

KINCAID'S

FISH, CHOP & STEAK HOUSE

ARTFULLY SERVING QUALITY MEATS AND
SUSTAINABLE SEAFOOD SINCE 1986.

FROM THE MIXOLOGIST

Cucumber-Elderflower Smash

Botanist gin, St. Germain Elderflower liqueur, cucumber, mint 13

SHAREABLES

Oven Roasted Crab and Artichoke Dip

Sweet onion, Parmesan, warm house bread 18

Oysters on the Half Shell* gf

Bloody Mary cocktail sauce, mignonette, lemon 21

Crispy Calamari

Artichoke hearts, mustard-garlic aioli, Bloody Mary cocktail sauce 16

Warm Brie With Macadamia Nut Crust veg

Orange-blossom honey, sliced apple, balsamic reduction, fruit compote 16

Seared Teriyaki Beef Tidbits*

Sushi rice, daikon spouts, pickled ginger sesame seeds 17

Shrimp and Grits*

New Orleans BBQ sauce, white Cheddar grits, bacon, green onion 15

HOMEMADE SOUPS

New England Clam Chowder

House-made bacon bread crumbs, Italian parsley 11

Lobster Bisque

Butter-poached lobster, crème fraîche, fresh herbs 13

MIXED GREENS

Maytag Blue Cheese gf

Romaine, slivered almonds, chopped egg, blue cheese crumbles 10

Classic Caesar Salad

Crisp romaine, house-made olive oil croutons, Asiago cheese 10

Broadway Pea Salad gf

Water chestnuts, bacon, creamy white pepper dressing 9

ACCOMPANIMENTS

Dungeness Crab & Béarnaise* gf 14

New Orleans BBQ Prawns* 9

North Atlantic Lobster Tail & Beurre Blanc* 14

Asiago Crusted Scallops 12

SIDES

Roasted Garlic Mushrooms gf/veg 8

White Cheddar Mac & Cheese veg 10

1/2 lb. Chargrilled Asparagus & Béarnaise gf/veg 12

Lobster Mac & Cheese 18

FRESH FISH

Served with seasonal market vegetables and
Yukon Gold mashed potatoes
Grilled | Baked | Pan Seared | Blackened

Coho Salmon* 24

Steelhead* 22

Halibut* 32

Walleye* 23

SEAFOOD SPECIALTIES

Lobster Entree*

Roasted fingerling potatoes, roasted seasonal vegetables, garlic butter, beurre blanc
Roasted North Atlantic Tails 58

Fish & Chips

Beer batter, French fries, house-made tartar, lemon 20

Grilled Salmon with Fennel Relish

Roasted Fingerling potatoes, cardamom beurre blanc, spinach, bacon 26

Pan Seared Walleye

Asiago-Parmesan crust, Yukon Gold Mashed potatoes, market fresh vegetables, beurre blanc 26

Pan Seared Halibut with Pea Puree

Risotto cakes, shaved asparagus, beurre blanc 35

Almond Crusted Sea Scallops

Pan seared, asiago and almond crust, mashed potatoes, caramelized onions, asparagus, fire roasted red peppers, beurre blanc 28

SIGNATURE LAND

Rock Salt Roasted Prime Rib*

Mashed Yukon potatoes, au jus, spicy horseradish, chef's seasonal vegetables 12 oz. 43 | 16 oz. 49

BBQ Baby Back Ribs

House-made sauce, French fries, coleslaw
half rack 21 | full rack 29

Char-Grilled Steaks

Steak-house butter, Yukon gold mashed potatoes, market fresh vegetables

Filet Mignon 7 oz.* 43 | 10 oz.* 49

American Wagyu Sirloin 8 oz.* 39

New York Steak 12 oz.* 48

Char-Grilled Chophouse Burger*

All-natural hormone free hand-formed patty, smoked truffle mushrooms, aged Cheddar, thick bacon, grilled onion, house sauce, brioche bun 17 - Gluten-free bun available for an additional \$1 -

Wild Mushroom Ravioli

Braised Short Rib Fresh spinach, tomato, chili flakes, garlic cream sauce 25

Oven-Roasted Chicken Dijon

Asiago and panko crust, Yukon Gold mashed potatoes, wilted spinach, bacon bread crumbs 26

Managing Director: Steve Zarth | Executive Chef: Jessica Jensen

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.

A Suggested Gratuity of 18% is customary. The amount of gratuity is always discretionary. *NOTICE: Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness. We include a living wage charge in your bill to offset the local minimum wage. This is not a charge for services provided.

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