

Lunch Menu

Beverages

Iced Tea (free refills) 4

Arnold Palmer (free refills) 4

Strawberry-Basil Antioxidant Refresher

A delicious & natural way to drink healthy
Cranberry juice, fresh lemon, agave syrup,
soda 5

Lemonade (free refills) 4

Strawberry Lemonade (free refills) 4.5

Red Bull Energy Drink

Original, Sugarfree, Tropical, Orange 5

San Pellegrino 4/6

Coffee, Tea, Espresso

Custom Blend Organic Coffee 3.5

Tazo Tea (ask your server for selections) 3.5

Espresso 3.25

Cappuccino 3.5

Caffe Latte 4

Caffe Mocha 4.5

Iced Latte 4

Iced Mocha 4.5

Kincaid's proudly serves  products.

Appetizers

Oven Roasted Crab and Artichoke Dip Served with warm bread 16

Oysters on the Half Shell* Bloody Mary cocktail sauce, mignonette 16 gf

Country Fried Calamari Artichoke hearts, mustard-garlic aioli, Bloody Mary cocktail sauce 13

Jumbo Prawn Cocktail Wine poached, spicy chili aioli, Bloody Mary cocktail sauce 16 gf

Housemade Soups

New England Clam Chowder Bacon bread crumbs 9

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

Make any starter salad an entree with one of the following:

Grilled Shrimp Scampi 8 gf | Citrus-Herb Chicken Breast 5 gf | Herb-Rubbed Fresh Salmon* 7 gf

Artfully serving quality meats and sustainable seafood since 1986.

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

Entree Salads

Grilled Chicken Cobb Hearts of romaine, Maytag blue cheese, artichoke hearts, bacon, hard-cooked egg, avocado, red wine vinaigrette 17 gf

Seafood Louie* Grilled salmon, Dungeness crab, poached jumbo prawns, asparagus, cucumber, hard-cooked egg, housemade 1000 Island dressing, blistered lemon 28 gf

Grilled Maple Chicken Organic mixed greens, Maytag blue cheese, sliced apples and pears, candied pecans, maple vinaigrette 18

Sandwiches

All sandwiches come with choice of housemade potato chips or French fries.

Substitute sweet potato waffle fries or bacon-Asiago fries 2

Open-Faced Crab Sandwich Artichokes, tomatoes, parmesan, cheddar on toasted sourdough 17

Turkey Club Fresh avocado, bacon, tomatoes, lettuce, mayo, Dijon mustard on whole wheat 15

Prime Rib French Dip* Garlic butter, horseradish, housemade jus on French bread 19

Chophouse Burger* All-natural hormone free hand-formed patty, grilled onions, 1000 Island dressing, choice of Swiss, brie, blue or cheddar cheese on a brioche bun 16

Add thick-cut bacon 2 - *Gluten free bun available upon request for an additional \$1 -*

Lunch Combos

Soup & Salad Combo 14

Sandwich with Soup or Salad 16

Salads

Iceberg Lettuce Wedge | Hearts of Romaine Caesar | Maytag Blue Cheese | Broadway Pea Salad

Soups

New England Clam Chowder | French Onion Soup (+1) | Lobster Bisque (+2)

Sandwiches

1/2 Open-Faced Crab Sandwich | 1/2 Turkey Club | 1/2 French Dip (+1)

Entrees

American Wagyu Meatloaf Mashed Yukon potatoes, roasted rainbow carrots, smoked mushrooms, cabernet demi-glace 23

Beer Battered Cod and Chips Anchor Steam beer batter, malt vinegar, housemade artichoke caper tartar sauce 19

Oven-Roasted Chicken Dijon Asiago, mashed Yukon potatoes, wilted spinach and bacon bread crumbs 17

Crispy Cod Tacos Avocado salsa, chipotle-lime sour cream, corn tortillas 17

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. 35

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.*

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.