

LITTLE SNACKS

ARANCINI
cheese stuffed rice balls,
fresh herbs, pomodoro
9-

PORK BELLY ^{GF}
red pepper jelly
9-

PROSCIUTTO DATES ^{GF}
piquillo vinaigrette
9-

BRUSSELS SPROUTS ^{GF}
pomegranate molasses glaze,
bacon, spiced pecans
9-

ARTICHOKES 
lager aioli
9-

SHARED PLATES

SAGANAKI 16-
brandy flambe, parker house rolls
sub **gluten free cauliflower crust +4**

PARKER HOUSE ROLLS 9-
4 handmade rolls &
herbed butter candle

OYSTERS ROCKAFELLER 20-
6 east coast oysters with creamed
spinach, nduja breadcrumbs, lemon

BURATTA & PROSCIUTTO 14-
buratta ball, sliced prosciutto, basil pesto,
aged balsamic, garlic crostinis

LAMB MEATBALLS 16-
cucumber salad, tzatziki, basil mint oil,
toasted pine nut

CRAB STUFFED MUSHROOMS 17-
roasted mushrooms, crab meat,
bread crumbs, fresh herbs,
red pepper coulis

CRISPY CAULIFLOWER 15-
battered & fried cauliflower, smoked yogurt,
salsa de herba, red pepper coulis,
toasted pepitas

SHRIMP EGG ROLLS 15-
4 marinated shrimp wrapped in wontons
served with bang bang sauce

SPANISH OCTOPUS 24-
braised & grilled, romesco,
pico de gallo, toasted almonds

SOUP & SALADS

FRENCH ONION caramelized onions, brandy, beef broth, garlic crostinis, bruleed gruyere 9

"OUR" HOUSE ^{GF} mixed microgreens, arugula, grilled pears, candied walnuts, gorgonzola, pear-walnut dressing 12

SNOWFLAKE CAESAR tuscan kale, caesar dressing, parmesan cheese, herbed bread crumbs..... 12

CHOP ^{GF} romaine, radicchio, tomatoes, garbanzo beans, red onion, kalamata olives, pepperoncini, blue cheese, red wine dressing 13

BEET ^{GF} salt roasted red beets, burrata, orange segments, pistachios, orange honey dressing 13

ADD: 3 GRILLED SHRIMP \$7 | GRILLED CHICKEN BREAST \$9 | SALMON \$14 | FILET \$33

FLATBREADS

CAULIFLOWER GLUTEN FREE CRUST \$4

FOUR CHEESE house made pomodoro, muenster, havarti, mozzarella and parmesan cheeses 17

THE ITALIANO genoa salami, mediterranean olives, bell peppers, pomodoro, fresh mozzarella 20

FIGGY JAM caramelized onions, balsamic fig jam, fresh mozzarella, arugula, aged balsamic 18

BBQ CHICKEN blackened chicken breast, pineapple bbq sauce, 3-cheese blend, red onion, jalapeno 19

ADD: SAUSAGE \$5 | PEPPERONI \$4 | PROSCIUTTO \$7 | CHICKEN \$4 | MUSHROOMS \$1.50

^{GF} GLUTEN FREE

PASTA



WOOD FIRED

MANICOTTI ricotta stuffed, pomodoro, three cheese blend, herbed bread crumbs 22

RIGATONI BAVOSA vodka sauce, roasted tomatoes, three cheese blend, hand pulled mozzarella 22

TRUFFLED RISOTTO ^{GF} arborio rice, truffled bechamel, wild mushrooms, tuscan kale, grana padano 23

ADD: SAUSAGE \$5 | SHRIMP \$7 | CHICKEN \$9 | SALMON \$14 | OCTOPUS \$17

FISH

WALLEYE ETOUFFE ^{GF} blackened & pan-seared walleye, white rice, sausage, peppers, onions, bacon gravy, & fried leeks 32

SALMON ^{GF} herb marinated salmon, lentils, roasted mirepoix, baby kale, black garlic honey glaze  29

FISH TACOS "Fish of the Moment", corn tortillas, cabbage slaw, poblano crema, cotija cheese, white rice pilaf  27

MEAT

PHOENIX BURGER garlic aioli, roasted tomato, onion bacon marmalade, dill pickle, house fries, add cheese +1  19

MARY'S CHICKEN ^{GF} grilled & braised, caramelized onions, beef broth, gruyere, whipped potatoes, sauteed spinach  27

PORK TENDERLOIN ^{GF} smoked & grilled tenderloin, crispy red potatoes, coleslaw, pineapple bbq glaze  27

PORK CHOP 10oz loaded mashed potatoes, roasted brussels, peach bourbon glaze  25

HOT HONEY CHICKEN panko crusted chicken breast, deep fried, rolled in hot honey, creamy coleslaw, crispy potatoes 28

FILET MIGNON 8 oz ^{GF} sliced, whipped potatoes, brandied shallots, grilled asparagus, red wine demi glaze  47

RIBEYE 14oz ^{GF} charred broccoli spears, mounted with roasted garlic butter  47

ENHANCEMENTS

CRISPY POTATOES ^{GF} **LOADED MASH** ^{GF} **ROASTED MUSHROOMS** ^{GF} **SAUTEED SPINACH** ^{GF} **ASPARAGUS** ^{GF} **BROCCOLI** ^{GF}



The DESSERTS

LIMONCELLO CHEESECAKE \$12 ^{GF}

NY style cheesecake, shortbread cookie crust, citrus chantilly, black cherry compote

STICKY TOFFEE PUDDING \$12 ^{GF}

warm, english-style date cake, toffee sauce

CARROT CAKE \$12 ^{GF}

mascarpone cheesecake inlay, cream cheese frosting, candied carrots, candied walnuts, dulce de leche

CHOCOLATE CHESS PIE \$10 ^{GF}

southern style chocolate pie; topped with chantilly cream

TODAY'S CREME BRULEE \$9 ^{GF}

ask your server about today's special

GELATO \$6

2 SCOOPS

Salted Caramel

Chocolate

Pistachio

Vanilla



SEASONAL CRAFT COCKTAILS

LIBATION OF THE MONTH!

THE PHOENIX COSMO 13

wheatley vodka, thatcher's elderflower, white cranberry, fresh lemon

WHO'S YOUR DADDY 14

sazerac rye, house-made cherry herring, mathilde xo, averna amaro

RASPBERRY G&T 13

prairie organic gin, raspberry puree ginger syrup, fresh lemon, fresh mint, Q tonic water

LAVENDER LEMONDROP 13

wheatley vodka, lavender syrup, house-made limoncello, fresh lemon

14

HEMMINGWAY DAQUIRI

◆◆◆◆◆
plantarey 3 star rum
luxardo maraschino
fresh lime
fresh grapefruit
casoni air



ITALICUS SPRITZ 13

bergamot liqueur, grapefruit, fresh lemon, prosecco

UBE COLADA 13

planteray white rum, ube syrup, pineapple, fresh lime, coconut puree,

"SMOKED" OLD FASHIONED 14

green river 1885, barrel aged bitters, brown sugar simple, cherry wood smoke, large ice cube

SOME LIKE IT HOT 13

chili washed blanco tequila, mathilde xo, fresh lime, strawberry puree, agave

WHITE SANGRIA 13

mathilde peche & xo, white wine, fresh fruit popsicle

MOCKTAILS \$11

SUMMER SUNSET

n/a aperitivo, honey syrup, fresh lemon, club soda

IT'S BRITNEY, SPRITZ!

lavender syrup, fresh lemon, n/a prosecco,

RASPBERRY NO-JITO

raspberry puree, fresh mint, fresh lime, club soda

PKC LOYALTY PROGRAM

Join now and receive a 25 point bonus
\$15 yearly Birthday gift
\$10 Reward with every 250 points redeemed



DAILY SPECIALS

Specials not available on holidays

Dine In only!

TUESDAY

\$9

All Seasonal
Craft Cocktails
&
\$14 Pork Chop
Special

WEDNESDAY

1/2 Price Bottles

of Wine
(Under \$60)

THURSDAY

\$18

Phoenix Burger
with either a
beer, glass of wine,
or soft drink
• No Substitutions

WINE & BEER

BUBBLES & ROSE

Prosecco, Cantina di Lana, Italy	10/40
Moscato d'Asti, Vigneto, Italy	10/40
Rosé, Domaine Bagrau, France	10/40
Sparkling Rosé, JP. Chenet, France	10/40



RED WINE

Sangiovese blend, Poggio Torto, Italy	10/40
Syrah, Grenache, Milou Rouge, France	10/40
Malbec, Santa Julia, Argentina	10/40
Pinot Noir, Angeline, California	11/44
Cabernet, 7 Cellars, Monterey	12/48
Red Blend, Hedges "C.M.S.", Washington	13/52

WHITE WINE

Pinot Grigio, Montefresco, Italy	9/36
Riesling, Heinz Eifel, Germany	10/40
White Blend, Durnberg, Austria	11/44
Sauvignon Blanc, Mohua, New Zealand	11/44
Chardonnay, Clay Shannon, Lake County	12/48

BEER LIST

Miller Lite, Milwaukee WI	4
Michelob Ultra, St. Louis, MO	4
Stella Artois, Leuven, Belgium	6
Penrose "Goofy Boots" Juicy IPA 16oz, Geneva, IL	8
Revolution "Cold Time" Lager, Chicago, IL	6
Werkforce "Front Porch Frequency" Wheat, 16oz, Plainfield, IL	7
N/A Heineken 00, Amsterdam, Netherlands	6



Notice to Consumers - Please communicate any food allergies to an employee of the establishment.

The Phoenix Kitchen is 100% seed oil free! All fried items are prepared in traditional Beef Tallow.

Gluten Free - We offer GF options, we are not a GF kitchen, cross contamination may occur.

**These items may be served raw or under cooked. Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. While we offer allergen-free options, our kitchen is not allergen free and we are unable to guarantee that any item can be completely free of allergens.

SPARKLING & ROSE

Prosecco, Cantina di Lana , Veneto, IT, NV	10 / 40
Moscato d'Asti, Centorri , Piedmont, IT, 2024	10 / 40
Rose, Domaine Bagrau "Club 44 Mediterranee" , Provence, FR, 2024	10 / 40
Sparkling Rose, JP. Chenet , Bordeaux, FR, NV	10 / 40
Rosé, Chateau de Campuget , Rhone Valle, FR, 2024	45
Sparkling, Graham Beck "Bliss Nectar" , Western Cape, SA, NV	52
Rosé Brut, JCB N°69 , Burgundy, FR, NV	58
Cava Brut, Masia Salat , Catalonia, SP, NV	42
Champagne, Taittinger , Remis, FR, NV	115

WHITE

Pinot Grigio, Montefresco , Veneto, IT, 2024	9 / 36
Riesling, Heinz Eifel "Shine" , Mosel, GR, 2024	10 / 40
White blend, Durnberg "Falko" , Niederosterreich, AU, 2024	11 / 44
Sauvignon Blanc, Mohua , Marlborough, NZ, 2024	11 / 44
Chardonnay, Clay Shannon , Lake County, CA 2024	12 / 48
Falanghina, San Salvatore , Campania, IT, 2022	55
Gruner Veltliner, Berger , Kremstel, AU, 2024 (1L)	40
Sauvignon Blanc, Daou , Paso Robles, CA, 2024	48
Sauvignon Blanc, Rombauer , Sonoma, CA, 2024	65
Sancerre, Patrick Noel , Loire Valley, FR, 2023	75
White Pinot Noir, Amity Vineyards , Willamette Valley, OR, 2023	46
White Blend, Bonny Doon "Le Cigare Orange" , Central Coast, CA, 2023	42
Pinot Blanc, Amity Vineyards , Eola-Amity Hills, OR, 2021	45
Chardonnay, Chateau Montelena , Napa Valley, CA, 2022	95

RED

Sangiovese, Poggio Torto , Tuscany, IT, 2022	10 / 40
Syrah, Grenache, Milou Rouge , Languedoc-Roussillon, FR, 2021	10 / 40
Malbec, Santa Julia , Mendoza, AR, 2025	10 / 40
Pinot Noir, Angeline , California, 2024	11 / 44
Cabernet, 7 Cellars "The Farm Collection" , Monterey County, CA, 2023	12 / 48
Red Blend, Hedges Family Estate "C.M.S." , Columbia Valley, WA, 2022	13 / 52
Pinot Noir, Planet Oregon , Willamette, OR, 2025	50
Pinot Noir, Lemelson "Thea's Selection" , Willamette, OR, 2022	75
Pinot Noir, Lonesome Rock "The Estate" , Willamette, OR, 2022	120
Merlot, Duckhorn , Napa, CA, 2022	68
Tempranillo, Redthumb , Navarra, SP, 2023	48
Zinfandel, Gehricke , Russian River Valley, CA, 2022	62
Béaujolais, Domaine Romy , Burgundy, FR 2023	45
Cabernet Franc, Domaine Chancelle , Loire Valley, FR, 2023	46
Cotes Du Rhone, Les Clefs du Caladas , Rhone, FR, 2022	48
Merlot-Cabernet, Chateau La Rame , Bordeaux, FR, 2021	50
Frappello, Caruso & Minini , Sicily, IT, 2023	44
Chianti Classico Riserva, Bibbiano , Tuscany, IT, 2018	62
Nebbiolo, Montaribaldi "Gambarin" , Langhe, IT, 2021	60
Valdiguié, J. Lohr "Wildflower" , Paso Robles, CA, 2024	42
Red Blend, Antico Fuoco , Veneto, IT, 2023	45
Red Blend, Chappellet "Mountain Cuvee" , Napa, CA, 2023	75
Cabernet Sauvignon, Nine Hats , Columbia Valley, WA, 2022	48
Cabernet Sauvignon, Durant & Booth, (Bourbon Barrel Aged) Napa, CA, 2020	61
Cabernet Sauvignon, Alexander Valley Vineyards , Sonoma, CA, 2021	66
Cabernet Sauvignon, St. Supéry , Napa, CA, 2022	78
Cabernet Sauvignon, Marietta "Game Trail" , Mendocino, CA, 2022	95
Cabernet Sauvignon, Caymus , Napa, CA, 2022	153
Cabernet Sauvignon, St. Supéry "Elu" , Napa, CA, 2019	168

vintages may change without notice. price will remain the same