



appetizers

KC QUESADILLAS <i>Chicken, crabmeat, andouille sausage</i>	11
JUMBO LUMP CRABCAKE <i>Teriyaki glazed sweet potato</i>	12
FLASH FRIED CALAMARI <i>Cucumber wasabi, marinara</i>	9
SPINACH & ARTICHOKE DIP <i>Toasted pita, pecorino romano</i>	9
JUMBO SHRIMP COCKTAIL <i>Cocktail sauce, lemon</i>	12
SEARED AHI TUNA <i>Soy ginger glaze, gomo wakame</i>	12
FRENCH ONION SOUP <i>Toasted baguette, aged provolone</i>	6
SOUP DU JOUR	CUP 4 BOWL 5

salads

SESAME CRUSTED AHI TUNA <i>Asian vegetables, toasted cashews, sweet chili vinaigrette</i>	15
PORTABELLA & STEAK <i>Crumbled bleu cheese, calamata olives, red onion, sundried tomato vinaigrette</i>	14
SALMON CAESAR <i>Romaine lettuce, creamy caesar</i>	12
KC COBB <i>Chicken, bacon, tomato, corn, cucumber, olives, crumbled bleu cheese, sun-dried tomato vinaigrette</i>	11
CRABCAKE SALAD <i>Baby arugula, radicchio, endive, lemon caper vinaigrette</i>	13

burgers

CLASSIC BURGER <i>Lettuce, tomato, brioche</i>	9
BACON BLEU BURGER <i>Crisp bacon, crumbled bleu cheese</i>	10
MOZZARELLA BURGER <i>Grilled tomato, pesto aioli, mozzarella</i>	10
GOATCHEESE BURGER <i>Grilled red onion, roasted red pepper, goat cheese</i>	10

sandwiches

JUMBO LUMP CRABCAKE <i>Roasted shallot tomato sauce, brioche</i>	12
KC CHEESESTEAK <i>Sliced sirloin, sautéed onion, american cheese, ciabatta</i>	10
SPINACH & GRILLED CHICKEN PANINI <i>Tomato, grilled red onion, pesto havarti cheese, ciabatta</i>	8
STEAK PITA <i>Sirloin tips, sautéed onion, shredded cheddar, lettuce, tomato</i>	10
POLLO PITA <i>Grilled chicken, lettuce, tomato, red onion, honey mustard</i>	8
ROAST TURKEY WRAP <i>Bacon, smoked gouda, lettuce, tomato, honey mustard</i>	8
CALIFORNIA WRAP <i>Grilled chicken, sautéed mushrooms, broccoli, shredded cheddar, honey mustard</i>	8
TILAPIA WRAP <i>Baby arugula, tomato, lemon caper vinaigrette</i>	10
PORTABELLA WRAP <i>Roasted red peppers, baby spinach, provolone cheese</i>	8

entrees

FILET MIGNON <i>Baked potato, peppercorn steak sauce</i>	8oz 28 12oz 37
NY STRIP <i>Baked potato, peppercorn steak sauce</i>	28
KC PRIME PORTERHOUSE <i>Baked potato, peppercorn steak sauce</i>	37
GRILLED SCOTTISH SALMON <i>Broccolini, charred lemon</i>	23
JUMBO LUMP CRABCAKES <i>Teriyaki sweet potato, roasted shallot tomato sauce, herb pesto</i>	26
TERIYAKI CHICKEN SKEWERS <i>Jasmine rice, stir fry vegetable</i>	20
SHRIMP & SCALLOP CAPELLINI <i>Broccolini, roma tomato, basil pesto</i>	21

All items are accompanied by our KC House Salad

desserts

APPLE WALNUT COBBLER <i>Cinnamon sugar apples served with Dulce de Leche ice cream</i>	6
BROWNIE SUNDAE <i>Warm dark chocolate brownie topped with Dulce de Leche and whipped cream</i>	6
CRÈME BRULEE <i>Creamy vanilla custard with a crisp caramelized topping</i>	7
FRESH BERRIES <i>Assortment of seasonal berries with whipped cream</i>	7
KC CHEESECAKE <i>Creamy NY style cheesecake served warm in a crisp flour tortilla</i>	6
SORBET TRIO <i>Raspberry, mango, lemon</i>	7
VESUVIUS <i>Warm, light, flourless chocolate cake with Dulce de Leche</i>	7

water & tea

PELLEGRINO	3/6
PANNA	3
VOSS	6
BLACKBERRY SAGE	4
PASSION FRUIT GREEN TEA	4
RASPBERRY QUINCE	4
GINGER PEACH	4

wines by the glass	XPLORADOR CHARDONNAY	6
	<i>Chile</i>	
	STERLING VINTNER'S CHARDONNAY	7
	<i>California</i>	
	KENDALL JACKSON V.R. CHARDONNAY	8
	<i>California</i>	
	FERRARI-CARANO CHARDONNAY	10
	<i>Sonoma</i>	
	SONOMA CUTRER RRR CHARDONNAY	11
	<i>Sonoma</i>	
	BANFI "LE RIME" PINOT GRIGIO	7.5
	<i>Tuscany</i>	
	HANNA SAUVIGNON BLANC	8
	<i>Russian River Valley</i>	
	S.A. PRUM "BLUE" RIESLING	8
	<i>Germany</i>	
	CK MONDAVI WHITE ZINFANDEL	6
	<i>California</i>	
	XPLORADOR CABERNET	6
	<i>Chile</i>	
STERLING VINTNER'S CABERNET	8	
<i>California</i>		
FERRARI-CARANO CABERNET	11	
<i>Sonoma</i>		
CHARLES KRUG CABERNET	12	
<i>Napa</i>		
CLOS DU VAL CABERNET	13	
<i>Napa</i>		
XPLORADOR MERLOT	6	
<i>Chile</i>		
STERLING VINTNER'S MERLOT	8	
<i>California</i>		
MARKHAM MERLOT	9	
<i>Napa</i>		
RODNEY STRONG PINOT NOIR	9	
<i>Russian River Valley</i>		
ANTINORI SANTA CHRISTINA CHIANTI	8	
<i>Tuscany</i>		
ST. HALLET SHIRAZ	8	
<i>Australia</i>		
TERRAZAS DE LOS ANDES MALBEC		
RESERVA	9	
<i>Argentina</i>		

cocktails	FLEUR DE LIS	10
	<i>Gin, St. Germaine, Champagne, fresh lemon</i>	
	CREAMSICLE	9
	<i>Tequila, Liquor 43, orange juice, splash of cream</i>	
	BLACKBERRY MOJITO	9
	<i>Bacardi Raz, fresh lemon, berries, lime, mint</i>	
	BLACK WATCH	10
	<i>Johnnie Walker Black, Kahlua</i>	
DULCE ALEXANDER	9	
<i>Brandy, Crème de Cacao, Dulce de Leche</i>		
DRY ROB ROY	10	
<i>Jim Beam Rye, Dry Vermouth, lemon twist</i>		
KC NOG	9	
<i>Brandy, B&B, Gingerbread Liqueur</i>		

beer	AMSTEL LIGHT	5
	<i>Holland</i>	
	BASS ALE	5
	<i>England</i>	
	BECK'S NON-ALCOHOLIC	4
	<i>Germany</i>	
	BUDWEISER	3.5
	<i>USA</i>	
	CHIMAY GRAND RESERVE	8.5
	<i>Belgium</i>	
	CHIMAY RED	8
	<i>Belgium</i>	
	COORS LIGHT	3.5
	<i>USA</i>	
	CORONA	5
	<i>Mexico</i>	
	DOGFISH HEAD RAISON D'ETRE	5.5
	<i>USA</i>	
	DUVEL	7.5
	<i>Belgium</i>	
FRANZISKANER	5	
<i>Germany</i>		
GUINNESS DRAUGHT	5	
<i>Ireland</i>		
HEINEKEN	5	
<i>Holland</i>		
HEINEKEN LIGHT	5	
<i>Holland</i>		
HOEGAARDEN	5.5	
<i>Belgium</i>		
LINDEMANS FRAMBOISE	7.5	
<i>Belgium</i>		
MAREDSOUS 10°	7.5	
<i>Belgium</i>		
MICHELOB ULTRA	3.5	
<i>USA</i>		
MILLER LITE	3.5	
<i>USA</i>		
NEW CASTLE BROWN ALE	5	
<i>England</i>		
OMMEGANG HENNEPIN	5.5	
<i>USA</i>		
PILSNER URQUELL	5	
<i>Czech</i>		
SAISON DUPONT	8	
<i>Belgium</i>		
SAMUEL ADAMS BOSTON LAGER	4.5	
<i>USA</i>		
SAMUEL SMITH'S OATMEAL STOUT	6.5	
<i>England</i>		
SIERRA NEVADA PALE ALE	4.5	
<i>USA</i>		
STELLA ARTOIS	5	
<i>Belgium</i>		
STONE IPA	5.5	
<i>USA</i>		
YUENGLING	5	
<i>USA</i>		

martinis	GINGER JOY	10
	<i>Absolut Pear, Domaine de Canton, fresh lemon</i>	
	LYCHEE	11
	<i>Grey Goose, Lychee Liqueur, Cointreau</i>	
	FRENCH KISS	10
	<i>Grey Goose, Chardonnay, fresh lemon, splash of pineapple</i>	
	SIDECAR	10
	<i>Hennessey V.S., Grand Marnier, fresh lemon</i>	
	CHOCOLATE RASPBERRY	9
	<i>Stoli Vanil, Godiva Dark, Chambord</i>	
KEY LIME	9	
<i>Stoli Vanil, Liquor 43, White Crème de Cacao</i>		