



DINNER

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

Southwestern Kale 16/11

Kale / Charred Tomatoes / Fire Roasted Corn / Red Onion / Avocado /
Goat Cheese / Crispy Tortillas / Cilantro Lime Ranch

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

Burrata 17

Tomato Jam / Basil Pesto / Olive Oil / Crisp Crostini

Grilled Artichoke Hummus 19

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

KITCHEN CASUALS

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

ENTRÉES

Add A House Salad To Your Entrée 5

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

14oz Frenched Pork Chop 32

Chimichurri / Southwest Cream Corn / Corn Bread / Grilled Asparagus

Tuscan Chicken 30

Sautéed Chicken Breast / Lemon / Capers / Sun-dried Tomatoes / Feta /
Parmesan / Asiago / Asparagus

Maple Bourbon Glazed Scottish Salmon 34

Roasted Asparagus Risotto / Grilled Green Beans / Red Pepper Relish

Crab Cake 32

Red Pepper Relish / Sweet Pea Puree

Pesto Gnocchi 28

Grilled Chicken / Sun-dried Tomato

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

SIDES

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