


*Small Plates*

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

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

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|  | <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.*

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| <b>14oz. Ribeye</b>         | 36 |
| <b>14oz. New York Strip</b> | 33 |
| <b>10oz. Top Sirloin</b>    | 26 |
| <b>6oz. Filet</b>           | 29 |
| <b>8oz. Filet</b>           | 40 |
| <b>12oz. Filet</b>          | 52 |


*Steak Enhancements*

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| <b>6oz. Maine Lobster Tail</b>                     | 20 |
| <b>Pan Seared Scallops</b>                         | 22 |
| <b>Madeira Lobster Tail</b>                        | 12 |
| <b>Sautéed Mushroom &amp; Onion</b>                | 7  |
| <b>Blue Cheese Crust</b>                           | 7  |
| <b>Cambozola Broil</b>                             | 7  |
| <i>Mushroom. Onion. Cambozola Cheese.</i>          |    |
| <b>Crab Velouté</b>                                | 14 |
| <i>Jumbo Lump Crab. White Cheddar Cream Sauce.</i> |    |

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| <b>Veal Loin Chop</b> 45<br><i>Fried Caper and Balsamic Beurre Blanc.</i> |
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| <b>Lamb Chop</b> 40<br><i>Garden Vegetables. Heirloom Tomato. Parmesan Risotto.</i> |
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|  <b>Chairman's Reserve Double Bone Pork Chop</b> 30<br><i>Smoked Chop. Seasonal Fruit Compote. Gouda Mashed Potato. Honey Glazed Carrot.</i> |
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|  <b>Filet and Lobster</b> 45<br><i>½ Lobster Tail. Gouda Mashed Potatoes. Asparagus. Peppered Madeira Demi Sauce.</i> |
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*Sides*

*sm 8 / lg 12*

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

*Signatures*

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

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| <b>Sea Scallops</b> 40<br><i>Pan Seared Scallops. Whipped Lobster &amp; Truffle Potato. Arugula. Lobster Cream Sauce.</i> |
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| <b>Surf Surf Salmon</b> 30<br><i>Jumbo Lump Crab Topped Atlantic Salmon. Mushroom Risotto. Chive Walnut Pesto</i> |
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| <b>Almond Crusted Halibut</b> 40<br><i>Tomato Risotto. Charred Lemon. Caper. Shallot Butter Sauce.</i> |
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| <b>Seared Ahi Tuna</b> 30<br><i>Basmati Rice. Pickled Crudité Vegetable. Teriyaki &amp; Wasabi Glaze.</i> |
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| <b>Dover Sole</b> 30<br><i>Heirloom Tomato. Parmesan Risotto. Charred Lemon. Garlic. Herb. Beurre Blanc.</i> |
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|  <b>Bacon Wrapped Pork Tenderloin</b> 28<br><i>Pecan Bacon Wrapped. Cipollini &amp; Cremini Marsala. Gouda Mashed Potato. Asparagus.</i> |
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| <b>Chicken Florence</b> 24<br><i>Sautéed Mushrooms. Onions. Garlic. Herbs. Spinach. Fortified Demi. Gouda Mashed Potatoes.</i> |
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|  <b>Garden Pappardelle Primavera</b> 20<br><i>Sautéed Zucchini. Squash. Heirloom Tomato. Carrots. Snap Peas. Red Onion. Spinach. Garlic. Fresh Herbs. Champagne Cream Sauce.</i> |
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| <b>Seafood Mac N' Cheese</b> 34<br><i>Fusilli Pasta. Smoked Gouda. White Cheddar Cream Sauce. Broiled Atlantic Salmon. Pan Seared Scallops. Sautéed Jumbo Shrimp. Toasted Bread Crumb.</i> |
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*Soup, Salads, & More*

*Salads served with Choice of Grilled Chicken, Steak or Broiled Atlantic Salmon.*

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| <b>Kahill's Wedge</b> 14<br><i>Pork Lardon. Carrot. Heirloom Tomato. Onion. Blue Cheese Dressing. Blue Cheese Crumble.</i> |
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| <b>Caesar</b> 14<br><i>Romaine. Cracked Pepper. Pickled Onion. Parmesan. Charred Bread.</i> |
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| <b>Cranberry Pecan Spinach</b> 14<br><i>Baby Spinach. Pear. Craisin. Spicy Pecan. Blue Cheese Crumble. Applewood Bacon. Red Onion. Cranberry Vinaigrette.</i> |
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| <b>Salmon Avocado Cobb</b> 15<br><i>Mixed Greens. Avocado. Blue Cheese Crumble. Applewood Bacon. Hardboiled Egg. Roma Tomato. Blue Cheese Dressing.</i> |
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| <b>French Onion Soup</b> 8 |
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| <b>Lobster Bisque</b> 8 |
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| <b>Fish N' Chips</b> 16<br><i>Beer Battered Atlantic Cod. Malt Vinegar Chips. Super Slaw. Tartar.</i> |
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|  <b>Chairman's Reserve Steak Tips</b> 20<br><i>Gouda Mashed Potatoes. Sautéed Mushroom. Onions. Bourbon Demi.</i> |
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| <b>Patty Melt</b> 15<br><i>Buttered Onions. American Cheese. Swiss. Rye Bread. Served with Battered Fries.</i> |
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| <b>Black and Blue Burger</b> 20<br><i>Peppered Patty. Thick Applewood Bacon. Maytag Blue Cheese. Bourbon BBQ. Fried Onions. Grilled Bun. Lettuce. Tomato. Battered Fries.</i> |
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