

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
- 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, Blue 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

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

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

Sandwiches

Please See Lunch Menu