

# K63

## STARTERS

**Curds** 10

Fresh Wisconsin white cheddar, hot pepper flour, ranch dressing

**Crab Cake Bites** 15

Lump crab cake served with calypso sauce and mango salsa

**Onion Rings** 11

Slices of onion that are deep-fried until golden and crispy served with ranch or housemade bistro sauce

**Tex Mex Steak Nachos** 13

Homemade tortilla chips, a three cheese blend, warm nacho sauce, Pico de Gallo, and tender steak with sour cream and lettuce

**Firecracker Shrimp** 15

Hand breaded shrimp, power blend, thai sauce, crispy noodles, sesame, yum yum sauce

**Fried Mushrooms** 11

Fresh fry mushrooms that are hand-breaded and fried until golden brown, and served with housemade ranch and house bistro sauce

**Crab Rangoon Dip** 14

Sweet cream cheese and crab dip, fried eggroll skins, zesty thai sauce

**Kung Pao Brussel Sprouts** 13

Fresh Brussels roasted until crispy then tossed with a sweet and spicy kung pao sauce, honey roasted peanuts and carrots

## SALADS

*Add - Grilled or Crispy Chicken - 6 Shrimp - 10 Salmon - 10 Get it Blackened - 2*

**Autumn Salad** 15

A perfect fall salad with hearty roasted sweet potatoes, candied pecans, dried cranberry, onions, goat cheese, and tender mixed greens

**Caesar Salad** 12

Romaine tossed with parmesan, tomato, garlic crouton, topped with parmesan crisps.

**House Italian Salad** 14

Black olives, pepperoncini, carrots, onions, and tender mixed greens tossed with parmesan garlic dressing

*Dressings - Ranch - Poppyseed - Bleu Cheese - House Made Raspberry - French Honey Mustard - White Balsamic - 1000 Island*

## HANDHELDS

*Served with French Fries - Get Them Loaded - 3*

*Upgrade your side - 2 - Signature Side - 3*

**Americana Burger** 16

Custom blend angus, American & cheddar cheeses, mayo, lettuce, tomato, pickles brioche bun.

*Add Bacon, Blackened, Blue Cheese, or Grilled Onions - 2*

**Ultimate BBQ Burger** 18

8oz Black Angus beef patty, slices of smoked BBQ brisket, fried onion ring, and house made bistro sauce

**Nashville Hot Chicken** 17

Nashville hot chicken with mac and cheese is a sandwich combines spicy, crispy chicken with creamy macaroni and cheese pickles onion lettuce and brioche bunn

**Grouper Sandwich** 19

Gulf Fresh Grouper that's fried, served on a fresh brioche bun with lettuce, pickles, onions, and house made tartar sauce

**Lucky Dragon Wrap** 19

Shaved sirloin steak, peppers, onions, and crab rangoon served with Asian sweet chili sauce

**Seoul Tex Mex Tacos** 18

Grilled chicken or smoked steak with Korean soy and pear sauce topped with elote street corn, goat cheese on a purple corn tortilla

# Dinner

# K63

## THE GRILL

Served with your choice of 2 Sides. Upgrade to one of our Signature Sides - 3

<b>Gulf Shrimp</b> 27 Jumbo gulf shrimp, grilled with garlic butter	<b>Filet</b> 38 8 oz filet, hand cut, grilled the way you like it
<b>Ribeye</b> 40 14oz 21 day aged, hand cut, grilled to perfection	<b>NY Strip</b> 29 12oz cut, rich marbling, salt & pepper seasoned the way steak should be.
<b>Salmon</b> 26 8oz Fresh caught Canadian salmon filet	

**Add Ons - 2** Firecracker Sauce - Mushroom Sauce - Horseradish Cream - Mushrooms & Onions - Blackened

\*Make it a Steak Oscar - Add Crab Meat and Hollandaise - 10

## SPECIALTIES

All Specialties served without modification. Add a Side - 3 or Signature Side - 5

<b>Flight of Filet</b> 38 3 Filet Mignon Medallions grilled and topped with a house specialty crust; served with mashed potatoes	<b>Chicken Florentine</b> 24 Tender pan-fried chicken coated in an amazing garlic spinach white wine cream sauce and spaghetti noodles	<b>Tuscan Chicken Pasta</b> 21 Fettuccine pasta tossed in a Tuscan cream sauce with spinach, cheese, tomatoes and grilled chicken
<b>Sesame Crusted Ahi Tuna Steak</b> 25 Served with sushi grade rice, cucumbers, carrots, soy and sweet chili sauce and a wasabi cream fraiche	<b>Hawaiian Loco Moco Pork Chop</b> 24 Grilled 12 oz bone-in pork chop with jasmine rice, fried egg, mushrooms, onions, and gravy	<b>Gulf Grouper Filet with Orzo</b> 23 Gulf grouper fried in cornmeal to perfection served with a chipotle spinach orzo and feta cheese
<b>Black &amp; Blue New York Strip</b> 34 The combination of a rich, juicy blackened NY strip steak with savory spices and tangy blue cheese served with mashed potatoes	<b>Greek Salmon</b> 29 Grilled Salmon topped with goat cheese & sunflower seeds, served with mashed potatoes, grilled pita bread and drizzled with an aged balsamic glaze	

## DIPPABLES

Served with French Fries - Get Them Loaded - 3

Upgrade your Side - 2 - Signature Side - 3

<b>Birdie Bites</b> 14 Fresh chicken breast, double dipped, fried until golden	<b>Chipotle BBQ Pork Shanks</b> 18 Tender, juicy pork wings, served chipotle style with a fresh corn salad and ranch.
<b>Catfish Fritters</b> 14 Spiced cornmeal, served with homemade tartar	<b>Signature Shoe</b> 19 Buttered Texas toast, choice of crispy chicken or burger, fries, cheese sauce, cheddar-jack. Add Buffalo 2 or Blackened - 2

Sauces - Parmesan Garlic - Bourbon BBQ - Sweet Mustard - Firecracker - Zesty Thai - Buffalo - Ranch  
Add Cheese Sauce - 3

## SIDES

French Fries - Truffle Parmesan Potatoes - Mashed Potato - Side Salad - Baked Potato  
Vegetable of the Day - Jasmine Rice

Signature Sides: Tuscan Fettucine - Caesar Salad - Cajun Fries - Orzo

Load your Fries or Potato 3

# Dinner