try it blackened 8*

Crab Cake Sandwich our signature crabcake on a toasted roll with tartar sauce 9.75

Lunch Combinations

House Soup - 1/2 **Chicken Salad**, **Italian Grinder** or **Sandwich of the Day** &/or **Garden Salad**
Choose 2 for 7.50 or 3 for 8.75

Salads

Scallop and Mushroom Salad—pan seared sea scallops, sautéed mushrooms, greens, tomato and red onion with a balsamic pesto vinaigrette 14

Baked Salmon BLT salmon, bacon, red onion, tossed with our Herbed vinaigrette 14

Tuscan grilled flat steak ~ caramelized walnuts, bleu cheese, tomatoes, black olives, onions & vinaigrette 12

Caesar Salad with Chicken 9, Shrimp or Crab 11

Greek Salad with grilled baby lamb chops, olives, roasted tomato, marinated cucumbers, red onions, feta and Garlic Herb Vinaigrette over greens 12

Buffalo Shrimp fried shrimp in buffalo sauce, mixed greens, tomato, onion & cheddar with fries 12

Southwest Salad - greens, tomato, onion, black olives, cilantro, jalapenos & corn salsa, pico de gallo, sour cream & avocado Steak 11; Chicken 9

Roasted Pumpkin Seed Encrusted Goat Cheese Salad served over mixed greens, vegetables and tossed in herb vinaigrette 9.5

Iceberg Wedge bacon crumbles & bleu cheese 6.50

Sandwiches ~ served with side of the day & pickle

Philips Steak Sandwich—grilled steak & brie with mushrooms, onions, mayonnaise & vinaigrette 8

Hot Pastrami & Swiss on Rye 7.5

Open Faced Roast Beef with French Fries 7.50

The 1921 Club ~ grilled chicken, swiss, bacon, lettuce, onion, tomato, & mayo on a roll 8

Classic Grilled Reuben ~ a classic! 7.5

California Reuben ~ grilled turkey & swiss with coleslaw, 1000 island dressing & tomato 7

Ham, Brie and Asparagus on grilled sour dough with dijon mustard 7

Classic Italian Grinder with 3 Italian hams, Genoa salami & aged provolone 7.5

Buffalo Chicken grilled and tossed in our signature hot sauce with blue cheese dressing 7.5

Grilled Three Cheese 7.5

Turkey Bacon Grinder-lettuce, tomato and onion 7.5

Soups

Lobster Bisque 5.5/6.5

Crock of French Onion 5.5

Soup of the Day—Market

Dinner Entrees

served with a dinner salad, warm rolls and sweet butter beginning at 4 p.m.

Serving The 1921 Slow Roasted Prime Rib Au Jus with Homemade Popovers every Friday.

Filet Oscar - our USDA Choice (the finest available) Filet Mignon, jumbo lump crab meat, grilled asparagus, in a mornay sauce 32

Blue Cheese Encrusted Filet Mignon on sautéed spinach with a black peppercorn cabernet demi glace 30* *gf*

Filet gorgonzola Alfredo—grilled filet with a balsamic glaze served over fettuccini in a creamy gorgonzola sauce 19*

I like my USDA Choice Steak plain and grilled to order... (we are happy to prepare a steak well done, but please be patient!)

8 oz Filet Mignon 28*

10 oz Sirloin 24*

12 oz New York Strip 27*

Add any of the following for \$3: sautéed mushroom & onion; black peppercorn sauce; mornay sauce

Chicken Combier - sautéed sweet onion, chicken in a delicate orange sauce 19 *gf*

Chicken Marsala—sautéed chicken in a wild mushroom Marsala wine sauce 16 *gf*

Chicken Florentine—chicken breast, shallots, mushrooms & spinach sautéed in garlic butter smothered under melted mozzarella 16 *gf*

Veal Amaretto—lightly dusted veal cutlet sautéed with mushrooms & shallots, finished in Amaretto cream 23* *gf*

Veal Tarragon Scaloppini sautéed with shallots & mushrooms in a white wine tarragon cream sauce 23* *gf*

Grilled Brie Stuffed Pork Chop served with a berry compote and sweet potato fries 19*

Mushroom Alfredo mushrooms, shallots, garlic, white wine finished with fettuccini, cream and parmesan. With grilled Chicken 17; Filet 22

Fettuccini Alfredo with jumbo lump crab 19; blackened chicken 15

Twin Lobster Tails - fresh, with drawn butter 45; Single Tail 25 *gf*

Seafood Fra Diavolo - fresh seafood (shrimp, mussels, lobster) in a spicy red sauce over pasta 32

Crab stuffed flounder with lobster cream sauce 18

West Coast Salmon—sautéed with roasted tomatoes & red onion drizzled in a lemon butter sauce and topped with avocado 20 *gf*

Coconut Encrusted Haddock with jumbo shrimp finished with a coconut lime shrimp sauce 22 *gf*

Shrimp Dijonaise—sautéed shrimp with a white wine Dijon mustard sauce and a hint of tarragon with rice pilaf 19

Shrimp and Scallop Citronage sautéed shrimp and scallops finished in delicate orange liquor cream 23 *gf*

Scallops simmering in a herb garlic butter sauce 21

Crab Cakes—jumbo lump crab cakes with a Key West remolded 24

Blackened Catfish served on a grilled polenta cake with spicy black eyed peas, wilted greens, bacon and caramelized onions 15

Baked Salmon Wasabi Baked Norwegian salmon with a slightly spicy wasabi cream sauce 20

... Or with a White Wine Dill Sauce 20

Lobster & Wild Mushroom Risotto - Lobster tail meat, slow cooked Arborio rice, wild mushrooms, sundried tomato, basil in a cognac cream sauce. 25

Lobster Ravioli lobster-filled ravioli in vodka sauce and finished with a creamy garlic sauce 17

Cajun Crab Steak & Pasta - blackened filet & pasta in Cajun cream crab & corn sauce w/ basil & tomato 24

Beer Battered Fish & Chips served with seasoned fries and coleslaw 14

May be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. *gf = gluten free