



**DINNER**

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## SOUPS & SALADS

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**Tomato Bisque Soup 11**

Crispy Polenta Crouton / Fresh Basil

**Kitchen Salad 16/10 GF**

Baby Field Greens / Strawberries / Blueberries / Candied Almonds /  
Granny Smith Apple / Fresh Mozzarella / Sweet & Sour Vinaigrette

**Greek Salad 15/10 GF**

Baby Arugula / English Cucumber / Charred Grape Tomatoes /  
Shaved Sweet Red Onion / Kalamata Olives / Fire-Roasted Red Pepper /  
Feta / Lemon Oregano Vinaigrette

**Kale Caesar 16/10**

Curly Kale / Shaved Asiago / Parmesan Caesar Dressing / Garlic Crostini

**SupperClub Salad 16/10 GF**

Mixed Greens / Roasted Beets / Golden Raisins / Glazed Walnuts /  
Goat Cheese / Roasted Shallot Vinaigrette

**Enhance Your Salad**

Add Grilled Chicken Breast 8 GF  
Add Wild Isle Salmon Filet (4oz) 10 | (8oz) 13 GF  
Add Seared Blackened Tuna 12 GF  
Add Crab Cakes 13  
Add Filet Tips 15 GF

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## STARTERS

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**Asiago Cheese Dip 18**

Roasted Red Pepper / Sun-Dried Tomatoes / Asiago / Mozzarella /  
Parmesan / Garlic Crostini

**Spinach & Artichoke Dip 18**

Fresh Spinach / Grilled Artichoke / Parmesan / Mozzarella / Garlic Crostini

**Candied Lemon Crispy Brussels 18**

Crispy Flash Fried Sprouts / Candied Lemon Aioli

**Crispy Eggplant Tower 19**

Tomato Jam / Fresh Mozzarella / Basil Pesto /  
Extra Virgin Olive Oil / Aged Balsamic Glaze

**Crispy Arancini 22**

Parmesan Risotto / Pesto / Crispy Arugula / Asiago

**Grilled Artichoke Hummus 19**

English Cucumber / Greek Olives / Roasted Red Pepper / Grape Tomatoes /  
Extra Virgin Olive Oil / Fig Balsamic Reduction / Feta / Garlic Crostini

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## KITCHEN CASUALS

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**Tacos**

Grilled Flour or Corn Tortillas / Pepper Jack Cheese /  
Sweet Corn & Cabbage Slaw / Chipotle Crema / Fresh Avocado

**Citrus Marinated Chicken Breast 18 \*\***

**Sautéed Shrimp 19 \*\***

**Seared Blackened Tuna\* 20 \*\***

ADD Sour Cream 2

ADD House Pico de Gallo 2

\*\* Corn tortillas are available for Gluten-Free option

**Orange Chive Salmon Burger\* 20**

Dill Caper Aioli / Baby Arugula / Roma Tomatoes / Brioche Bun /  
Sweet Potato Fries

**Pepper Crusted Burger\* 20**

Natural Black Angus Blend / Caramelized Onion /  
House Smoked Cheddar / Applewood Smoked Bacon /  
Roasted Garlic Aioli / Arugula / Brioche Bun / Beer-Battered Fries

**Roasted Chicken Sandwich 19**

House Smoked White Cheddar / Crispy Pickled Onions /  
Roasted Shallot & Truffle Aioli / Baby Arugula / Ciabatta Roll /  
Sweet Potato Fries

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## ENTRÉES

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**Mediterranean Pasta 24**

Penne / Lemon Garlic Pan Sauce / Sun Dried Tomato / Baby Spinach /  
Feta / Parmesan / Asiago  
ADD Grilled Chicken Breast 7  
ADD Shrimp 8

**Chicken Alfredo 28**

Fettuccine / Alfredo Cream Sauce / Parmesan Crusted Chicken Breast

**Lemon Herb Roasted Chicken 30**

Half Roasted Chicken / Lemon Herb Season / Yukon Gold Mashed Potatoes /  
Grilled Green Beans

**Tuscan Chicken 30**

Sautéed Chicken Breast / Lemon / Capers / Sundried Tomatoes / Feta /  
Parmesan / Asiago / Asparagus

**Maple Bourbon Glazed Scottish Salmon 34**

Roasted Asparagus Risotto / Grilled Green Beans / Red Pepper Relish

**Lobster Ravioli 30**

Lobster & Shrimp / Lemon / Mascarpone / Lemon / Parmesan

**Gnocchi 32**

Sweet Sausage / Vodka Sauce / Basil

**18 Hour Beef Short Rib 36**

Yukon Gold Mashed Potatoes / Roasted Root Vegetables / Natural Au Jus

**Cowboy Filet\* 47**

10oz House Cut Filet / Cowboy Butter / Cheddar Mashed Potatoes /  
Grilled Green Beans

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## SIDES

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Yukon Gold Mashed 8  
Grilled Green Beans 8  
Asparagus 8

Crispy Brussels 8  
Roasted Root Vegetables 8  
Roasted Asparagus Risotto 9

*Kitchen Policies: \$20 Cork Fee, Substitutions May Require Upcharge, Groups of 8 or More - One Check & 20% Gratuity Included.  
\* Consumption of Raw or Undercooked Meat, Poultry, Eggs, or Seafood May Increase the Risk of Illness. Please Alert Server of Allergies.  
GF Indicates Gluten Free Options **Green Items Are House Favorites***

VIEW OUR MENU ONLINE

*TheKitchenOnMain.com*

