

STARTERS

JD's GLAZED RIBS 10
Dry rub, slow-roasted ribs glazed with our own special Jack Daniel's tomato BBQ sauce.

COCONUT SHRIMP 11
With coconut peanut sauce and wasabi drizzle.

KAHILL'S ONION RINGS 6/9
Kahill's hand dipped, homemade seasoned beer battered onion rings. Served with horseradish sauce, ranch or bleu cheese dressing.

PRETZEL CRUSTED CRAB CAKES 12
Pretzel encrusted crab cakes with mustard aioli.

DUCK MANGO QUESADILLA 9
Flour tortillas filled with melted cheddar, fontina, pepper jack cheese, mango and shredded duck confit, topped with a lime crème fraiche.

KAHILL'S SAMPLER 36
A platter filled with Pretzel Crusted Crab Cakes, Coconut Shrimp, Duck Mango Quesadilla, Onion Rings and JD's Glazed Ribs. Serves 4 - 6.

BLEU CHEESE STUFFED DATES 7
Wrapped in jalapeño bacon and served with sweet chili and balsamic glaze.

SOUPS

BAKED FRENCH ONION CROCK 4.5
Topped with garlic croutons and provolone.

CHICKEN

CORN CHOWDER Bowl 6 ♦ Cup 3.5
House recipe with pulled chicken, bacon, carrots, celery, onion, sweet corn and roasted red peppers, simmered with red potatoes in a creamy broth.

SALADS


CRANBERRY SPINACH SALAD 8
Fresh spinach, pears, raisins, spicy pecans, gorgonzola, applewood smoked bacon, red onion and cranberry vinaigrette.
Add Grilled Chicken...2 Add Fresh Herb Salmon...3

 **THAI BEEF SALAD** 10
Grilled Chairman's Reserve top sirloin, sliced thin over a bed of garden mix lettuce tossed with water chestnuts, Mandarin oranges, chow mein noodles, carrot threads, red pepper and red cabbage, dressed with a sesame Thai vinaigrette.

KAHILL'S ORIGINAL SALMON SALAD 11
Broiled salmon fillet and garden mix lettuce tossed with red potatoes, onion, gorgonzola, spicy pecans and garlic croutons, served with hot bacon dressing.

ENTREES

Served with choice of House Wedge Salad or Spinach Salad and Bread. Substitute House Salad or Chicken Corn Chowder, add ... \$1.

 **DOUBLE CUT BONE-IN PORK CHOP** 18
Chairmen's Reserve charbroiled chop served with bourbon pecan butter and jalapeño cornbread.


ROAST HALF DUCK 22
Baked sweet potato and maple mustard glaze.

ROSEMARY STUDDED LAMB CHOPS 25
Fresh rosemary sprig, mushrooms, red onion and Marsala wine reduction.

SAUTEED CHICKEN BREAST 17
Applewood smoked bacon, wild mushrooms, grapes and chicken au jus, with smoked gouda mashed potatoes.

CORNISH GAME HEN 18
House roasted fresh vegetable and thyme jus lie.

LOIN BACK RIBS 22
*Full rack of loin back pork ribs with house Jack Daniel's tomato BBQ sauce, haystack onions and baked sweet potato. **Half Rack** 16*

 **STEAK TIPS MARSALA** 17
Seared Chairman's Reserve beef tips sautéed with caramelized onion, roasted red tomatoes and domestic mushrooms in a creamy herbed Marsala wine sauce, with smoked gouda mashed potatoes.

SPICY RIGATONI 15
Italian sausage, roasted red pepper, marinara sauce and rigatoni bake, topped with mozzarella and shredded parmesan cheese.

LOBSTER RAVIOLI 17
Roasted red tomatoes in a sherry vanilla cream sauce with melted fontina cheese.

BURGERS & MORE

Fresh premium 6oz Black Angus burgers, lightly seasoned and charbroiled. Served with choice of Fresh Fruit, Coleslaw or French Fries. Substitute House Salad, Chicken Corn Chowder or Kahill's Onion Rings, add ... \$1.

CREOLE BURGER 11
Coleslaw, roasted red pepper, Tabasco remoulade, caramelized onion and pepper jack cheese.

ITALIAN BURGER 11
Mozzarella sticks, marinara sauce, pepperoni and pepperoncinis.

SOUTHWEST BURGER 11
Bacon, avocado, sour cream, crispy jalapeños and Jack Daniel's tomato BBQ sauce.

BISTRO BURGER 11
Peppered beef patty, bleu cheese, caramelized onions, sautéed mushrooms and an A-1 bistro sauce.

CLUB SANDWICH 9.5
Turkey, bacon, honey ham, lettuce, tomato and mayo on toasted wheatberry bread.

 **STEAK SANDWICH** 12
Grilled Chairman's Reserve NY strip steak topped with portobello mushrooms, melted provolone and Dijon horseradish sauce on a soft hoagie roll.

FISH

Served with choice of House Wedge Salad or Spinach Salad and Bread.
Substitute House Salad or Chicken Corn Chowder, add \$1.

CEDAR PLANK SALMON	19
<i>8oz Atlantic salmon fillet, topped with a pecan and brown sugar crust, charbroiled on an aromatic cedar plank, served with house roasted fresh vegetable and a maple mustard glaze.</i>	
STIR FRIED AHI TUNA STACK	18
<i>Sesame-crust ed ahi tuna, seared rare and stacked on stir fried Asian vegetables with a sweet chili sauce.</i>	
KAHILL'S BROILED SALMON	18
<i>Herbed 8oz Atlantic salmon fillet, simply broiled and served with house roasted fresh vegetable.</i>	
SEAFOOD DIABLO	19
<i>Shrimp, scallops and smoked salmon, sautéed in a spicy diablo sauce with capellini pasta.</i>	
ISLAND HALIBUT	23
<i>Macadamia nut-crust ed Alaskan halibut, served with a charred pineapple wedge and a piña colada sauce.</i>	



Kahill's proudly serves **Chairman's Reserve Beef**. Chairman's Reserve Beef is selected and certified by these important requirements: "Modest to Moderate Marbling" and only the youngest "A Maturity" for the most tender steaks around. These standards ensure the highest level of tenderness, juiciness and flavor possible. The secret to a superb steak is the aging process. At Kahill's, we age our steaks for 21 days to bring out the flavors and enhance the tenderness.

STEAKS

Served with choice of House Wedge Salad or Spinach Salad and Bread.
Substitute House Salad or Chicken Corn Chowder, add \$1.

Choose Any Style of Preparation for Your Steak . . . Add \$2.

Garlic & Herb Crusted ♦ Bleu Cheese Topped ♦ Chipotle-Honey Glazed ♦ Peppered with Sauce Bordelaise

NY STRIP STEAK	23
<i>12oz premium aged strip steak, a favorite of many steak connoisseurs.</i>	
FILET MIGNON	7oz : 24 ♦ 10oz : 30
<i>Wrapped with applewood smoked bacon by request.</i>	
RIBEYE STEAK 12oz	24
<i>Aged, premium ribeye steak with intense marbling and flavor.</i>	
TOP SIRLOIN	8oz : 15 ♦ 12oz : 19
<i>Center-cut heart of the sirloin with charred onion heart.</i>	
BONE-IN RIBEYE 21oz	32
<i>21oz aged bone-in steak, intensely broiled, a Kahill's Original!</i>	

FILET OSCAR	28
<i>7oz filet mignon topped with jumbo lump crab and sauce veloute with capers and diced roasted red peppers, served with asparagus.</i>	

FILET KOSAR	32
<i>7oz filet mignon topped with lobster and asparagus with bordelaise and béarnaise sauce.</i>	

SIDES

Lyonnais e Hashbrowns	4/7	House Roasted Fresh Vegetable	3/6
Crispy, Juicy Stringbeans	4/7	Baked Sweet Potato	3
Smoked Gouda Mashed Potatoes	3/6	Wild & Button Mushroom Sauté	4/7
Fresh Asparagus with Hollandais e	4/7	Prosciutto Mac & Cheese	5/8