



DINNER

at The Kitchen

APPETIZERS

Coconut Shrimp 16
sweet tai chili aioli (5)

Clam Chowder Tots 14
bacon crumble

Spicy Cheese Curds 16
hand breaded wisconsin cheese curds with a kick, blue cheese crumbles, ranch side

Mussels Fra Diavolo 22
garlic bread
** red sauce available **

Fried Calamari 18
marinara sauce

Whipped Ricotta Board 15
drizzled with honey, topped with fresh blueberry, toasted french baguette slices

Seared Scallops (GF) 19
asian slaw, sesame ginger dressing

Signature Guacamole (GF) 14
choice of mango or roasted corn salsa, house made tortillas

Pear & Fig (Available in GF) 15
fontina, arugula, candied pecans, fig drizzle

New England Clam Chowder 12
house made

SALADS

Roasted Peach & Arugula 17
goat cheese, thinly sliced red onions, candied pecans, house made croutons, balsamic dressing
** add salmon...\$29 **

Grilled Chicken Caesar 15
shaved parmesan, croutons, with a creamy lemon caesar dressing

Citrus Grilled Shrimp 18
romaine lettuce with roasted corn, grilled bell pepper, diced cucumber, avocado, grape tomatoes & croutons, lemon vinaigrette

Elite Chopped (GF) 16
iceberg, romaine, chickpeas, salami, mozzarella cheese all chopped, mixed with a dijon red wine vinegar

Seasonal 16
spring mix, fresh jersey strawberries, candied pecans, red onion, cucumber, croutons, feta & grilled chicken, tangy vinaigrette

ENTRÉES

Crab Cakes (2 Pan Seared) 38
broccoli, mashed potatoes

Alaskan Sole Bowl (GF) 30
basmati rice, avocado, cucumber, mango, edamame, carrot & red cabbage, sweet and tangy glaze

Chicken Al Pastor (GF) 27
over rice with grilled corn, peppers & onions

Sesame Crusted Tuna Steak 41
asian broccoli slaw, edamame, served rare over basmati rice

Blackened Salmon Steak 35
topped with a robust honey dijon dill sauce served with asparagus, seasoned baby potatoes

Flounder Piccata 38
lightly battered over basmati rice, with capers in a light tangy cream sauce

Shrimp & Scallop Pasta 34
in a light vodka sauce

Penne Bellini 22
spinach, fresh mozzarella & basil in a blush sauce

Chilean Sea Bass 48
roasted seasonal veggies, topped with a lemon garlic sauce & micro greens

Linguine & Clams 29
white wine sauce, garlic bread

Mediterranean Branzino 49
over a bed of rice and topped with sun dried tomato and kalamata olive tapenade

Chicken Capri (GF) 28
pounded chicken breast, blistered heirloom tomatoes, fresh mozzarella, balsamic reduction & charred parmigiana shavings, grilled squash

Fettuccini Alfredo 24
add shrimp \$31 add chicken \$28

Summer Pasta 24
blistered heirloom tomatoes, fresh mozzarella & basil in a light garlic lemon sauce with a balsamic drizzle

Parmesan-Asparagus Stuffed Chicken 32
topped with lemon aioli, dill potatoes & glazed carrots

Lobster Ravioli 36
blush sauce

BURGERS

served with fries

Kentucky Bourbon	17
bacon jam, gouda, fried onions & a kentucky bourbon glaze,	
Black n Blue	17
spiced blackened angus beef, blue cheese, steak sauce, red onion, lettuce & tomato	
Swiss & Caramelized Onion	16
melted swiss with caramelized onions	
Veggie	15
american Cheese, pickles, onion, lettuce, tomato & special sauce	

ADD ONS

Garden Side Salad	6
Hand Smashed Potatoes	7
Broccoli	6
Asparagus	7
Carrot Medallions	7
Fries	6
Tater Tots	7
Onion Rings	8
battered w/ side of spicy dipping sauce	

KIDS

Grilled Cheese with Fries	8
Chicken Fingers (2) with Fries	8
Spaghetti with Butter or Red Sauce	8
Pizza Flatbread	9

SANDWICHES

served with fries

The Barney	15
oven gold turkey, cranberry chutney, toasted pecans, melted brie, grilled rye	
Balsamic Grilled Chicken	16
melted mozzarella, roasted red peppers, honey mustard spread, spring mix, multi grain roll	
Florentine Chicken Cheese Steak	17
spinach, red roasted peppers, garlic & provolone	

TACOS

Bang Bang Shrimp Tacos	17
coconut shrimp, shredded lettuce, diced avocado, pico, sweet thai chili aioli	
Grilled Fish	16
grilled mahi mahi, cabbage, sliced avocado, chopped tomato, baha sauce	
Fried Fish	15
beer battered haddock, cabbage, pico, sliced avocado, baha sauce	
Pulled Pork	18
shredded cabbage, cotija cheese, red onion, jalapeños, cilantro, tangy bbq aioli	
Tuna	20
blackened sashimi grade tuna-cooked rare, asian slaw, mango, wasabi aioli drizzle	