

STARTERS

- KOBE SLIDERS 14.
CORNMEAL CRUSTED CALAMARI 13.
LOBSTER SPRING ROLL 18.
CRAB & AVOCADO TERRINE 14.
TUNA TARTARE 16.
SHRIMP COCKTAIL 20.

SALADS

- CLASSIC CAESAR 9.
WITH CHICKEN 18. SHRIMP 24. TUNA 22.
ARUGULA SALAD 10.
SOPRESSATA, CHERRY TOMATOES,
TOASTED PINE NUTS, LEMON PARMESAN DRESSING
MIXED GREEN SALAD 10.
CUCUMBER, CARROT, RADISH, BASIL,
GINGER VINAIGRETTE
WARM SPINACH SALAD 11.
RED ONION, GOAT CHEESE, PANCETTA VINAIGRETTE

SOUPS

- CORN & CRAB CHOWDER 11.
JALAPEÑO CREAM
ROASTED FRENCH ONION 10.
TUSCAN THREE BEAN 10.
SHAVED PARMESAN
WAYNE'S TOMATO BISQUE 8.

KOBE BURGERS

- THE NUCKY 17.
BACON, CARAMELIZED ONION,
CHEDDAR CHEESE & FRIED EGG
THE RAFF 17.
BLACKENED WITH BLUE CHEESE & BACON

SANDWICHES

- K&F CHEESESTEAK 17.
MELTED GRUYERE, BRAISED ONIONS
CRAB CAKE SANDWICH 18.
LOBSTER REMOULADE
LOBSTER BLT 18.
MIXED GREENS, TOMATO, AVOCADO,
LOBSTER REMOULADE
GRILLED TUNA SANDWICH 16.
PICKLED PEPPERS, SPRING GREENS,
CALABRIAN CHILI AIOLI

K&F COMBO 14.

WAYNE'S TOMATO BISQUE &
GRILLED CHEESE WITH CHEDDAR, GRUYERE,
CARAMELIZED ONIONS

LUNCH ENTREES

- FILET SALAD 16.
ARUGULA, CITRUS VINAIGRETTE
BLACKENED SALMON 18.
BLACK BEAN & CORN SALAD, TOMATOES
CHICKEN MILANESE 15.
ARUGULA, TOMATO VINAIGRETTE
SEAFOOD RISOTTO 19.
SHRIMP, SCALLOPS, CRAB
SHORT RIB BOURGUIGNON 19.
PEARL ONIONS, MUSHROOMS, CARROTS,
BACON, RED WINE
CRAB & ASPARAGUS OMELET 13.
GRUYERE, HERBED POTATOES
POACHED EGGS 15.
SLICED FILET MIGNON, MUSHROOMS,
BORDELAISE, HERBED POTATOES
FRIED FLOUNDER 17.
HOUSE CUT FRIES, TARTAR SAUCE

SIDES

- BEER BATTERED STRING BEANS 6.
PARMESAN BRUSSELS SPROUTS 6.
POMMES SOUFFLÉ 6.
ONION RINGS 6.
HOUSE CUT FRIES 6.

PRIX FIXE LUNCH MENU

\$20.50 PER PERSON

(EXCLUDING BEVERAGES, TAX & GRATUITY)

SOUP OR SALAD (SELECT ONE)

CLASSIC CAESAR

MIXED GREEN, CUCUMBER, CARROT, RADISH, BASIL, GINGER VINAIGRETTE

CORN & CRAB CHOWDER, JALAPEÑO CREAM

TUSCAN THREE BEAN SOUP, SHAVED PARMESAN

ENTRÉE (SELECT ONE)

K&F CHEESESTEAK

MELTED GRUYERE, BRAISED ONIONS

CRAB CAKE SANDWICH

LOBSTER REMOULADE

POACHED EGGS

SLICED FILET MIGNON, MUSHROOMS, BORDELAISE, HERBED POTATOES

FRIED FLOUNDER

HOUSE CUT FRIES, TARTAR SAUCE

BLACKENED SALMON

BLACK BEAN & CORN SALAD, TOMATOES

DESSERT SAMPLER

CHEF'S SELECTION OF MINI DESSERTS