

Artfully serving quality meats and sustainable seafood since 1986.



## Dinner Menu

### Appetizers

**Oven Roasted Crab and Artichoke Dip** Served with warm bread 17

**Oysters on the Half Shell\*** Bloody Mary cocktail sauce, mignonette 18 gf

**Country Fried Calamari** Artichoke hearts, mustard-garlic aioli, Bloody Mary cocktail sauce 15

**Jumbo Prawn Cocktail** Wine poached, spicy chili aioli, Bloody Mary cocktail sauce 18 gf

**Warm Brie With Macadamia Nut Crust** Orange-blossom honey, sliced apple, balsamic reduction, fruit compote 15 veg

**Seared Teriyaki Tenderloins\*** Spicy pineapple, sticky rice, daikon sprouts, sweet soy glaze 16

**Shrimp and Grits** New Orleans BBQ sauce, white cheddar grits, bacon, green onions, gremolata 15

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**Kincaid's Tasting Sampler\*** Oven Roasted Crab & Artichoke Dip,  
Seared Teriyaki Tenderloins, Shrimp & Grits 35

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### Housemade Soups

**New England Clam Chowder** Bacon bread crumbs 10

**Lobster Bisque** Butter-poached lobster, crème fraîche, fresh herbs 12

**French Onion Soup** Caramelized onions, brandy, Swiss, aged parmesan 11

### Starter Salads

**Maytag Blue Cheese** Romaine, chopped eggs, slivered almonds 9 gf

**Hearts of Romaine Caesar** Caesar dressing, olive oil croutons, Asiago 9

**Broadway Pea Salad** Water chestnuts, bacon, creamy pepper dressing 8 gf

**Iceberg Lettuce Wedge** Bacon, hard-cooked egg, Monterey Jack, choice of dressing 10

==== Kincaid's is a proud partner with Mainstreet Bakery, Sebastian Joe's Original Ice  
==== Cream Makers and procures seasonal produce from local and regional growers

**gf** Prepared gluten-free, but we are not a gluten-free kitchen and do not have separate cooking equipment to prepare 100% gluten-free items.  
**veg** vegetarian. May contain eggs and/or dairy. Please ask your server for details.

\*Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Full-flavored, classic cuts of meat combined with innovative culinary techniques.

Kincaid's is attentive to seasonal and regional changes, and will always take the necessary steps to ensure quality and taste.

## Simply Grilled Steaks

*Finished with Kincaid's steakhouse butter and served with our chef's market vegetables and choice of mashed Yukon potatoes, parmesan-herb fingerling potatoes or crispy green onion potato cakes*

**12 oz. New York\*** 45

**10 oz. Filet Mignon\*** 49

**7 oz. Filet Mignon\*** 42

**8 oz. 40-Day Aged American Wagyu Sirloin\*** 39

### Add a classic to your steak:

Dungeness Crab & Béarnaise 10 gf | New Orleans BBQ Prawns 9

North Atlantic Lobster & Beurre Blanc 12 gf

## Signature Preparations

**American Wagyu Sirloin\*** 40-day aged, crispy green onion potato cakes, roasted green & cannellini beans, slivered almonds, 10yr. aged balsamic, mustard aioli, cabernet demi-glace 8 oz. 42

**Char-Grilled Filet Mignon\*** Smoked mushrooms with truffle oil, mashed Yukon potatoes, cabernet demi-glace 7 oz. 45 / 10 oz. 52 gf

**Seared Peppercorn Crusted New York Steak\*** Maytag blue cheese, peppercorn demi-glace, parmesan-herb fingerling potatoes 12 oz. 48

### Rock Salt Roasted Prime Rib\*

*Our prime ribs start with a generous garlic-herb rub, slow-roast all day under a mountain of rock salt and finish under extreme heat for a superior crust.*

**Mashed Yukon potatoes, au jus, spicy horseradish, chef's seasonal vegetables**  
12 oz. 39 / 16 oz. 45

## Entrees

**Fresh Herb Crusted Rack of Lamb** Crispy green onion potato cakes, roasted green & cannellini beans, slivered almonds, 10yr. aged balsamic 42

**Braised Short Ribs** White cheddar corn grits, oven roasted Brussels sprouts, rainbow carrots & gold beets, braising reduction 35

**Grilled Tomahawk Pork Chop** Mashed Yukon potatoes, roasted rainbow carrots, cabernet demi-glace, seasonal fruit compote 32

**American Wagyu Meatloaf Wellington** Puff pastry, smoked Gouda, mashed Yukon potatoes, roasted rainbow carrots, smoked mushrooms, cabernet demi-glace 27

**Seafood Louie Salad\*** Grilled salmon, Dungeness crab, poached jumbo prawns, asparagus, cucumber, hard-cooked egg, housemade 1000 Island dressing, blistered lemon 32 gf

**Char-Grilled Chophouse Burger\*** All-natural hormone free hand-formed patty, smoked truffle mushrooms, aged cheddar, thick bacon, brioche bun 19 - *Gluten-free bun available for an additional \$1 -*

**Oven-Roasted Chicken Dijon** Asiago, garlic, mashed Yukon potatoes, wilted spinach and bacon bread crumbs 25

## Pasta

**Grilled Chicken Tortellini** Asiago, garlic confit, sun-dried tomatoes, pesto cream sauce 24

**Wild Mushroom Ravioli with Braised Short Rib** Fresh spinach, tomato, chili flakes, garlic cream sauce 25

**Pan Seared Shellfish Fettuccine** Jumbo prawns, clams, scallops, baby spinach, fresh tomatoes, smoked salmon cream sauce 31

*For the ease of our guests, a large party gratuity of 18% will be added to parties of 8 or more. 100% of this is paid directly to the service staff of our guests.*