

STARTERS

- KOBE SLIDERS 16.
CORNMEAL CRUSTED CALAMARI 14.
LOBSTER SPRING ROLL 19.
TUNA TARTARE 18.
SHRIMP COCKTAIL 19.
CRAB & AVOCADO TERRINE 22.

SALADS

ADD CHICKEN 12. SHRIMP 18. TUNA 18.

CLASSIC CAESAR 12.

ROMAINE, CROUTONS, PARMESAN,
ANCHOVIES ON REQUEST

HARVEST GREEN 12.

CUCUMBER, RADISH, RED ONION, APPLE,
DRIED CRANBERRIES, HOUSE VINAIGRETTE

WARM SPINACH 13.

RED ONION, GOAT CHEESE,
MUSHROOM, PANCETTA VINAIGRETTE

SOUPS

CORN & CRAB CHOWDER 14.

JALAPEÑO CREAM

ROASTED FRENCH ONION 12.

TUSCAN THREE BEAN 12.

SHAVED PARMESAN

WAYNE'S TOMATO BISQUE 10.

SANDWICHES

THE NUCKY 18.

BACON, CARAMELIZED ONION,
CHEDDAR CHEESE & FRIED EGG

THE RAFF 18.

BLACKENED WITH BLUE CHEESE & BACON

K&F CHEESESTEAK 18.

MELTED GRUYERE, BRAISED ONIONS

CRAB CAKE SANDWICH 20.

LOBSTER REMOULADE

K&F COMBO 16.

WAYNE'S TOMATO BISQUE &
GRILLED CHEESE WITH CHEDDAR, GRUYERE,
CARAMELIZED ONIONS



LUNCH ENTREES

FILET SALAD 19.

ARUGULA, CITRUS VINAIGRETTE

ATLANTIC SALMON 19.

ROASTED CAULIFLOWER,
FENNEL SLAW, PARSNIP PURÉE

CHICKEN MILANESE 18.

ARUGULA, TOMATO BASIL SALAD,
TOMATO VINAIGRETTE, PARMESAN

SEAFOOD RISOTTO 21.

SHRIMP, SCALLOPS, CRAB

SHORT RIB BOURGUIGNON 24.

PEARL ONIONS, MUSHROOMS, CARROTS,
BACON, RED WINE, MASHED POTATOES

POACHED EGGS 17.

SLICED FILET MIGNON, MUSHROOMS,
BORDELAISE, HERBED POTATOES

FRIED FLOUNDER 18.

FRENCH FRIES, TARTAR SAUCE

SIDES

BEER BATTERED STRING BEANS 6.

HERB ROASTED POTATOES 6.

ONION RINGS 6.

FRENCH FRIES 6.

PRIX FIXE LUNCH MENU

\$26 PER PERSON

(EXCLUDING BEVERAGES, TAX & GRATUITY)

SOUP OR SALAD (SELECT ONE)

CLASSIC CAESAR

HARVEST GREEN

CORN & CRAB CHOWDER

TUSCAN THREE BEAN SOUP

ENTRÉE (SELECT ONE)

K&F CHEESESTEAK

MELTED GRUYERE, BRAISED ONIONS

CRAB CAKE SANDWICH

LOBSTER REMOULADE

POACHED EGGS

SLICED FILET MIGNON, MUSHROOMS, BORDELAISE, HERBED POTATOES

FRIED FLOUNDER

FRENCH FRIES, TARTAR SAUCE

ATLANTIC SALMON

ROASTED CAULIFLOWER, FENNEL SLAW, PARSNIP PURÉE

DESSERT SAMPLER

CHEF'S SELECTION OF MINI DESSERTS