

MK

KITCHEN

Happy Mother's Day!
2026
3 Course Menu / \$65.00

ADD ON – ALA CARTE

Lobster Cones / Chilled Lobster, Crispy Flour Tuile, Chives, Lemon Mayonnaise, Tobiko -20

Cheese Fondue / Swiss & Provolone, Grapes, Apples, Grilled Focaccia Bread / Vgt. -19

Blue Cheese Stuffed Baked Dates / Greens, Bacon Crumbs, Peanut Brittle, Balsamic / g.f – 14

Three Cheese Board / Sheep's Manchego, Great Hill Blue, Pineland Smoked Cheddar, Walnuts, Grapes, Blueberry Jam, Crostini -19

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Caramelized Onion + Potato Soup / Fried Leeks + Parsley Oil / Vegan + g.f

Clam Chowder / Onion, Celery, Potato, bacon, Light Cream / g.f

Gathered Greens / Grapes, Aged Balsamic & Olive Oil Vinaigrette, Pineland Farm Feta, Almonds / g.f

MK Wedge / Romaine, Apple, Bacon Crumbs, Blue Cheese, Pickled Onion, Buttermilk Dressing / g.f

Roasted Beets / Fern Hill Farm Goat Cheese, Candied Walnut Brittle, Beet Vinaigrette, Greens / g.f

Grilled Romaine Caesar / Croutons, Shaved Parmesan, House Made Creamy Garlic Dressing

Braised Fig Crostini / Grilled Baguette, Herb Ricotta, Feta, Black Pepper Honey, Greens

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Vegan Quinoa Bowl / Broccoli, Squash, Carrots, Green Beans, Fried Brussels, Dried Cranberries, Almonds / g.f

Ricotta Gnocchi / House Pesto, Cream, Wilted Spinach, Broccoli, Toasted Almonds, Crumbled Feta / Vgt

Rigatoni Bolognese / Slow Braised Tomato - Beef & Pork Sausage, Smoked Bacon Breadcrumbs, Shaved Parmesan

Almond Crusted Local Haddock / Spinach Pistou Couscous, Olive Oil Roasted Vegetables, Citrus Caper Butter

Grilled Faroe Island Salmon / Steamed Basmati Rice, Mediterranean Salsa, Herb Vinaigrette, Fried Brussels / g.f

Chicken Parmesan / Panko Fried Chicken, Spaghetti, San Marzano Marinara, Basil Oil, Fresh Mozzarella, Parmesan

Chicken Under a Brick / Natural-Bone-in Breast, Whipped Potato, Garlic Wilted Greens, Lemon Vinaigrette / g.f

Slow Braised Boneless Beef Short Rib / Horseradish Mashed Potato, Roasted Vegetables, Mushroom Sauce / g.f

Spice Rubbed-Grilled Pork Loin / Creamy Mac and Cheese, Bacon Breadcrumbs, Fried Brussels, BBQ Sauce

Skillet Shepherd's Pie / Local Beef, Onion, Garlic, Celery, Carrot, Mashed Potato, Peas, Cheddar, Herbs / g.f

Tiramisu / Mascarpone Cream, Ladyfingers, Coffee, Chocolate Sauce

Chocolate Mousse / Belgian Chocolate, Whipped Cream, Candied Walnut Crumbs / g.f

House-Made Ice Cream & Sorbet Duo / Rotating Flavors / Chocolate Chip Cookie / g.f optional

Vanilla Cheesecake / Whipped Cream, Graham Cracker Crumbs, Blueberry Sauce / g.f optional

Key Lime Panna Cotta / Pineapple & Strawberry Sauce / g.f

*Add Scoop of Vanilla Gelato or Sorbet +\$4

Fruit of the Forest Local Mushrooms, Bumbleroot Organic Farm, Pineland Farm, Fern Hill Farm Goat Cheese, Smiling Hill Creamery, Harbor Fish & Seafood Market, Archer Angus Beef...

* The Department of Public Health advises that eating raw or undercooked meats, seafood and eggs poses a health risk