



DINNER

SOUPS & SALADS

Sourdough Table Bread 8
Chefs whipped butter

- Tomato Bisque Soup 11**
Crispy Polenta Crouton / Fresh Basil
- Wedding Soup 12**
Italian Meatballs / Orzo / Spinach / Egg
- Greek Salad 15/11 GF**
Baby Arugula / English Cucumber / Charred Grape Tomatoes / Shaved Sweet Red Onion / Kalamata Olives / Fire-Roasted Red Pepper / Feta / Lemon Oregano Vinaigrette
- SupperClub Salad 16/12 GF**
Mixed Greens / Roasted Beets / Golden Raisins / Glazed Walnuts / Goat Cheese / Roasted Shallot Vinaigrette

- Kitchen Salad 16/12 GF**
Baby Field Greens / Strawberries / Blueberries / Candied Almonds / Granny Smith Apple / Fresh Mozzarella / Sweet & Sour Vinaigrette
- Harvest Salad 16/12 GF**
Kale / Roasted Sweet Potatoes / Rainbow Quinoa / Golden Raisins / Glazed Walnuts / Sweet and 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

- Sourdough Table Bread 8**
Chefs whipped butter
- 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 / Boardwalk 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
- Lamb Burger 28**
Arugula / Tzatziki / Roasted Red Pepper / Feta / Rosemary Fries

ENTRÉES

Add A House Salad To Your Entrée 5

- Mediterranean Pasta 25**
Penne / Lemon Garlic Pan Sauce / Sun Dried Tomato / Baby Spinach / Feta / Parmesan / Asiago
ADD Grilled Chicken Breast 7
- Chicken Alfredo 32**
Fettuccine / Alfredo Cream Sauce / Grilled Chicken
- Steak Gnocchi 34**
Filet Tips / Potato Gnocchi / Red Peppers / Parmesan Cream Sauce
- Tuscan Chicken 32**
Sautéed Chicken Breast / Lemon / Capers / Sun-dried Tomatoes / Feta / Parmesan / Asiago / Yukon Mashed Potatoes / Asparagus
- Kitchen Meatloaf 30**
Tomato Jam / Yukon Mashed Potatoes / Grilled Green Beans

- Lemon Pepper Roasted Chicken 34**
Lemon Pepper Pan Sauce / Smashed Potatoes / Grilled Green Beans
- Maple Bourbon Glazed Scottish Salmon 34**
Roasted Asparagus Risotto / Grilled Green Beans / Red Pepper Relish
- 18 Hour Beef Short Rib 38**
Yukon Gold Mashed Potatoes / Roasted Root Vegetables / Natural Au Jus
- Bourbon Filet* 50**
10 oz House Cut Filet / Bourbon Compound / Mashed Sweet Potatoes / Grilled Green Beans

SIDES

- Yukon Gold Mashed 8
- Grilled Green Beans 8
- Asparagus 8
- Roasted Root Vegetables 8
- Crispy Smashed Potatoes 8
- Mashed Sweet Potatoes 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

