

LUNCH 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

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
WITH CHICKEN \$10

ENTRÉE PORTION \$7
WITH GRILLED SALMON \$12

KELLOGG CHICKEN SALAD PLATE

ON MESCLUN FIELD GREENS WITH FRESH FRUIT AND FLATBREAD CRACKERS \$9.25

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

BLACKENED CHICKEN SANDWICH

CHEDDAR, LETTUCE, TOMATO, MAYO ON A CRUSTY BAGUETTE \$9.50

'KEEP IT LOCAL' GRILLED CHEESE

MSU DAIRY CHEDDAR & DEGANO CHEESES, TOASTED BRIOCHE \$9

TURKEY PANINI

SPINACH ARTICHOKE SPREAD, ROASTED RED PEPPER, TOASTED SOURDOUGH \$8.50

CHICKEN SALAD ROLL

OUR FAMOUS HOUSE RECIPE CHICKEN SALAD ON A HEARTH-BAKED HOAGIE BUN \$8.50

SHRIMP FAJITA WRAP

TOMATO, RED ONION, BELL PEPPER AND FRESH GUACAMOLE \$9.50

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.