## 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.  
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.  
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