



Kahill's

RESTAURANT
ESTABLISHED 1991

STARTERS

Big Bang Shrimp
Fried Shrimp with Asian
aioli - 8.99

Fried Calamari
Served with Marinara Sauce
and Sweet Chili - 10.99

**BBQ Chicken
Pizzeta**
Fresh Mozzarella, Bacon,
Cheddar & Scallions - 9.99

***Seared Ahi Tuna**
Cracked Pepper Corn Crust,
Served Over Asian
Noodles - 12.99

Great White Pizzeta
Fresh Mozzarella, Onions,
Roasted Tomatoes, Garlic and
Mushrooms - 9.99

**Chicken & Bacon
Quesadillas**
10.99

**Blackbean & Feta
Quesadilla**
10.99

**Spinach &
Artichoke Dip**
Served with Flat Bread - 7.99

Napa Valley Pizzeta
Feta, Pesto, Spinach,
Roasted Tomatoes, and
Mozzarella - 9.99

Crab Cakes
Garnished with Melon and
Aioli - 13.99

Steamed Shrimp
One Pound - 16.99
1/2 Pound - 10.99

SALADS

Garden Salad
Fresh Mix - 6.99

Steak House
Grilled Sirloin, Bacon (Loaded) - 13.99

Tuscan Caesar
6.99

The Wedge
7.99

Fried Scallop Salad
Grilled Asparagus, Feta & Bacon,
Served Over a Bed Of Fresh Spinach with
Hot Bacon Dressing - 13.99

Grilled Ahi Tuna Steak
(Suggested Medium Rare)
With Feta, Served Over Mixed
Greens - 13.99

Hawaiian Chicken
Teriyaki Chicken Breast,
Pineapple Grilled Served Over
Mixed Greens - 10.99

SANDWICHES

**Smoked
Turkey Reuben**
With Sauerkraut, Swiss & 1000
Island on Toasted Rye - 9.99

BBQ Chicken
Cheddar, Bacon, Lettuce,
and Tomato Served On
Sourdough - 8.99

Prime Rib Sandwich
Sliced Prime Rib Smothered
with Swiss Cheese and Caramelized
Onions, Served Au Jus - 13.99

Veggie Tuscan Wrap
Fresh Mozzarella, Roasted Red
Peppers, Asparagus, Mushrooms,
Squash, Tomato Pesto & a
Balsamic Reduction - 9.99

**Fried Oyster
Po'boy Sub**
Caramelized Onions, Lettuce
and Spicy Remoulade - 12.99
(Subject To Availability)

**Smoked Turkey
Jalapeño Bacon Wrap**
Stuffed With Pepper Jack
and Topped With Chipotle
Ranch - 9.99

**Blackened Prime
Rib Wrap**
Stuffed with Pepperjack
Cheese and Served with
Bleu Cheese Dressing - 13.99

BURGERS

Served with Homemade Chips
Substitute Fries for \$1.49

Kay Mountain
Burgundy Marinated
Mushrooms, Swiss, Pickled
Peppers and Onions - 9.99

Blackened Bleu
Seasoned and Topped with
Crumbled Bleu Cheese,
Lettuce, and Tomato - 9.99

The Bradshaw
Feta Cheese, Roasted Red Peppers,
Sautéed Mushrooms and
Fried Egg Over Easy! - 10.99

Bacon Cheddar
With Lettuce and Tomato - 9.99

Mecklenburger
Bacon, Cheddar, Onion Rings,
and BBQ Sauce - 9.99

Lunenburger
Jalapeño Bacon, Pepperjack,
Alligator Eggs - 9.99

DINNER MENU

PASTA

Blackened Chicken Alfredo

Mushrooms, Bell Peppers - 16.99

Cajun Chicken & Sausage Alfredo

Spicy Sausage, Chicken And Mushrooms Sautéed
with Cajun Alfredo - 17.59

Shrimp, Scallops & Lump Crab Alfredo

Sautéed with Mushrooms, Roasted Red Peppers
and Creamy Alfredo Sauce - 21.99

Sautéed Shrimp Feta, Bacon & Mushroom

Sautéed in a white Wine and Butter Sauce - 19.99

SEAFOOD

Shrimp, Scallops & Lobster

Sautéed with Bacon & Chipotle Butter,
Served Over Mashed Potatoes - 25.99

Shrimp, Andouille & Stone Grits

17.99

ANGUS BEEF

*Entrées Served with Toasted Garlic Mashed Potatoes
and Vegetable of the Day
Substitute House Salad - 2.00*

Uptown Filet

Wrapped in Bacon, Served with
Béarnaise - 33.99

Herb & Bleu Cheese Crusted Filet

Served with Bordelaise - 34.99

Steak & Potato

Filet Mignon - 31.99
Ribeye - 23.99
Sirloin - 20.99

Filet Oscar

Topped with Lump Crab,
Asparagus, & Creamy
Hollandaise - 36.99

Teriyaki

Marinated Ribeye

Topped with Burgundy
Mushrooms - 25.99

PORK

*Entrées Served with Roasted Garlic Mashed Potatoes
and Vegetable of the Day
Substitute House Salad - 2.00*

BBQ Pork Ribs

Half - 17.99
Full - 24.99

French Cut Pork Chop

Topped with Molasses Caramelized
Onions - 18.99

BOTTLED & DRAFT BEER

We offer a vast assortment of bottled and draft beers from national breweries.

The list is always changing and evolving, so please don't hesitate to make a request;
it may have been recently added to the bar.

• Ask for Our Homemade Dessert List •

Ask About Our Catering Services

Our custom catering is designed to deliciously satisfy the preferences and budgets
of all groups. Whether a small business meeting or 400 guest wedding, we understand that
every event is unique. Menus are resourcefully created to suit your needs.

We are confident in our ability to provide you with choices that are innovative
and sophisticated, while priced competitively.

Providing creative, culinary excellence in a comfortable, refined atmosphere since 1991.

** Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*