

**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 3-shrimp $4

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

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

**Steaks and Other Meats**

Steaks served with Roasted Baby Carrots,

Sautéed Onion, Potato Puree and Madeira Sauce

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

8-oz Prime Flat Iron Steak \* $21

10-oz Prime Top Sirloin from Revier Farms $26

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

Roasted Amish Chicken with Summer Vegetables, Potato Puree and Gremolata Chicken Jus 18

Bacon-Wrapped Pork Tenderloin with Farro, Black Kale, Sweet Corn and Smoked Tomato Meat Jus 18

**Seafood**

Chilean Salmon with Dill Butter, Spaetzle, Zucchini, Asparagus and Creamy Cucumbers 20

Sea Scallops with Creamed Corn, Guajillo Chili Bacon, Arugula and Cotija Cheese 22

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

**Sides**

Fries: Big 6 Small 3

Potato Puree: Big 6 Small 3

Grilled Asparagus with Smoked Tomato Aioli 7

Seasonal Vegetable (please ask server for details)

**Sandwiches**

Please See Lunch Menu

**Dinner Menu**

Available After 4pm

**Starters**

Fresh Ricotta Cheese with Tomato Confit, Aged Balsamic and Pine Nut-Basil Oil 11 extra bread $2

Pork Ribs with Miso Glaze or House BBQ finished with Sesame and Scallions 10.5

1lb of Chicken Wings choice of sauce: sweet and sour, bbq, buffalo, or dry rub 9.5

Crispy Calamari with 3 Sauces: Sweet and Sour, Kimchi BBQ, and Creamy Sesame 11

Tempura Shrimp with 3 Sauces: Sweet and Sour, Kimchi BBQ, and Creamy Sesame 12

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

Ahi Tuna and Basil Spring Rolls with Ginger Aioli and Sesame Soy 14

King House Nachos – shredded beef or pork 11 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

House Salad - Mixed Greens, Summer Vegetables, Lemon Vinaigrette, Basil Aioli, Spiced Almonds 9.5

BLT Salad with Buttermilk Chive Dressing and Applewood Smoked Bacon 10

Apple and Arugula Salad with, Oranges, Bacon, Parmesan, Creamy Honey Vinaigrette and Spiced Almonds 10

Beet and Arugula Salad with Lemon Vinaigrette, Goat Cheese, Candied Pecans and Walnut Pesto 10

5-oz Prime Sirloin Steak over Mixed Greens with Grilled Veggies, Sautéed Mushrooms, Blued Cheese and Smoked Tomato Vinaigrette 16.5

Side Salad with Tomatoes, Cucumbers and Red Onion 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, Cherry Tomatoes and Red Onion 12

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

\* These Items are served raw or undercooked, or contain or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food­borne illness, especially if you have certain medical conditions. —Minnesota Department of Health