

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

Smoked Wings 10

6 Jumbo Wings, slow smoked to perfection, and finished with your choice of dry rub, or house-made sauces - Caesar, BBQ, Buffalo, or Garlic Parmesan - Upgrade to 12 Wings - \$15

Tex Mex Steak Nachos 13

Homemade tortilla chips, a three cheese blend, warm nacho sauce, sauteed peppers and onions, and tender steak with sour cream, salsa, and lettuce

Firecracker Shrimp 15

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

Pretzel Bites 11

Warm Soft Pretzel Bites baked golden brown and served with a rich creamy beer cheese sauce, made with craft beer and sharp cheddar

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. Served with Poppyseed Dressing.

Caesar Salad 12

Romaine tossed with parmesan, tomato, garlic croutons, and Caesar dressing, topped with parmesan crisps.

Wedge Salad 14

Crisp Iceberg Lettuce wedge topped with creamy blue cheese dressing, smoked bacon crumbles, tomato, onions

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

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

Crispy Casear Chicken Sandwich 18

Golden fried chicken breast layered with crisp romaine, shaved parmesan, creamy Caesar dressing and roasted red pepper pesto

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

3% Service Charge Added to All Credit Card Transactions

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THE GRILL

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

Gulf Shrimp 27
Jumbo gulf shrimp, grilled with garlic butter

Ribeye 40
14oz 21 day aged, hand cut, grilled to perfection

Salmon 26
8oz Fresh caught Canadian salmon filet

Filet 38
8 oz filet, hand cut, grilled the way you like it

NY Strip 29
12oz cut, rich marbling, salt & pepper seasoned the way steak should be.

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

Flight of Filet 38
3 Filet Mignon Medallions grilled and topped with a house specialty crust; served with mashed potatoes

Chicken Florentine 24
Tender pan-fried chicken coated in an amazing garlic spinach white wine cream sauce and spaghetti noodles

Tuscan Chicken Pasta 21
Fettuccine pasta tossed in a Tuscan cream sauce with spinach, cheese, tomatoes and grilled chicken

Sesame Crusted Ahi Tuna Steak 25
Served with sushi grade rice, cucumbers, carrots, soy and sweet chili sauce and a wasabi cream fraiche

Hawaiian Loco Moco Pork Chop 24
Grilled 12 oz bone-in pork chop with jasmine rice, fried egg, mushrooms, onions, and gravy

Gulf Grouper Filet with Orzo 23
Gulf grouper fried in cornmeal to perfection served with a chipotle spinach orzo and feta cheese

New York Strip Diane 35
Hand Cut rich, juicy NY strip steak grilled to perfection and finished in a rich brandy-Dijon cream sauce, with fresh mushrooms, shallots, and cracked black pepper.

Salmon Poke Bowl 21
Fresh diced Salmon tossed in a savory sesame soy marinade, served over Jasmin rice, with avocado, cucumber, mango, shredded carrots, and seaweed. Topped with spicy mayo, crispy wontons, and sesame seeds.

DIPPABLES

Served with French Fries - Get Them Loaded - 3

Birdie Bites 14
Fresh chicken breast, double dipped, fried until golden

Catfish Fritters 14
Spiced cornmeal, served with homemade tartar

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

Upgrade your Side - 2 - Signature Side - 3

Pork Belly Burnt Ends 18
Slow Smoked Pork Belly smothered in BBQ sauce served with home made corn bread

Signature Shoe 19
Buttered Texas toast, choice of crispy chicken or burger, fries, cheese sauce, cheddar-jack.
Add Buffalo 2 or Blackened - 2

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

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