



Kahill's

RESTAURANT
ESTABLISHED 1991

STARTERS

Big Bang Shrimp
Fried Shrimp with Asian
Aioli – 8.99

Crab Cakes
Garnished with Melon and
Aioli – 14.99

**Spinach &
Artichoke Dip**
Served with Flat Bread – 8.99

Fried Calamari
Served with Marinara Sauce
and Sweet Chili – 10.99

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

Steamed Shrimp
One Pound – 18.99
1/2 Pound – 11.99

PIZZETTAS, TACOS & QUESADILLAS

Chicken & Bacon Quesadillas
11.99

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

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

Tacos
(3) Shrimp Tacos (Blackened Shrimp & Black Beans) – 12.99
(3) Carnitas Tacos (Pork & Black Beans) – 9.99

SALADS

Garden Salad
Fresh Mix – 6.99

Steak House
Grilled Sirloin, Bacon (Loaded) – 15.99

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 – 14.99

Grilled Ahi Tuna Steak
(Suggested Medium Rare)
With Feta, Served Over Mixed
Greens – 14.99

Hawaiian Chicken
Teriyaki Chicken Breast,
Grilled Pineapple Served Over
Mixed Greens – 12.99

SANDWICHES

*Served with Homemade Chips
Substitute Fries for \$1.69*

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

BBQ Chicken
Cheddar, Bacon, Lettuce,
and Tomato
9.99

Prime Rib Sub
Sliced Prime Rib Smothered
with Swiss Cheese and Caramelized
Onions, Served Au Jus – 14.99

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

**Smoked Turkey
Jalapeño Bacon Wrap**
With Pepper Jack Cheese
and Served with
Chipotle Ranch – 9.99

**Blackened Prime
Rib Wrap**
With Pepper Jack Cheese
and Served with
Bleu Cheese Dressing – 14.99

***Cajun Fried Oyster Po' Boy**
With Chipotle Ranch Caramelized Onions
and Shredded Lettuce – 12.99

BURGERS

*Served with Homemade Chips
Substitute Fries for \$1.69*

Kay Mountain
Burgundy Marinated
Mushrooms, Swiss, Pickled
Peppers and Onions – 10.99

Blackened Bleu
Seasoned and Topped with
Crumbled Bleu Cheese,
Lettuce, and Tomato – 10.99

The Bradshaw
Feta Cheese, Roasted Red Peppers,
Mushrooms and
Sunnyside Egg! – 12.99

Bacon Cheddar
With Lettuce and Tomato – 10.99

Mecklenburger
Bacon, Cheddar, Onion Rings,
and BBQ Sauce – 11.99

Brisket Burger
Sunny Side Egg
and Cheddar – 13.99

* SUBJECT TO AVAILABILITY

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 with Tomatoes, Peppers and Mushrooms in a White Wine and Butter Sauce
19.99

SEAFOOD

*Entrées Served with Vegetable of the Day
Substitute House Salad - 2.99*

Shrimp, Scallops & Lobster

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

Shrimp, Andouille Creole Over Fried Grits

17.99

Cajun Fried Grouper

Topped with Big Bang Shrimp and Served
Over Mashed Potatoes
22.99

ANGUS BEEF

*Entrées Served with Roasted Garlic Mashed Potatoes
and Vegetable Medley
Substitute House Salad - 2.99*

Uptown Filet

Wrapped in Bacon, Served with
Béarnaise - 35.99

Herb & Bleu Cheese Crusted Filet

Served with Bordelaise - 34.99

Steak & Potato

Filet Mignon - 31.99
Ribeye - 24.99
Sirloin - 21.99

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 - 2.99*

BBQ Pork Ribs

Half - 17.99
Full - 24.99

French Cut Pork Chop

Topped with Molasses Caramelized Onions - 19.99

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 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.*

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