Starters

Kobe Sliders **14.**
Cornmeal Crusted Calamari **13.**
Lobster Spring Roll **17.**
Crab & Avocado Terrine **14.**
Tuna Tartare **16.**
Shrimp cocktail **18.**

Salads

Classic Caesar 9.
WITH CHICKEN 18. SHRIMP 24. TUNA 22.

Arugula Salad 10.
SOPRESSATA, CHERRY TOMATOES,
TOASTED PINE NUTS, LEMON PARMESAN DRESSING

Harvest Green Salad 10.
GLAZED WALNUTS, DRIED CRANBERRIES,
GOATCHEESE, WHITE BALSAMIC VINAIGRETTE

Warm Spinach Salad 11.
RED ONION, GOAT CHEESE,
PANCETTA VINAIGRETTE

Soups

CORN & CRAB CHOWDER,
JALAPEÑO CREAM **11.**
ROASTED FRENCH ONION **10.**
TUSCAN THREE BEAN,
SHAVED PARMESAN **10.**
WAYNE'S TOMATO BISQUE **8.**

Kobe Burgers

The Nucky 17.
BACON, CARAMELIZED ONION,
CHEDDAR CHEESE & FRIED EGG

The Raff 17.
BLACKENED WITH BLUE CHEESE & BACON

Sandwiches

K&F Cheesesteak 17.
MELTED GRUYERE, BRAISED ONIONS

Crab Cake Sandwich 18.
LOBSTER REMOULADE

Lobster BLT 18.
MIXED GREENS, TOMATO, AVOCADO,
LOBSTER REMOULADE

Grilled Tuna Sandwich 16.
WASABI MAYONNAISE & SPRING GREENS

K&F Combo 14.
WAYNE'S TOMATO BISQUE &
GRILLED CHEESE WITH BRIE & APPLE

Lunch Entrees

Filet Salad 16.
ARUGULA, CITRUS VINAIGRETTE

Seared Salmon 18.
BLACK BEAN RELISH, CHILI LIME BUTTER

Chicken Milanese 15.
ARUGULA, TOMATO VINAIGRETTE

Seafood Risotto 19.
SHRIMP, SCALLOPS, CRAB

Braised Short Ribs 19.

Crab & Asparagus Omelet 13.
GRUYERE, HERBED POTATOES

Poached Eggs 15.
ATOP SLICED FILET MIGNON, MUSHROOMS,
RED WINE SAUCE, HERBED POTATOES

K&F Fish and Chips 17.
BEER BATTERED FLOUNDER,
HOUSE CUT FRIES

Sides

BEER BATTERED STRING BEANS **5.**

PARMESAN BRUSSELS SPROUTS **5.**

BUTTERMILK ONION RINGS **5.**

SMASHED FINGERLING FRIES **5.**

POMMES SOUFFLÉ **5.**

Prix Fixe Lunch Menu

$20.50 per person

(excluding beverages, tax & gratuity)

Soup or Salad (Select One)

Classic Caesar

Harvest Green, glazed walnuts, dried cranberries, goat cheese, white balsamic vinaigrette

Corn & Crab Chowder, jalapeño cream

Tuscan Three Bean Soup, shaved parmesan

Entrée (Select One)

K&F Cheesesteak

melted gruyere, braised onions

Crab Cake Sandwich

lobster remoulade

Poached Eggs

atop sliced filet mignon, mushrooms, red wine sauce, herbed potatoes

K&F Fish and Chips

beer battered flounder, house cut fries

Seared Salmon

black bean relish, chili lime butter

Dessert Sampler

Chef's Selection of Mini Desserts