

# Dinner Menu

Available After 4pm

## Starters

- Fresh Ricotta Cheese with Tomato Confit, Aged Balsamic and Pine Nut-Basil Oil 11
- 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 9.5
- 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
- Ahi Tuna and Basil Spring Rolls with Ginger Aioli and Sesame Soy 14
- 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
- House Salad - Mixed Greens, Summer Vegetables, Lemon Vinaigrette, Spiced Almonds 9
- BLT Salad with Buttermilk Chive Dressing and Applewood Smoked Bacon 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, Cherry Tomatoes and Red Onion 12
- Buffalo Chicken with Mozzarella, Celery and Blue Cheese Crumbles 12
- Chicken and Pesto with Smoked Tomatoes, Red Onion and Mozzarella 12

## Sandwiches

Please See Reverse Side

## 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 Snap Peas 21
- Pappardelle with Braised Veal, Mushrooms, Lemon-Buttermilk Cheese, Summer Squash and Peas 23

## 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
- Ribeye \* 12oz - \$28 16oz - \$34
- 12-oz Revier Black Angus NY Strip Steak \$27
- 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
- Barramundi with Chive Butter over Smoked Tomato, Cucumber and Couscous Salad 24
- Sea Scallops with Creamed Corn, Guajillo Chili Bacon, Roasted Poblano 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
- Green Beans, Gremolata Butter and Bread Crumbs 7