


### Small Plates

<b>Shrimp Cocktail</b> <i>Poached Jumbo Shrimp. Spicy Cocktail Sauce.</i>	14	<b>Black &amp; Blue Nachos</b> <i>Crisp Fried Wonton Chips. Braised Cajun Beef. Smoked Blue Cheese Béchamel. Fried Onion. Jalapeño. Roasted Tomato Salsa.</i>	20
<b>Salt &amp; Vinegar Calamari</b> <i>Lightly Breaded. Peppers. Spicy Remoulade.</i>	12	<b>Blue Shell Mussels</b> <i>Spicy Sausage. Fennel Frond. Shallot. Garlic. Tomato. Charred Bread. Lemon.</i>	14
<b>Cast Iron Shrimp &amp; Duck Sausage</b> <i>Garlic. Herb. Scallion. Templeton Rye Reduction.</i>	18	 <b>Steak &amp; Potato</b> <i>Sirloin Steak. Pepper Bourbon Demi. Smoked Blue Cheese Béchamel. Parmesan Frites.</i>	16
<b>Bacon Wrapped Dates</b> <i>Blue Cheese Stuffed. Balsamic Reduction.</i>	14		

### Steaks & Chops

Served with Kahill's Wedge, Caesar Salad, Spinach Salad or Field Green Salad & Bread.

 <b>USDA Prime 20oz. KC Strip</b>	60
<b>USDA Prime 26oz. Bone In Ribeye</b>	75



Kahill's proudly serves Chairman's Reserve® Certified Premium Beef. Chairman's Reserve® Certified Premium Beef undergoes a strict USDA certification process to ensure we always serve tender, juicy and flavorful premium beef.

14oz. Ribeye	32
12oz. New York Strip	29
10oz. Top Sirloin	24
6oz. Filet	27
8oz. Filet	35
12oz. Filet	48


#### Steak Enhancements

6oz. Maine Lobster Tail	20
Pan Seared Scallops	22
Kosar	12
<i>Half Maine Lobster Tail. Pepper Bourbon Demi. Asparagus. Béarnaise.</i>	
Sautéed Mushroom & Onion	7
Blue Cheese Crust	7
Cambozola Broil	7
<i>Mushroom. Onion. Cambozola Cheese.</i>	
Crab Velouté	14
<i>Jumbo Lump Crab. White Cheddar Cream Sauce.</i>	

<b>Veal Loin Chop</b> <i>Lemon. Caper. Shallot. Butter Sauce.</i>	45
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<b>Lamb Chop</b> <i>Barley Risotto. Honey Glazed Heirloom Carrot.</i>	40
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 <b>Chairman's Reserve Double Bone Pork Chop</b> <i>Smoked Chop. Seasonal Fruit Compote. Gouda Mashed Potato. Honey Glazed Carrot.</i>	30
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 <b>Filet Kosar</b> <i>6oz Filet. ½ Lobster Tail. Béarnaise. Asparagus. Pepper Bourbon Demi. Gouda Mashed Potato.</i>	45
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#### Sides

sm 8 / lg 12

Kahill's Green Beans	
Fried Brussels Sprouts	
Kahill's Hash Browns	
Brown Butter Creamed Corn	
Asparagus with Hollandaise	
Sautéed Garden Vegetables	
Gouda Mashed Potatoes	
Bacon Mac & Cheese	
Baked Potato - White Cheddar Cream & Pecan Smoked Bacon	8

### Signatures

Served with Choice of Kahill's Wedge, Caesar Salad, Spinach Salad, Field Greens Salad, or Soup Du Jour & Bread.

<b>Sea Scallops</b> <i>Pan Seared Scallops. Whipped Lobster &amp; Truffle Potato. Arugula. Lobster Cream Sauce.</i>	40
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<b>Crispy Skin Salmon</b> <i>Barley Risotto. Garden Vegetable. Charred Lemon.</i>	30
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<b>Almond Crusted Halibut</b> <i>Tomato Risotto. Lemon. Caper. Shallot Butter Sauce.</i>	40
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<b>Seared Ahi Tuna</b> <i>Basmati Rice. Crudité Vegetable. Teriyaki &amp; Wasabi Glaze.</i>	30
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<b>Dover Sole</b> <i>Heirloom Tomato. Parmesan. Risotto. Lemon. Garlic. Herb. Beurre Blanc.</i>	30
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 <b>Bacon Wrapped Pork Tenderloin</b> <i>Pecan Bacon Wrapped. Cipollini &amp; Cremini Marsala. Gouda Mashed Potato. Asparagus.</i>	28
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<b>Seared Chicken</b> <i>Mushroom Risotto. Heirloom Tomato. Fortified Roasted Chicken Demi.</i>	24
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 <b>Mushroom Risotto</b> <i>Wild Mushroom Risotto. Asparagus.</i>	20
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<b>Seafood Mac N' Cheese</b> <i>Fusilli Pasta. Smoked Gouda. White Cheddar Cream Sauce. Broiled Atlantic Salmon. Pan Seared Scallops. Sautéed Jumbo Shrimp. Toasted Bread Crumb.</i>	34
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### Salads & Soup

<b>Kahill's Wedge</b> <i>Choice of Grilled Chicken or Broiled Atlantic Salmon. Pork Lardon. Carrot. Heirloom Tomato. Onion. Blue Cheese Dressing. Blue Cheese Crumble.</i>	14
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<b>Caesar</b> <i>Choice of Grilled Chicken or Broiled Atlantic Salmon. Romaine. Cracked Pepper. Pickled Onion. Parmesan. Charred Bread.</i>	14
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<b>French Onion Soup</b>	8
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<b>Cranberry Pecan Spinach</b> <i>Choice of Grilled Chicken or Broiled Atlantic Salmon. Baby Spinach. Pear. Craisin. Spicy Pecan. Blue Cheese Crumble. Applewood Bacon. Red Onion. Cranberry Vinaigrette.</i>	14
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<b>Salmon Avocado Cobb</b> <i>Mixed Greens. Broiled Atlantic Salmon. Avocado. Blue Cheese Crumble. Applewood Bacon. Hardboiled Egg. Roma Tomato. Blue Cheese Dressing.</i>	15
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<b>Soup Du Jour</b>	8
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