

# LUNCH & DINNER

# THE KITCHEN

TUESDAY – FRIDAY: 10:30 AM - CLOSE | SATURDAY & SUNDAY: 3 PM - CLOSE

## BEGINNINGS

### NEW TRUFFLE MAC & CHEESE GRATIN

Elbow Noodles, Aged Cheddar Cheese, Parmesan Breadcrumbs 6

### NEW VIETNAMESE CHICKEN WINGS

Soy Caramel, Crispy Garlic, Mint, Scallions, Sesame, Lime, Peanuts 9

### ONION RING TOWER

Apricot Barbecue Sauce, Miso Aioli, Sriracha Ketchup 8

### LOBSTER TOSTADA

Miso Slaw, Lemon Pepper Avocado, Mangoes, Tomatoes, Cilantro 17

### DEVILED EGGS GF

Bacon Jam, Candied Jalapeños, Chives 6

### CRISPY CAULIFLOWER V

Harissa Aioli, Tomatoes, Peanuts, Scallions, Mint 6

### CRISPY BRUSSELS SPROUTS

Soy Caramel, Parmesan, Scallions 6

## DINNER FOR TWO

Available for Take-Out or Dine-In 3pm to Close. Comes with two portions of Caesar Salad, Grilled Asparagus, Loaded Baked Potatoes, Peanut Butter Cookies, and a bottle of wine (Choice of Rare Chardonnay or Shadow Brook Cabernet Sauvignon)

### OAK GRILLED BEEF TENDERLOIN

Two 6 oz Oak Grilled Beef Tenderloins, H1 Steak Rub 59

### BLACKENED RED FISH

Two 7 oz Filets, Beurre Blanc Sauce 49

### APRICOT GLAZED BABY BACK RIBS

Two Racks of Baby Back Ribs, Apricot BBQ Sauce 58

## SOUP OF THE DAY

Please Ask for Today's Selection

## SALADS

### CAESAR SALAD

Cajun Chicken Breast, Romaine, Parmesan Cheese, Croutons, Caesar Dressing 13

### NEW BLACKENED SALMON SALAD

Baby Spinach, Arugula, Walnuts, Granny Smith Apple, Roasted Cherry Tomatoes, Pickled Onions, Strawberries, Strawberry Balsamic Vinaigrette 17

### MIXED GREENS SALAD

Mixed Greens, Sun-dried Tomatoes, Cherry Tomatoes, Cucumbers, Artichokes, Croutons, Parmesan Cheese, Balsamic Vinaigrette 11

V add Oak-grilled Chicken Breast 3

### GRILLED CHICKEN ASIAN SALAD GF

Oak-grilled Chicken Breast, Arugula, Cabbage, Mixed Greens, Edamame, Carrots, Mandarin Oranges, Black Beans, Chopped Peanuts, Thai Peanut Dressing 13

### STEAK SALAD GF

Tenderloin Tips, Kale, Heart of Palm, Dried Cranberries, Roasted Red Bell Peppers, Goat Cheese, Sunflower Seeds, Sun-dried Tomato Dressing 19

## KITCHEN PLATES

All plates served with artisan baguette. Gluten Free Bread Available. Add a side salad or soup 2.

### GREEK CHICKEN

Garbanzo Beans, Kidney Beans, Steamed Broccoli, Artichokes, Tomatoes, Scallions, Capers, Mashed Potatoes, Lemon Parmesan Sauce, Fresh Basil 15

V add Bacon 1.5 GF substitute gluten-free bread

### LOBSTER TRUFFLE PASTA

Fettuccine, Parmesan Gratin, Scallions, Bread Crumbs 26

### SLOW-BRAISED & OAK-GRILLED

#### BABY BACK RIBS

House-made Rub, Apricot Barbecue Sauce, Mangoes, Creamed Corn, Smashed Sweet Potatoes 16

GF substitute gluten-free bread

### QUESADILLA

Southwest Seasoning, Mozzarella, Cheddar, Lemon Pepper Avocado, Sour Cream, Pico de Gallo, Skinny Fries Chicken 12 | Steak\* 14

### NEW BLACKENED RED FISH

Italian Black Rice, Tomatoes, Crispy Arugula, Crispy Garlic, White Wine Parmesan Cream Sauce 18

### BOLOGNESE PASTA

Italian Sausage and Beef Red Sauce, Pappardelle, Parmesan Butter, Fines Herbs 13

### OAK-GRILLED SCOTTISH SALMON\*

Sriracha Barbecue Sauce, Smashed Sweet Potatoes, Grilled Asparagus, Cilantro 18

GF substitute gluten-free bread

### BLACKENED CHICKEN ALFREDO

Fettuccine, House-made Alfredo Sauce, Red Onions, Tomatoes, Fresh Basil 15

### FRIED CHICKEN & WAFFLE\*

Two Over Easy Eggs, Bacon Jam, Maple Syrup, Powdered Sugar 14.5

## SIDE SHOWS

### ON THE HEALTHY SIDE

#### NEW BUTTERNUT SQUASH 6 GF

STEAMED BROCCOLI 3 V

GRILLED ASPARAGUS 4.5 V

ITALIAN BLACK RICE 3.5 V

MIXED GREENS SIDE SALAD 5

### OTHER SIDE SHOWS

CREAMED CORN 4.5 GF

MAC & CHEESE 3

SMASHED SWEET POTATOES 3 GF V

MASHED POTATOES 3

HERBED SWEET POTATO FRIES 3.5

PARMESAN TRUFFLE FRIES 3.5

SKINNY FRIES 3

ONION RINGS 5

## FIRE IT UP

Live oak-grilled proteins with a choice of rub, sauce and two sides.

### CHOOSE A PROTEIN

NEW BLACKENED RED FISH\* 7 OZ. 18

SCOTTISH SALMON\* 6 OZ. 18

STEAK OF THE DAY MP

ANGUS FILLET 6 OZ. 27

CHICKEN BREAST 8 OZ. 14

### RUB

H1 STEAK RUB, SOUTHWEST, CREOLE, HERBS DE PROVENCE, LEMON PEPPER, BLACK PEPPER

### SAUCE

H1 STEAK SAUCE, APRICOT BARBECUE, BEURRE BLANC, CHIPOTLE BUTTER, GINGER SOY, HOUSE-MADE HOLLANDAISE

## & CHOOSE TWO SIDES FROM ABOVE



CHEF IT UP



VEGETARIAN



VEGAN



GLUTEN FRIENDLY

## HEALTHY INSPIRATIONS

### AVOCADO TOAST

Lemon Pepper, Two Fried Eggs, Tomatoes 11

V add Chicken Apple Sausage 2

GF substitute gluten-free bread

### THAI PEANUT CHICKEN WRAP

Sliced Chicken, Cabbage Slaw, Roasted Red Bell Peppers, Red Onions, Tomatoes, Peanuts, Scallions, Cilantro, Mint, Spinach Tortilla, Thai Peanut Dressing 12

V sub Grilled Tenderloin Tips\* 2

### CHICKEN & RICE BOWL GF

Peanut Chicken, Italian Black Rice, Garbanzo Beans, Lemon Pepper Avocado, Tomatoes, Spicy Cucumbers, Mangoes, Hard Boiled Egg, Smashed Sweet Potatoes 14

V sub Scottish Salmon Fillet\* 5

### NEW STEAK BOWL

Tenderloin Tips, Balsamic Mushroom Farro, Lemon Pepper Avocado, Artichokes, Roasted Red Bell Pepper, Caramelized Onions, Salsa Verde, Scallions, Sunflower Seeds 15

### NEW SALMON BOWL GF

Oak-grilled Salmon, Ancient Grain Tabbouleh, Grilled Hearts of Palm, Roasted Cherry Tomatoes, Almonds, Kidney Beans, Romesco Sauce 15

### NEW SOFT TOFU BOWL V GF

Sake Miso Marinated Tofu, Italian Black Rice, Snap Peas, Yukon Potato, Crispy Garlic, Radish 12

## FOR KIDS 12 & UNDER

Served all day with fresh-cut fruit or skinny fries, soda or milk.

### RED, WHITE OR MAC

Elbow Noodle, Choose from House-made Alfredo White Sauce, Marinara Red Sauce or Cheese Sauce 7

### CHEESE QUESADILLA

Cheddar and Mozzarella 7

### GRILLED CHEESE SANDWICH

Brioche, American Cheese 7

### KID'S BURGER

Plain Burger, Brioche Bun 7

### TENDER TRIO

Three All-natural Chicken Tenders 9

\*Our kitchen is NOT gluten-free and cross-contact may occur.

Some dishes may contain nuts, raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, pork, seafood, shellfish or eggs may increase risk of foodborne illness. Please let us know of any food allergies. Substitutions may require additional charges.

# LUNCH & DINNER

# THE KITCHEN

TUESDAY – FRIDAY: 10:30 AM - CLOSE | SATURDAY & SUNDAY: 3 PM - CLOSE

## HANDHELDS

Served with skinny fries. Substitute soup or side salad 2.  
Gluten-free bread available upon request.

### CUBAN

Roasted Pork, Applewood Smoked Ham, Grilled Pineapple, Baby Swiss, Dill Pickles, Basil Pesto, Ciabatta Bun 12

### SIGNATURE FRIED CHICKEN

Honey Mustard Barbecue Sauce, Dill Pickles, Brioche Bun 12  
☞ add Bacon Jam and Fried Egg 2.5

### REUBEN

Corned Beef, Baby Swiss, House-made Sauerkraut, House-made Russian Dressing, Marbled Rye 13

### TURKEY CLUB

Bacon, Lettuce, Tomatoes, Avocado, Onions, Chipotle Mayo, Toasted Sourdough 12.5

## BURGERS

Served with skinny fries. Substitute soup or side salad 2.  
Gluten-free bread available upon request.

### COWBOY\*

Our proprietary Gyulais Black Wagyu & Charolais Ground Beef Patty, White Cheddar, Yellow Cheddar, Avocado, Bacon, Mixed Greens, Jalapeños, Onions, Tomatoes, Dill Pickles, Brioche Bun 14

### NEW VINDALOO

Gyulais Black Wagyu & Charolais Ground Beef Patty, Pickled Onions, Scallions, Vindaloo BBQ Sauce, Brioche Bun 13

### THE AMERICAN\*

Gyulais Black Wagyu & Charolais Ground Beef Patty, American Cheese, Red Onions, Dill Pickles, Brioche Bun 13  
☞ add Bacon Jam & Fried Egg 2.5

### THE RUSSIAN ☞

Beyond Meat® Patty, White Cheddar, House-made Russian Dressing, Baby Spinach, Brioche Bun 13.5

## CHEF-INSPIRED TACOS

Served with side salad.

### CRISPY MAHI MAHI TACOS

Asian Slaw, Avocado, Tomatoes, Cilantro, Wasabi Aioli, Corn Tortillas 13

### PORK CARNITAS TACOS ☞

Mozzarella, Avocado, Grilled Onions and Jalapeños, Scallions, Cilantro, Pico de Gallo, Fresh Lime, Corn Tortillas 12

## SMOOTHIES • 5

### NEW STRAWBERRY BANANA

Almond milk, strawberries, bananas, Greek yogurt, organic maple syrup 5 / 5.50 with Protein Powder

### NEW KING'S SMOOTHIE

Almond milk, banana, chocolate syrup, peanut butter, local honey 5 / 5.50 with Protein Powder

### NEW MANGOBERRY

Almond milk, strawberries, mangoes, Greek yogurt, organic maple syrup 5 / 5.50 with Protein Powder



CHEF IT UP



VEGETARIAN



VEGAN



GLUTEN FRIENDLY

\*Our kitchen is NOT gluten-free and cross-contact may occur.

Some dishes may contain nuts, raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, pork, seafood, shellfish or eggs may increase risk of foodborne illness. Please let us know of any food allergies. Substitutions may require additional charges.

## COFFEE CLASSICS

	12 oz.	16 oz.	24 oz.
BREW OF THE DAY	2.50	2.99	
SIGNATURE COLD BREW		2.50	2.99
CAFE AU LAIT	2.75	3.50	
AMERICANO	2.29	2.99	
LATTE	2.99	3.75	
CAPPUCCINO	2.99	3.75	
HOT CHOCOLATE	2.50	3.25	

	single	double
TRADITIONAL MACCHIATO	1.79	2.25
ESPRESSO	1.79	2.50

	12 oz.	16 oz.
MOCHA	3.50	4.25
MATCHA TEA LATTE	2.99	3.75
CHAI TEA LATTE	2.99	3.75
CAFECITO	3.25	3.99
CARAMEL MACHIATO	3.50	4.25

## ADD ON

BREVE OR SYRUP	.49	EXTRA ESPRESSO SHOT	.79
ALMOND OR OAK MILK	1.00	WHIPPED CREAM	.29

## BREWED TEA

	12 oz.	16 oz.	24 oz.
SPECIALTY ICED TEA			2.79
WHOLE LEAF HOT TEA	2.50	2.99	
HOT TEA LATTE	2.99	3.50	

TEA FLAVORS: Earl Grey, English Breakfast, Jasmine Green, Wow Mint & More

## FRESH-SQUEEZED

ORANGE JUICE 4.99/16oz

## OLD FASHIONED MILKSHAKES

### MINT MADNESS

Cool Mint Ice Cream, Chocolate Syrup, Chantilly Cream, Chocolate Chips, Cocoa Powder, Mint Sprig 6

### COOKIES & CREAM

Oreo® Cookie Ice Cream, Chocolate Syrup, Oreo® Cookie Crumbles, Cocoa Powder, Chantilly Cream, Toasted Marshmallow 6

### CAMPFIRE

Vanilla Ice Cream, Toasted Marshmallow, Chocolate Sauce, Chantilly Cream, Graham Cracker Crumbles 6

### STRAWBERRY

Strawberry Ice Cream, Sugar in the Raw, Chantilly Cream, Fresh Strawberry 6

### CINNAMON ROLL

Cinnamon Ice Cream, Cinnamon Roll Filling, Sugar in the Raw, Chantilly Cream, Toasted Marshmallow 6

### CARAMEL PECAN

Buttered Pecan Ice Cream, Sea Salt Caramel Sauce, Sugar in the Raw, Chantilly Cream, Toasted Marshmallow 6

## FEATURED WINES

REDS gls btl case

**SHIRAZ, FARM TO TABLE, 2016, VICTORIA, AUSTRALIA** 7 16 189  
This Shiraz bursts aromas of rhubarb, raspberry and juicy ripe plums are followed by a rich and peppery palate.

**CABERNET SAUVIGNON, BULLETIN PLACE, 2018, AUSTRALIA** 7 16 189  
This cab shows true traits of Australia with attractive fruit driven tones, complimented by subtle French oak, integrated with spice and vanilla oak.

**CABERNET SAUVIGNON, EXCELSIOR, 2012, ASHTON, SOUTH AFRICA** 7 16 189  
Displays ripe black currant and dried herb characters. Soft ripe tannins balance toasty oak aromas and sweet fruit flavors.

**RED BLEND, 7 MOONS, 2016, CALIFORNIA** 7 16 189  
Opens with aromas of chocolate-covered cherries, baking spices., vanilla bean and milk chocolate follow through to a fruit-forward, lingering finish.

**PINOT NOIR, FOLONARI, 2016, ITALY** 7 16 189  
Aromas of black currants with notes of forest undergrowth and spices. Dry, savory palate with a balance of red fruit flavors and traces of blackberries and toasted hazelnuts.

**MALBEC, TINTO NEGRO, 2016, MENDOZA, ARGENTINA** 7 16 189  
The cool soil produces bright red fruit flavors and a soft, supple texture with a spice finish.

## WHITES

**CHARDONNAY, TOM GORE, 2018, CALIFORNIA** 7 16 189  
Intense aromas of ripe apple and pear, complemented by notes of brown spice and toasted oak.

**CHENIN BLANC, M-A-N, 2018, SOUTH AFRICA** 7 16 189  
A crisp, expressive, medium-bodied with vibrant aromas of quince and tropical fruit.

**SAUVIGNON BLANC, MOHUA, 2014, NEW ZEALAND** 7 16 189  
Crisp flavors of passion fruit, grapefruit and citrus, combined with notes of fresh-picked summer herbs.

**PINOT GRIGIO, RIFF 2017, ITALY** 7 16 189  
Fine, fruity with notes of apples and peaches. Light to medium-bodied with a fresh mouth-watering finish.

**CAVA BRUT, POEMA, SPAIN** 7 16 189  
Fresh, clean citrus, mineral and Granny Smith apple aromas with toasted bread notes.

**RIESLING, SLATE, 2014, MOSEL, GERMANY** 7 16 189  
Fresh and fruity with vibrant acidity that intermingles with an intense characteristic minerality.

SAVE 30% ON CASE STACKS  
EVERY WINE WEDNESDAY!