

Appetizers

Sesame Encrusted Ahi Tuna **\$10**

Served medium rare with wasabi, pickled ginger & soy

Kobe Beef Sliders **\$11**

Three (3) mini Kobe beef burgers with sautéed mushrooms & onions
then topped with Gruyere cheese

KCC Quesadillas **Chicken \$7 Shrimp \$9**

Chicken or shrimp served with guacamole, sour cream & homemade salsa

Jumbo Lump Crab Dip **\$10**

Topped with Parmesan cheese & served with toasted French bread

Baked Brie En Croute **\$9**

French Brie Cheese wrapped in Phyllo with raspberry jam baked & served
with raspberry Chambord sauce

Salads

Cranberry Goat Cheese Salad **\$8**

Mixed greens with fried Chevre, grilled red onions & candied pecans,
topped with balsamic vinaigrette

Caesar Salad \$7 add Chicken \$11 add Salmon \$12

Fresh romaine tossed with parmesan cheese, croutons & Caesar dressing

Duck Breast Salad **\$9**

Fresh spinach, mandarin oranges & pecans, topped with grilled marinated
duck breast & raspberry vinaigrette

Thank you for allowing us to serve you!

Mark Moore, F&B Manager ~ Richard M. Brucki, General Manager ~ Robert Herring, Sous Chef

Entrees

Crabmeat Stuffed Filet Mignon **\$28**

7oz filet stuffed with jumbo lump crabmeat & topped with a Roquefort blue cheese sauce Plain 6oz filet **\$21** Plain 8oz filet **\$25**

Jack Daniels Ribeye **\$22**

10oz hand cut ribeye grilled to order, topped with sautéed onions & mushrooms then finished with old number 7

NY Strip Aupoivre **\$22**

10 oz choice NY Strip seasoned with cracked black peppercorns, sautéed & finished with a peppercorn bordelaise sauce

Grouper Lenzi **\$25**

Sautéed fresh grouper fillet with shrimp, scallions, green peppercorns, black olives & tomatoes over angel hair pasta with lemon beurre blanc

Mustard Glazed Salmon **\$17**

Fresh salmon fillet glazed with spicy mustard & baked to perfection

Seafood Fettuccini Marinara **\$19**

Shrimp, scallops & mussels in a zesty marinara sauce over fettuccini

Fried Seafood Platter **\$18**

Fresh catfish, shrimp & scallops served with slaw and hush puppies

Cajun Pork Tenderloin **\$18**

Cajun seasoned pork tenderloin served with raspberry Chambord sauce

Chicken New Orleans **\$17**

All natural chicken breast stuffed with Andouille sausage served over red beans & rice then topped with spicy Creole Sauce

*All entrees come with a visit to our salad bar
Ask your server to show you our scrumptious dessert tray!*