

## Dinner Menu

Available After 4pm – Available Sun after 3pm

### Starters

Fresh Ricotta Cheese, Grape Tomatoes, Balsamic and Pine Nut-Basil Oil \$11 extra bread \$2

Pork Ribs with Miso Glaze or House BBQ finished with Sesame and Scallions 11

1lb of Chicken Wings choice of sauce: sweet and sour, BBQ, buffalo, or dry rub \$11

Crispy Calamari with 3 Sauces: Sweet and Sour, Kimchi BBQ, and Creamy Sesame \$12

Wild Jumbo Shrimp Sautéed with Lemon, Parmesan and Piquillo Pepper Butter \$13.5

King House Nachos – beef \$12 chicken \$11

### Soups and Salads

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

Soup – Please Ask Server cup \$5 bowl \$8

House Salad - Greens, Tomato, Cucumber, Onion, Lemon Vin, Spiced Almonds full-\$10 half-\$5

Apple and Mixed Greens Salad with, Oranges, Bacon, Parmesan, Creamy Honey Vinaigrette and Spiced Almonds \$11

Beet and Salad with Lemon Vinaigrette, Goat Cheese, Candied Pecans and Walnut Pesto \$11

\*Steak Salad - 5-oz Flat Iron Steak, Greens, Sautéed Mushrooms and Vegetables, Blue Cheese and Smoked Tomato Vinaigrette \$18

Taco Salad with Tomato, Onion, Nacho Cheese Sauce, Pico and Chipotle Sour Cream -choice of beef or chicken - \$15

### Flatbreads

Italian Sausage with Parmesan Cream, Mozzarella, Grape Tomatoes and Red Onion \$12

Chicken and Pesto with Smoked Tomatoes, Red Onion, Mozzarella and Parmesan \$12

Buffalo Chicken with Mozzarella, Celery and Blue Cheese Crumbles \$12

Smoked Ham, Ricotta Cheese and Sautéed Mushrooms with Frisse and Arugula Salad, Aged Balsamic and Truffle Oil \$12

### Steaks and Other Meats

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

Add ons: extra madeira \$2  
Smoked Tomato-\$2, Mushrooms-\$2, 3-shrimp \$6

8-oz Flat Iron Steak \* \$22

Ribeye \* 12oz - \$30 16oz - \$36

Roasted Amish Chicken with Seasonal Vegetables, Potato Puree and Herbed Chicken Jus \$19

### Seafood

Chilean Salmon with Warm Citrus Rice, Frisse, Arugula Salad and Walnut Pesto \$21

Walleye Fish n' Chips – walleye, saltine breading, pickled jalapeno tarter, fries and slaw \$18

## Sandwiches

served on home-made buns, comes with pickles and fries  
sub sweet potato fries - \$2

The Alright Burger – 8 oz of our Brisket-Chuck Blend with your choice of cheese served with Lettuce, Tomato and Onion\* \$12 (bacon \$1, mushrooms, \$1)

Bacon Jam Burger – 8 oz of our Brisket-Chuck Blend with your choice of cheese topped with Bacon-Sriracha Jam served with Lettuce, Tomato and Onion\* \$13.5

Grilled Chicken Sandwich with your choice of cheese on a Home-made Bun with Lettuce, Tomato and Onion \$12 (bacon \$1, mushrooms \$1)

Cheesesteak – Shaved Ribeye, Sautéed Onions, Peppers and Cheese Whiz \$13 double the meat \$5 more

Johny W's Fried Chicken Sandwich with Citrus-Pickles, Lettuce and Sriracha Aioli \$12

Pork Bahn Mi – Hoisin Glazed Pork Loin, Pickled Carrot and Onion, Cucumber, Cilantro and Sriracha Mayo \$12

Reuben – Thick Cut Corned Beef, Kraut, 1000 Island and Swiss Cheese on Marbled Rye \$13.5

Lamb Sandwich – Shaved Lamb on Grilled Flat Bread with Pico, Cucumber, Red Onion, Chipotle-Sour Cream and Cilantro \$16

French Dip – Home-made Roast Beef on our Hoagie with French Onion Soup Au Jus \$12

## 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 Cavatappi, Applewood Smoked Bacon, and Dijon Bread Crumbs \$12

Rigatoni with House-Made Italian Sausage, Pinot Grigio, Grape Tomatoes and Parmesan Cream \$14

Stir-Fried Udon, Chinese BBQ Chicken, Cabbage, Pepper, Caramelized Orange Sauce \$14  
sub pork no charge, sub 3-shrimp add \$4

Chinese BBQ Chicken Ramen with Bok Choy, Shitake Mushrooms, Poached Egg and Scallions \$13  
sub pork no charge, sub 3-shrimp add \$4

Fresh Linguini with Shrimp, Scallops, Smoked Tomato Butter, Parmesan and Seasonal Veg \$22

## Sides

Fries: Big \$6 Small \$3 -add parmesan and truffle oil \$2

Sautéed Broccoli with Lemon, Chili and Sunflower Seeds \$7

Grilled Asparagus with Smoked Tomato Aioli \$7