



LUNCH

## SOUPS & SALADS

### 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

## STARTERS

### 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

## SANDWICHES & MORE

### 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

### 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

### Orange Chive Salmon Burger\* 20

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

### Shaved Ham & Brie Sandwich 18

Baby Arugula / Shaved Granny Smith Apple / Grilled Wheat Berry Bread /  
Apple Cider Reduction / Sweet Potato Fries

### Roasted Chicken Sandwich 19

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

### Caprese Grilled Cheese 18

Fresh Mozzarella / Basil / Roma / Pesto / Tomato Bisque Soup

### Pan-Seared Wild Isle Salmon Filet 26

8oz Salmon / Grilled Asparagus / Choice of Half Kitchen Salad,  
Half Greek Salad or Cup of Soup du Jour

## KIDS 10 & UNDER

### Grilled Cheese & Fries 8

### Cheeseburger & Fries 8

### Chicken Fingers & Fries 8

### French Toast Sticks & Fruit 8

### Penne Pasta Marinara With Sweet Sausage 13

### Silver Dollar Pancakes & Fruit 8

### 1 Egg Any Style With House Potatoes & Toast 8

*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](http://TheKitchenOnMain.com)