

Dinner Menu

Available After 4pm

Starters

Fresh Ricotta Cheese with Tomato Confit, Aged Balsamic and Pine Nut-Basil Oil 10 extra bread \$2

Pork Ribs with Miso Glaze or House BBQ finished with Sesame and Scallions 9.5

1lb of Chicken Wings choice of sauce: sweet and sour, bbq, buffalo, or dry rub 9

Crispy Calamari with 3 Sauces: Sweet and Sour, Kimchi BBQ, and Creamy Sesame 10.5

Tempura Shrimp with 3 Sauces: Sweet and Sour, Citrus Soy, and Creamy Sesame 12

Wild Jumbo Shrimp Sautéed with Lemon, Parmesan and Piquillo Pepper Butter 12

King House Nachos – steak 11 or chicken 10

Soups and Salads

{Add ons: chicken 4, steak* 7, salmon* \$6, 3-shrimp \$6}

Soup - Ask Server for Today's Selection Cup 5 Bowl 8

Mixed Greens, Seasonal Vegetables, Spiced Almonds and Lemon Thyme Vinaigrette 8

Mixed Greens, Oranges, Candied Pecans and Goat Cheese with Bacon and Maple Vinaigrette 9

Apple and Arugula Salad with, Oranges, Bacon, Parmesan, Creamy Honey Vinaigrette and Spiced Almonds 9

Side Salad with Tomatoes, Cucumbers and Red Onion 4.5

Flatbreads

Smoked Ham, Mushroom and Ricotta Cheese with Frisse and Arugula Salad, Aged Balsamic and Truffle Oil 12

Italian Sausage with Parmesan Cream, Mozzarella and Cherry Tomatoes 12

Buffalo Chicken with Mozzarella, Celery and Blue Cheese Crumbles 12

Chicken and Pesto with Smoked Tomatoes, Red Onion and Mozzarella 12

Sides

Fries: Big 6 Small 3

Potato Puree: Big 6 Small 3

Caramelized Brussels Sprouts with Bacon 7

Noodles

{Add ons: chicken 4, steak 7, salmon \$6, 3-shrimp \$6}

Fresh Linguini with Tomatoes, Basil, Goat Cheese and Pine Nuts 12

Mac and Cheese with Penne, Applewood Smoked Bacon, and Dijon Bread Crumbs 12

Chinese BBQ Pork Ramen with Bok Choy, Shitake Mushrooms, Poached Egg and Scallions 13
sub chicken no charge, sub shrimp 4

Rigatoni with House-Made Italian Sausage, Pinot Grigio, Cherry Tomatoes and Parmesan Cream 14

Rigatoni with Goat Cheese Cream, Bacon and English Peas 12

Fresh Linguini with Shrimp, Scallops, Smoked Tomato Butter, Parmesan and Snow Peas 21

Steaks and Other Meats

Steaks and Lamb served with Roasted Baby Carrots, Sautéed Onion, Potato Puree and Madeira Sauce

8-oz Prime Flat Iron Steak * \$21

Ribeye * 12oz - \$28 16oz - \$34

12-oz Beef Shoulder Tender \$23

Australian Rack of Lamb* \$36

Roasted Amish Chicken with Root Vegetables, Potato Puree and Herbed Chicken Jus 18

Bacon-Wrapped Pork Tenderloin with Farrotto, Green Beans and Cherry Relish 20

Pot Roast with Red Wine, Potato Puree and Roasted Root Vegetables 19

Honey and Balsamic Glazed Pork Shank with Potato Puree, and Gremolata 19

Seafood

Scottish Salmon with Warm Citrus Rice Salad, Frisse and Walnut Pesto 20

Sea Scallops with Roasted Oyster Mushroom Salad, Roasted Carrot Puree, 24

Fish n' Chips with Pickled Jalapeno Tarter, Fries and Slaw 15

Sandwiches

Please See Reverse Side