



DINNER

appetizers & salads

Spicy Tuna Tartare | 11.5*
ahi tuna, chili aioli, taro root, togarashi

Regional Cheese Board | 15*
3 selected cheeses, seasonal jam,
mustard, house lavash

Tomato & Eggplant Flatbread | 8
arugula, burrata cheese,
sweet basil dressing V

Third Coast Crab Cake | 15.5*
roasted corn & tomato relish, salsa
verde

Bacon Wrapped Dates | 8.5
vintage Van Gogh gouda,
smoked blueberry jam | *GF*

Kil@wat Caesar | 10*
chopped romaine, shaved parmesan,
country bread croutons, house caesar

Beet Salad | 10
arugula, roasted beets, LaClare goat
cheese, strawberries, candied walnuts,
maple sherry vinaigrette | *V, GF*

Grilled Hanger Steak Salad | 25*
baby spinach, corn, blue cheese,
tomatoes, black bean crisps,
Door County cherry mustard glaze

entrees

Center Cut Pork Chop | 27*
beer brine, sweet potato gnocchi,
bacon, brussels sprouts, apple
butter

Roasted Amish Chicken | 22
dry brine, arugula heirloom carrot salad,
dark chicken jus | *GF*

Seared Day Boat Scallops | 32*
sweet corn risotto, petite herbs,
freeze dried corn, basil butter sauce

Curried Vegetables | 16
roasted cauliflower, seasonal
vegetables, lentils, red curry | *VG, GF*

Classic Big Boy | 12*
two fresh beef patties, iceberg lettuce,
american cheese, sesame bun, fries

Kil@wat Carbonara | 16*
DeCecco spaghetti, parmesan,
ghost pepper salami, peas, slow egg

Pan Seared Scottish Salmon | 25*
fried coconut jasmine rice, snake
beans, spicy cucumber, miso beurre
blanc | *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.