

**Starters**

Fresh Ricotta Cheese with Grape Tomatoes, 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

Wild Jumbo Shrimp Sautéed with Lemon, Parmesan and Piquillo Pepper Butter 13

King House Nachos beef 12 chicken 10.5

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

**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-$9.5 half-$5

Apple and Arugula Salad with, Oranges, Bacon, Parmesan, Creamy Honey Vinaigrette and Spiced Almonds 10.5

Beet and Arugula Salad with Lemon Vinaigrette, Goat Cheese, Candied Pecans and Walnut Pesto 10.5

\*5-oz Flat Iron Steak over Mixed Greens with Sautéed Mushrooms, Seasonal Veg, Blue Cheese and Smoked Tomato Vinaigrette $17

BLT Salad with Buttermilk Chive Dressing and Applewood- Smoked Bacon $10.5

**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

Buffalo Chicken with Mozzarella, Celery and Blue Cheese Crumbles 12

**Lunch Menu**

**Available 11am-1pm M-Sat**



**Seafood**

Fish n’ Chips – 3 pieces Wild Cod, Pickled Jalapeno Tarter, Fries and Slaw 16.5

Fish Tacos(3)– Corn Tortilla, Blackened Cod, Shredded Cabbage, Chipotle Sour-Cream, Corn Salsa, Pickled Onion, Cilantro and Fries 13.5

Crab Roll – Crab Claw Meat with Mayo, Lemon, Chives and Celery on a Home-Made Toasted Bun 16

**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

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

Stir-Fried Udon, Chinese BBQ Chicken, Baby Bok Choy, Bell 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

**Sandwiches**

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

\*The Alright Burger – Our 8 oz Ground Beef Patty with your choice of cheese with Lettuce, Tomato and Onion 12 (bacon $1, mushrooms, $1)

\*Bacon Lover’s Burger – Our 8 oz Beef Patty 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

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

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

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

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

\* 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