DINNER MENU

House-made Soup

Tomato Basil Bisque $3.50
Chef's Soup du Jour $3.50
Classic French Onion $4.50

Starters & Salads

Spinach Artichoke Dip
Boursin Cheese, Crispy Baked Pita Chips $8

Garlic-Baked Shrimp
With Artichokes and Parmesan Crust $9

Great Lakes Perch
Flash-Fried with Traverse City Cherry Aioli $8

Grilled Beef Skewers
Portobello Mushroom, Yellow Pepper Coulis Sauce $9

Garden Salad
Dressings - Ranch, Bleu Cheese, Italian, 1000 Island, Honey Mustard $4

House Salad
Field Greens, Grape Tomatoes, Fennel, Lemon Tarragon Vinaigrette $4.50

Caesar Salad
Side Salad $4 — Entrée Portion $7
With Chicken $10 — With Grilled Salmon $12

Spring Bounty Salad
Asparagus, Grape Tomato, Yellow Pepper, Edamame, Radish, Bourbon Soy Vinaigrette
Side Salad $6 — Entrée Portion $10

Entrees

Chicken Tenders & Fries
With BBQ Sauce, Honey Mustard or Ranch $8

Grilled Reuben
Pastrami, Swiss, Coleslaw and 1000 Island on Marbled Rye $8.50

'Keep It Local' Grilled Cheese
MSU Dairy Cheddar & Degano Cheeses, Toasted Brioche $9

Fish & Chips
Tavern Battered Cod Fillets with French Fries and House-Made Tartar $9.50

Open Face Steak Sandwich
8 oz NY Strip, Boursin Cheese, Sauteed Mushrooms and Onions on a Toasted Bun $12

Angus Burger
With Lettuce, Tomato, Pickles and Red Onion on a Kaiser Roll $8.50
Add a side of KC's Signature Olive Topping $1

Additional Toppings – Bacon, Cheddar, Swiss, Monterey Jack, American, Bleu Cheese, Sautéed Onions, Mushrooms

All Sandwiches served with choice of French Fries, Coleslaw or Fresh Fruit

*Ask your server about menu items that are cooked to order or served raw.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.