

STARTERS

- KOBE SLIDERS 14.
- CRAB SLIDERS 16.
- CORNMEAL CRUSTED CALAMARI 10.
- LOBSTER SPRING ROLL 14.
- CRAB & AVOCADO TERRINE 14.
- TUNA TARTARE 12.
- SHRIMP COCKTAIL 18.

SALADS

- CLASSIC CAESAR 8.**
WITH CHICKEN 17. SHRIMP 23. TUNA 20.
- SHRIMP COBB SALAD 15.**
SHRIMP, AVOCADO, GORGONZOLA, TOMATO,
CUCUMBER, HARD EGG, APPLE WOOD BACON, RED
ONION, CHOPPED ROMAINE,
GREEN GODDESS DRESSING
- ARUGULA SALAD 9.**
SOPRESSATA, CHERRY TOMATOES, BALSAMIC PINE
NUTS, LEMON PARMESAN DRESSING
- HARVEST GREEN SALAD 8.**
GLAZED WALNUTS, DRIED CRANBERRIES, GOAT
CHEESE, WHITE BALSAMIC HERB VINAIGRETTE
- WARM SPINACH SALAD 10.**
RED ONION, GOAT CHEESE,
PANCETTA VINAIGRETTE

SOUPS

- CORN & CRAB CHOWDER, JALAPEÑO CREAM 8.
- FRENCH ONION SOUP 7.
- TUSCAN THREE BEAN SOUP, SHAVED PARMESAN 8.
- WAYNE'S TOMATO BISQUE 6.

K&F COMBO 11.

- WAYNE'S TOMATO BISQUE &
GRILLED CHEESE WITH BRIE & APPLE

KOBE BURGERS

- THE NUCKY 15.**
BACON, CARAMELIZED ONION,
CHEDDAR CHEESE & FRIED EGG
- THE RAFF 15.**
BLACKENED WITH BLUE CHEESE & BACON

SANDWICHES

- K&F CHEESE STEAK 14.**
MELTED EMMENTALER, BRAISED ONIONS
- CRAB CAKE SANDWICH 13.**
LOBSTER REMOULADE
- HOUSE MADE VEGGIE BURGER 10.**
ARUGULA, TOMATO, HERB MAYO
- LOBSTER BLT 15.**
MIXED GREENS, TOMATO, AVOCADO,
LOBSTER REMOULADE
- GRILLED TUNA SANDWICH 13.**
WASABI MAYONNAISE & SPRING GREENS

LUNCH ENTREES

- FILET SALAD 13.**
ARUGULA, CITRUS VINAIGRETTE
- SEARED SALMON 17.**
BLACK BEAN RELISH, CHILI LIME BUTTER
- CHICKEN MILANESE 12.**
ARUGULA, TOMATO VINAIGRETTE
- SEAFOOD RISOTTO 18.**
SHRIMP, SCALLOPS, CRAB
- BRAISED SHORT RIBS 18.**
- CRAB & ASPARAGUS OMELET 11.**
EMMENTALER, HERBED POTATOES
- POACHED EGGS 13.**
ATOP SLICED FILET MIGNON, MUSHROOMS,
RED WINE SAUCE, HERBED POTATOES
- K&F FISH AND CHIPS 15.**
BEER BATTERED FLOUNDER,
SMASHED FINGERLING FRIES

SIDES

- BEER BATTERED STRING BEANS 4.
- FRENCH FRIED BEET CHIPS 4.
- PARMESAN BRUSSELS SPROUTS 4.
- BUTTERMILK ONION RINGS 4.
- SMASHED FINGERLING FRIES 4.
- POMMES SOUFFLÉ 4.

PRIX FIXE LUNCH MENU

\$17.50 PER PERSON

(EXCLUDING BEVERAGES, TAX & GRATUITY)

SOUP OR SALAD (SELECT ONE)

CLASSIC CAESAR

HARVEST GREEN SALAD, GLAZED WALNUTS, DRIED CRANBERRIES, GOAT CHEESE, WHITE BALSAMIC HERB VINAIGRETTE

CORN & CRAB CHOWDER, ROASTED JALAPEÑO CREAM

TUSCAN THREE BEAN SOUP, SHAVED PARMESAN

ENTRÉE (SELECT ONE)

K&F CHEESE STEAK

MELTED EMMENTALER, 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, SMASHED FINGERLING FRIES

SEARED SALMON

BLACK BEAN RELISH, CHILI LIME BUTTER

DESSERT SAMPLER

CHEF'S SELECTION OF MINI DESSERTS