

## 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

Point Reyes Farmstead Blue Cheese Romaine, chopped eggs, slivered almonds 9 gf

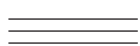
Hearts of Romaine Caesar Caesar dressing, olive oil croutons, Asiago 9

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



Kincaid's is a proud partner with Le Chef Bakery, Newport Meats and Kenter Caynon Farms and procures seasonal produce from local and regional growers

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, Point Reyes Farmstead 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, Point Reyes Farmstead 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 | Point Reyes Farmstead 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.*