



DINNER

SOUPS & SALADS

Tomato Bisque Soup 11

Crispy Polenta Crouton / Fresh Basil

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

SupperClub Salad 16/10 GF

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

Kitchen Salad 16/10 GF

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

Beet Stack 16 GF

Red Beets / Goat Cheese / Arugula / Lemon Vinaigrette / Mandarin Orange / Pomegranate Glaze / Almond

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

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

Crispy Eggplant Tower 19

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

KITCHEN CASUALS

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

Roasted Chicken Sandwich 19

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

Shaved Ham & Brie Sandwich 18

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

Chicken Alfredo 28

Fettuccine / Alfredo Cream Sauce / Grilled Chicken

Steak Gnocchi 30

Filet Tips / Potato Gnocchi / Red Peppers / Parmesan Cream Sauce

Tuscan Chicken 30

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

Maple Bourbon Glazed Scottish Salmon 34

Roasted Asparagus Risotto / Grilled Green Beans / Red Pepper Relish

Blackened Mahi Mahi 35

Grilled Pineapple / Coconut Risotto / Strawberry Jalapeño Salsa / Grilled Green Beans

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

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

