

## 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.*