



K I L @ W A T

## DINNER

### appetizers

**Spicy Tuna Tartare | 11.5\***

ahi tuna, chili aioli, taro root, togarashi

**Regional Cheese Board | 15\***

3 selected cheeses, seasonal jam, mustard, house lavash

**Prince Edward Island Mussels | 13\***

coconut red curry, lemongrass, kaffir lime | *GF*

**Mushroom + Chevre Flatbread | 8**

arugula, roasted forest mushrooms, LaClare Farms goat cheese V

**Third Coast Crab Cake | 15.5\***

smoked pepper coulis, kohlrabi labneh slaw

**Bacon Wrapped Dates | 8.5**

vintage Van Gogh gouda, smoked blueberry jam | *GF*

**Crispy Pork Ribs | 12**

cucumber kimchi, brown sugar tamari glaze

**Kil@wat Caesar | 10\***

chopped romaine, shaved parmesan, country bread croutons, house caesar dressing

**Beet Salad | 10**

arugula, roasted beets, LaClare goat cheese, strawberries, candied walnuts, maple sherry vinaigrette | *V, GF*

**Harvest Salad | 10**

mixed greens, pumpkin seeds, dried cranberries, cotija cheese, chipotle croutons, freeze dried corn pomegranate vinaigrette

**Soup Du Jour | 6**

seasonal market ingredients

### entrees

**Classic Big Boy | 12\***

two fresh beef patties, iceberg lettuce, american cheese, sesame bun, fries

**Slow Roasted Half Amish Chicken | 22**

dry brine, thyme whipped potatoes, heirloom carrots, dark chicken jus | *GF*

**Cornmeal Crusted Trout | 24\***

fingerling potatoes, roasted cauliflower, kale, charred tomato pepper sauce | *GF*

**Roasted Great Lakes Whitefish | 25\***

parmesan grits, andouille sausage, charred broccolini, citrus herb butter | *GF*

**Pan Seared Scottish Salmon | 25\***

fried coconut jasmine rice, snake beans, spicy cucumber, miso beurre blanc | *GF*

**Curried Vegetables & Chickpeas | 16**

roasted cauliflower, seasonal vegetables, lentils, red curry | *VG, GF*

**Cabernet Braised Short Rib | 33**

caramelized brussels sprouts, thyme whipped potatoes, parsnip chips

**Kil@wat Carbonara | 16\***

DeCecco spaghetti, parmesan, ghost pepper salami, peas, slow egg

**Center Cut Pork Chop | 27\***

beer brine, sweet potato gnocchi, bacon, brussels sprouts, apple honey butter

**Grilled Bistro Hanger Steak | 25\***

fingerling potato & spinach hash, asparagus, red chimichurri | *GF*

18% Gratuity added to parties of 8 or more. **kil@wat private parties from 12 - 200.**

\*Consuming raw or undercooked eggs or meat may increase the risk of food borne illness.

Please inform staff of any allergies or dietary restrictions.