



PHIL'S SMOKEHOUSE
& Grille
TULSA MARRIOTT SOUTHERN HILLS





Soup/Panini Sandwich Calendar

Monday

Turkey, tomato, Swiss
Creamy vinaigrette
Broccoli cheese soup

Tuesday

Chopped brisket, cheddar, onion
Chipotle Mayonnaise
Crab corn chowder

Wednesday

Chicken, tomato, bacon, avocado
Pesto Aioli
Steak tortilla soup

Thursday

Italian club panini with pesto aioli
Chicken noodle soup

Friday

Roast beef, garlic blue cheese, greens
New England clam chowder

Saturday

Three cheeses and sourdough
Tomato bisque

Sunday

Ham, cheddar grain mustard
Vegetable bean soup

Bowl Soup 5 Sandwiches 9
Today's cup of soup and half sandwich 9

Starters

Maryland crab cakes 12

With citrus aioli

Smoked chicken and black bean quesadilla 8

Served with salsa and sour cream

Bourbon fired prawns 12

Jumbo prawns sautéed, served with bourbon-cream

Spinach dip with pita chips 7

Our blend of three cheeses with spinach

Crostini Sampler 7

Garlic and herb crostini with olive tapenade, goat cheese and sun-dried tomatoes
Mushroom tapenade served with baby greens and balsamic syrup

Housemade fried potato chips 5

With horseradish dipping sauce

Salads

Caesar salad 8

Romaine, Parmesan and toast points

[carb-conscious]

With chicken 13

With grilled or blackened salmon 15

Barbecue ranch chicken salad 12

Mixed greens, bacon, cucumber, celery, cheese, tomato, onion and buttermilk chicken tenders tossed with barbecue ranch dressing

Asian chicken salad 12

Grilled chicken breast atop mixed greens with celery, peppers, scallions, crispy noodles and our sesame dressing

Steak salad 13

Grilled, marinated skirt steak with mixed baby greens, red onion and grape tomatoes tossed with roasted garlic-bleu cheese dressing

[carb-conscious]

House salad 5

Mixed greens with Gorgonzola, sliced strawberries, candied pecan, tossed with sweet poppyseed dressing

Tomato and mozzarella salad 8

Fresh mozzarella, plum tomatoes and fresh basil, served with baby greens lightly tossed with balsamic vinaigrette

Sandwiches and Hamburgers

Grilled chicken club 9

With jack cheese, Applewood-smoked bacon, marinated tomatoes, and greens, served with red pepper mayonnaise on an olive oil roll

Chicago-style Reuben 10

Corned beef and pastrami with sauerkraut, Swiss cheese, and Russian dressing on grilled marble rye
With turkey 9

Tenderloin cheese steak 12

Sliced tenderloin with onions, peppers and mushrooms seasoned and grilled with provolone cheese on an olive oil roll

Smoked turkey wrapper 9

Smoked turkey, whole wheat tortilla, shaved onions and greens [low-fat]

Signature Half-Pound Hamburgers Blue burger 9

Cajun dusted with blue cheese and bacon

Smokehouse burger 9

Smoked cheddar, Applewood-smoked bacon and grilled onions

The works burger 9

Bacon, Swiss cheese, sautéed mushrooms and caramelized onions



"Fit For You" items have been selected to meet the diverse dietary needs of our guests. Your server will be happy to answer any questions you may have.





Main Menu

Smoked baby back ribs

Full rack 20

Half rack 13

With fries and cole slaw

Cedar-plank salmon 18

Atlantic salmon seared and roasted on cedarwood.

Served with garlic mashed potatoes, vegetables and champagne butter.

Lemon chicken with caper butter 15

Sautéed chicken breast served with vegetables and potatoes

Cajun shrimp pasta 13

Sautéed rock shrimp and Tasso ham tossed with tortellini in a spicy Cajun cream sauce

Chicken Alla Pappardelle 12

Pan-seared chicken cooked in red wine, herbs and mushrooms, served over pappardelle noodles

Bacon-wrapped pork tenderloin 17

With ancho chili glaze, vegetables and garlic mashed potatoes

After Five Grille

New York strip steak 24

12-oz choice strip lightly seasoned and grilled to perfection with brandy mushroom demi-glaze, vegetables and potatoes



8-oz. Tenderloin 27

Grilled or blackened, served with vegetables and steak butter [carb-conscious]

14-oz. Grilled rib-eye 28

Choice beef rubbed with our own seasoning and grilled to perfection. With buttermilk onion straws, steak butter, vegetables and garlic mashed potatoes

Pork rib chop 20

12-oz. rib chop marinated and grilled with peach BBQ glaze. Served with vegetable and potato cakes.

Hickory smoked duck 22

Long Island duck slow smoked over hickory wood with sweet cherry glaze cheddar cheese polenta and vegetables

Phil's signature mixed grill 35

Tenderloin grilled or blackened paired with quartered smoked duck with garlic mashed potatoes and vegetables

Peppermint-crusted tuna 25

Fresh ahi tuna herb-crusted and seared. With edamamme salad, wasabi mashed potatoes and a balsamic-port reduction

Macadamia-crusted sea bass 27

Lightly-crusted Chilean sea bass with piña colada sauce. Served with vegetables and a risotto cake.

Phil's Chalkboard

Ask your server for details on the Chef's tantalizing daily creations.

Desserts

Chocolate lava cake 7

Vanilla crème brûlée 7

Warm pineapple cake 7

With vanilla ice cream and caramel sauce

Sorbet trio with fresh fruit 7

Chocolate brownie tower 7

With vanilla ice cream

Key lime breeze 7

With fresh whipped cream



"Fit For You" items have been selected to meet the diverse dietary needs of our guests. Your server will be happy to answer any questions you may have.





PHIL'S SMOKEHOUSE & Grille

TULSA MARRIOTT SOUTHERN HILLS

wine list

By the Glass

Sparkling & Champagne

Cook's Brut, California **6 Split**

Chardonnay

Walnut Crest, Chile **6**

Beaulieu Vineyard (BV for Marriott),
California **7**

Lindemans Bin 65, Australia **8**

Kendall-Jackson Vintner's Reserve,
California **9**

White Specialties

Chateau Ste. Michelle Riesling, Washington **6**

Whitehaven Marlborough Sauvignon Blanc,
New Zealand **9**

Cavit Collection Pinot Grigio, Italy **7**

Blush

Beringer White Zinfandel, California **6**

Cabernet Sauvignon

Walnut Crest, Chile **6**

Beaulieu Vineyard (BV for Marriott), California **7**

Robert Mondavi Winery, California **8**

Merlot

Walnut Crest, Chile **6**

Columbia•Crest Grand Estates, Washington **7**

Syrah/Shiraz

Chateau Ste. Michelle Syrah, Washington **6**

Rosemount Estate Diamond Label Shiraz,
Australia **9**

Zinfandel

Rancho Zabaco Dancing Bull, California **7**

Pinot Noir

Beaulieu Vineyard (BV for Marriott),
California **7**

By the Bottle

Sparkling & Champagne

Cook's Brut, California **25**

Martini & Rossi Asti Spumante, Italy **35**

Moët & Chandon White Star, France **70**

Moët & Chandon Dom Perignon, France **325**

By the Bottle (continued)

Chardonnay

Walnut Crest, Chile **25**

Beaulieu Vineyard (BV for Marriott),
California **30**

Lindemans Bin 65, Australia **35**

Kendall-Jackson Vintner's Reserve,
California **37**

Landmark Overlook, California **57**

Far Niente, California **108**

White Specialties

Chateau Ste. Michelle Riesling, Washington **25**

Whitehaven Marlborough Sauvignon Blanc,
New Zealand **35**

Rancho Zabaco Russian River Valley
Reserve Sauvignon Blanc, California **48**

Cavit Collection Pinot Grigio, Italy **30**

Santa Margherita Pinot Grigio, Italy **65**

Blush

Beringer White Zinfandel, California **25**

Cabernet Sauvignon

Walnut Crest, Chile **25**

Beaulieu Vineyard (BV for Marriott),
California **30**

Robert Mondavi Winery, California **35**

Penfolds Bin 407, Australia **65**

Honig Napa Valley, California **70**

Jordan, California **108**

Duckhorn Vineyards Napa Valley, California **145**

Merlot

Walnut Crest, Chile **25**

Columbia•Crest Grand Estates, Washington **30**

Ferrari-Carano, California **60**

Syrah/Shiraz

Chateau Ste. Michelle Syrah, Washington **25**

Rosemount Estate Diamond Label Shiraz,
Australia **37**

Zinfandel

Rancho Zabaco Dancing Bull, California **30**

Ravenswood Vintners Blend, California **37**

Pinot Noir

Beaulieu Vineyard (BV for Marriott),
California **30**

Mark West, California **40**

