kpg Kitchen & Bar

Where we strive to create a friendly, comfortable atmosphere & treat everyone like a local. KPG has been family owned & operated for over 30 years, & many of our menu items are special recipes that have been in our family for generations. Everything is made to order, so please let us know if you have any special requests or dietary needs &, if we're able, we will be happy to accommodate you. Our full service bar offers a wide selection of wines & foreign & domestic beers on tap, as well as an assortment of other beverages. So please, come in, relax & enjoy our family friendly atmosphere.

SMALL PLATES

Chicken Soup made in house 4.50

1 Pound of Wings jumbo wings sautéed in your choice of sauce - BBQ - Buffalo - Thai Chili - Cajun - Garlic Parm - Sriracha honey 14.00

Quesadilla a warm flour tortilla stuffed with fresh tomatoes, onions, jalapenos and cheese served with salsa and sour cream 12.00 add grilled chicken 7.00

Nachos crispy tortilla chips topped with tomatoes, jalapenos, scallions and melted cheese with salsa and sour cream 15.00
add guacamole 3.00 add chili 5.00

Potato Skins Idaho bakers filled with cheesy beer sauce topped with crumbled bacon and melted cheese served with sour cream 12.00

French Onion slow braised onions in a sherry beef broth topped with crispy crostini and frizzled onions 8.00

Crock of Chili our house made chili topped with scallions and melted cheese served with chips 10.00

Garlic Bread a loaf of fresh bread topped with our own garlic butter, baked crisp 5.00 add cheese 3.50

Spinach Artichoke Dip baby spinach, artichoke hearts and fresh garlic blended in a creamy dip served with house made tortilla chips 14.00

Fried Pickle Chips beer battered pickles served with ranch dipping sauce 12.00

Fried Mozzarella breaded fresh mozzarella cooked crispy served with our marinara sauce 12.00

Fried Calamari fried crispy served with hot cherry peppers and marinara 15.00

Steamers NE little necks sautéed in a garlic and white wine served with toast points 20.00

Fish Tacos 3 warm flour tortillas filled with beer battered cod, pickled onions, fresh cilantro and mango salsa 17.00

BURGERS & SANDWICHES

Black Angus burger served on brioche bun with hand cut fries
sub for additional charge: sweet fries 3.00 onion rings 3.00 side salad 2.00

Classic American Burger topped with American cheese, fresh tomato and lettuce 14.00 add bacon 3.00

El Diablo topped with roasted jalapenos, apple wood bacon, cheddar cheese and chipotle aioli 16.95

Cowboy Burger topped with pepper jack cheese, frizzled onions and chipotle aioli 16.95

Sin City Burger 1/2 lb. burger drizzled with cheesy beer sauce, frizzled onions and bacon served on a pretzel roll 18.00

Strip Steak Sandwich grilled NY strip steak topped with frizzled onions, garlic aioli and provolone cheese served on a hoagie 19.00

Chicken Bacon Ranch Sandwich fried chicken breast topped with crispy bacon drizzled with ranch dressing 16.50

Chicken Pesto grilled chicken breast topped with basil pesto, fresh tomato and mozzarella cheese 16.50

Gyro your choice of beef, chicken or falafel on a warm pita topped with lettuce. tomato, onion and house made tzaziki sauce 15.00

BIG PLATES

Meatballs in Marinara house made meatballs simmered in our marinara sauce served over spaghetti 18.00

Pesto Pasta fresh basil pesto tossed with rigatoni pasta finished with fresh basil shaved parmesan 20.00 add chicken 7.00

Broccoli Garlic Roasted Red Pepper roasted red pepper, fresh broccoli and roasted garlic sautéed in extra virgin olive oil tossed with pasta 20.00 shaved parmesan 20.00

Alfredo house made parmigiana cream sauce traditionally served over fettuccine 24.00 add chicken 7.00

Vodka Riggy creamy roasted tomato garlic sauce with a splash of vodka tossed with rigatoni finished with fresh basil 22.00

Drunken Chicken panko encrusted chicken breast fried golden topped with cheddar ale sauce served with mashed potatoes 25.00

Sizzling Chicken Fajitas served with all the fixings 25.00

Shrimp Scampi jumbo gulf shrimp and roasted garlic in a Chardonnay butter sauce over linguine 28.00

Clam Sauce chopped clams sautéed with fresh garlic and olive oil garnished with fresh steamed little necks over linguine 26.00

Eggplant Parmigiana thinly sliced eggplant cooked golden brown topped with our marinara and melted mozzarella served over spaghetti 22.00

Chicken Parmigiana Italian breaded chicken breast topped with our house made sauce and melted mozzarella served with pasta 25.00
sub Vodka sauce 2.00

Pub Style Fish n Chips beer battered cod fried golden brown served with french fries 24.00

Steak Frites marinated grilled flank steak served with truffle fries 24.00

Atlantic Salmon grilled salmon topped with mango salsa served with rice 27.00

14oz NY Strip trimmed Black Angus strip steak served with mashed potatoes and seasonal vegetable 28.00

GREENS

Field Salad fresh greens, tomatoes, onions, carrots and home style croutons 7.00 / 9.00

Caesar Salad torn Romaine with creamy Caesar dressing home style croutons finished with aged parmesan 12.00

Mediterranean Salad feta cheese, pepperoncini, peppers Kalamata olives, tomatoes and onions over chopped romaine 15.00

Crispy Buffalo Chicken Salad southern fried chicken tenders tossed in a spicy buffalo sauce over chopped romaine salad, finished with crumbled gorgonzola cheese 18.00

Iceberg Wedge fresh wedges of iceberg lettuce topped with blue cheese dressing and crumbled bacon 14.00

Apple Walnut Salad baby spinach with apple slices, dried cranberries, walnuts and gorgonzola cheese 16.00

Wildman Salad grilled flank steak and crumbled gorgonzola, avocado and walnuts over baby green field salad 19.00

add to any salad: grilled chicken 7.00 shrimp 10.00 falafel 8.00

*** Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. *Beef and egg items may be cooked to order per request.**
*** Before placing your order, please inform your server if a person in your party has a food allergy. * 18% Gratuity may be added for parties of 6 or more.**