

# KITCHEN

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## AMERICAN GRILL

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### WHITE & ROSE WINE

Mionetto Prosecco, Treviso, IT	11/40	Fetzer Chardonnay, Mendocino County, CA	9/32
Whispering Angel (Rose), Cotes du Provence, FR	15/52	La Crema Chardonnay, Monterey, CA	13/46
Notorious Pink (Rose), Mediterranee, FR	13/46	Sonoma Cutrer Chardonnay	
Riff Pinot Grigio, Veneto, IT	9/32	"Russian River Ranches", Sonoma Coast, CA	15/52
Santa Margarita Pinot Grigio, Alto Adige, IT	15/52	Pacific Rim "J" Riesling, Columbia Valley, WA	9/32
Oyster Bay Sauvignon Blanc, Marlborough, N.Z.	11/40	White Sangria	8/32

### RED WINE

Saget "La Petite Perriere" Pinot Noir, FR	9/32	Jacobs Creek Shiraz, Australia	8/28
Boen Pinot Noir, Tri-Appellation, CA	14/52	Portillo Malbec, Mendoza, AR	11/40
Castello Banfi Chianti Superiore, Tuscany, IT	11/36	Federalist Cabernet Sauvignon, Lodi, CA	10/40
Rocca delle Macie Chianti Classico, Tuscany, IT	13/44	Daou Cabernet Sauvignon, Paso Robles, CA	15/56
Raywood Merlot, CA	9/32	Quilt Cabernet Sauvignon, Napa Valley, CA	19/76
Red Sangria	8/32	Heitz Cellar Cabernet Sauvignon, Napa Valley, CA	102

### BEERS

**ASK YOUR SERVER FOR A COMPLETE SELECTION OF OUR ROTATING CRAFT BEERS ON TAP**

**BEER FLIGHT  
CHOICE OF 4  
(5 oz. Glasses)  
CRAFT BEERS  
ON TAP**

#### DOMESTIC BOTTLES

Budweiser	Samuel Adams
Coors Light	Yuengling
Bud Light	Blue Moon

#### IMPORTED BOTTLES

Stella Artois	Modelo
Corona	Heineken 00 (Non-Alcoholic)
Amstel Light	Peroni
Becks	

### COCKTAILS

#### KITCHEN KOOLER

Grey Goose L'Orange Vodka—Muddled Orange—St. Germain Proseco  
Club Soda Chilled with an Orange Citrus Popsicle

#### MAPLE GINGER OLD FASHIONED

Ginger Infused Whiskey—Maple Syrup—Muddled Orange & Cherries  
Aromatic Bitters

#### HONEY BEE MULE

Dewar's Scotch Whiskey—Lemon Juice—Honey Syrup—Ginger Beer

#### PEAR COSMO

Grey Goose La Poire Vodka—Pear Puree—Triple Sec—Lime Juice

#### BOURBON-CIDER COCKTAIL

Melick's Tart Cherry Cider—Bourbon—Lime Juice

#### PUTTING ON THE SPRITZ

Chambord—Aperol—Proseco

#### SPICY BLOOD ORANGE CRANBERRY MARGARITA

Tequila—Muddled Jalapeños—Blood Orange Puree  
Cranberry Juice—Lime Juice—Triple Sec—Agave Syrup

#### "KAG" GINGER PEACH ICED TEA

Ginger infused Whiskey—Peach Liqueur—Iced Tea—Lemon

### MOCKTAILS

(Non-Alcoholic)

#### RUBY MOCKTAIL

Blood Orange—Cranberry Juice—Lime Juice  
Lemon Lime Soda

#### WHITE MOCKTAIL MULE

Pear Puree—White Cranberry Juice—Lemon Lime Soda—Ginger Beer



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Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

## STARTERS

### BREAD BASKET

artisan baked—sun dried tomato & garlic butter 6

### HUMMUS PLATTER

roasted red pepper—basil pesto—olive tapenade—grilled pita 15

### MIXED SAUSAGE GRILL

grilled kielbasa—bratwurst—pretzel bites—mustard—beer cheese sauce 18

### CALAMARI

golden light—hot cherry peppers—sweet chili dipping sauce 17

### WILD CAUGHT OCTOPUS

char-grilled—lemon—oregano—extra virgin olive oil 29

### SHISHITO PEPPERS

blistered—lemon zest—sea salt 9

### JUMBO CHICKEN WINGS

naked—char grilled—celery—blue cheese dressing—choice of buffalo bourbon glaze—or barbecue 16

### ARTISAN FLATBREAD

**Lebanon Cheese Co.** ricotta cheese & asiago blend  
sun dried tomatoes—mushrooms—onions—our own pesto sauce drizzle 18

### BOOM-BOOM CAULIFLOWER

firecracker battered—ranch dressing—boom-boom sauce 14

## SOUPS & SALADS

### ROASTED TOMATO-RED PEPPER BISQUE

velvety smooth—croutons—evoo drizzle 10

### FRENCH ONION SOUP

caramelized onions—rich beef stock—gratinéed Gruyere cheese baguette 12

### KITCHEN CHOPPED

mixed greens—tomatoes—bacon—blue cheese—roasted corn—red onion  
guacamole—lime vinaigrette 16

### KALE & BEET

ancient grains—shaved brussel sprouts & kale blend—beets—goat cheese  
black beans—roasted sweet potato—citrus vinaigrette 16

### ATHENIAN WEDGE SALAD

romaine wedge—tomatoes—cucumbers—Greek feta cheese—Kalamata  
olives—oregano—red onions—evoo—whipped feta cheese dressing 16

### HOUSE

mixed greens—tomatoes—cucumber—red onion—carrots—croutons  
balsamic vinaigrette  
Entree 13 Starter 9

### CAESAR

hearts of baby romaine—shaved parmesan—croutons—caesar dressing  
Entree 14 Starter 10

### ADD A PROTEIN TO ANY SALAD

GRILLED CHICKEN BREAST 9

GRILLED SLICED STEAK 16

GRILLED ATLANTIC SALMON 15

GRILLED SHRIMP 12

BUFFALO CHICKEN FRITTERS 9

GRILLED FILET OF GROUPER 15

## CRAFT BURGERS & SANDWICHES

Served with Brewhouse Fries

### KITCHEN SIGNATURE BURGER

char grilled—steakhouse blend—sharp white cheddar—bacon  
bourbon BBQ sauce—brioche roll 21

### FARMHOUSE BURGER

char grilled—steakhouse blend—grilled mushrooms—Gruyere cheese  
caramelized onions—brioche roll 20

### TURKEY BURGER

tomato—red onion—Swiss cheese—mixed greens—KAG sauce—brioche roll 16

### SHRIMP TACOS

grilled shrimp—red cabbage slaw—Monterey Jack cheese—white corn tortillas  
cilantro chipotle aioli 20

### GROWN-UP GRILLED CHEESE

Fontina—sharp white cheddar—Gruyere cheese—Texas toast  
roasted tomato & red pepper bisque soup for dipping 17

### BLACK BEAN BURGER

guacamole—tomato—lettuce—red onion—brioche roll 16

### GROUPER RUEBEN

blackened filet of grouper—apple cider braised kraut  
Thousand Island dressing—Swiss cheese—grilled marbled rye 19

### HOT HONEY CRISPY CHICKEN SANDWICH

crisp fritters—hot honey—house slaw—Swiss cheese—pickles  
KAG sauce—brioche roll 17

### ROASTED VEGETABLE WRAP

eggplant—zucchini—red & yellow peppers—mushrooms  
onions—hummus—sun dried tomato wrap 16

### PRIME STEAK DIP

sliced steak—Gruyere cheese—horseradish cream sauce—artisan baguette  
au jus for dipping 24

## SIDES

TRUFFLE WHIPPED POTATOES 8

BREWHOUSE FRIES 7

SEASONAL VEGETABLE 8

SWEET POTATO FRIES 7

WHIPPED POTATOES 7

HOUSE SLAW 7

BEER BATTERED ONION RINGS 8

ROASTED POTATOES 8

BAKED CAVATAPPI PASTA &  
CHEESE (MAC & CHEESE) 12

## ENTREES

### GRIGGSTOWN FARMS BRICKHOUSE CHICKEN

local all natural—whipped potatoes—seasonal vegetable 33

### BRAISED BEEF SHORT RIB

red wine demi—whipped potatoes—seasonal vegetable 38

### DRUNKEN SEAFOOD PASTA

New Zealand jumbo Greenshell Mussels—shrimp—chopped clams—garlic  
white wine—linguini 36

### FARMERS LASAGNA

**Lebanon Cheese Co.** ricotta cheese—eggplant—zucchini—yellow &  
red peppers—mozzarella cheese—sweet basil marinara—layered pasta sheets 28

### STEAK FRITES

sliced steak—blue cheese butter—brewhouse fries 48

### STEAK

(Ask server for selection of the day) market price

### PAN SEARED ATLANTIC SALMON

sauteed greens—roasted potatoes 32

### PREMIUM RESERVE PORK CHOP

mushroom demi—truffle whipped potatoes 36

### BBQ BABY BACK RIBS

baked cavatappi pasta & cheese 38

### MEDITERRANEAN GROUPER & SHRIMP

pan seared—tomato olive tapenade—sauteed greens—roasted potatoes 39

## KIDS

(10 years and under)

### GRILLED CHEESE

American cheese—Texas toast  
brewhouse fries 10

### PENNE PASTA

tomato sauce or butter 10

### HOT DOG

all beef—frankfurter roll  
brewhouse fries 10

### CHICKEN TENDERS

brewhouse fries 10