

# THE KITCHI GAMMI CLUB

## Dinner Menu

### Appetizers

#### CALAMARI DF

Flash fried calamari with sweet chili sauce

#### LAMB CHOP LOLLIPOPS GF DF

Four bones of grilled lamb chops served with mint jelly

#### DATE DIP

Apricots blended with goat cheese, chopped dates, and crispy bacon served with naan bread

#### ESCARCOT

Snails tossed with garlic butter, parsley, and served with toasted ciabatta

#### SHRIMP COCKTAIL GF

Four plump shrimp with horseradish cocktail sauce

#### MUSSELS

Blue mussels served in a white wine and tomato broth with basil and butter brushed bread

#### HALOUMI CURDS VE

Fried haloumi cheese with roasted garlic aioli

#### VEGAN MEATBALLS DF

Plant based meatballs topped in house made BBQ sauce

### Salads

Add protein: chicken, sliced steak, or broiled shrimp

Add a protein to make it a meal

Starter salads are available in entree size as well

### Starter Salads

#### GARDEN SALAD

Garden fresh ingredients on top of spring mix served with choice of dressing

#### CAESAR SALAD

Creamy caesar dressing tossed with romaine and croutons

#### WALNUT GORGONZOLA SALAD

Romaine lettuce, dried cranberries, gorgonzola cheese, spiced walnuts, fresh apples, served with champagne vinaigrette

### Entree Salads

#### TOSCANO SALAD GF

Smoked salmon, gorgonzola cheese, toasted walnuts, fresh apples, dried cranberries with champagne vinaigrette

#### COBB SALAD GF

Grilled chicken, feta cheese, tomatoes, olives, bacon, hardboiled egg, with champagne vinaigrette

#### VERY BERRY SALAD GF

Fresh berries, seasoned walnuts, feta cheese, and red onion on fresh greens with honey vinaigrette dressing

### Soups

#### FRENCH ONION

Classic French Onion soup with toasted croutons and melted gruyere

#### VEGAN CHILI

Garbanzo beans, navy beans, black beans, tomato filets, and onions in a vegetable broth

#### SOUP DU JOUR

Fresh soup prepared daily

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# *Sandwiches, Burgers, Wraps*

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## BACON CHEESEBURGER

Third pound burger topped with bacon, cheese, lettuce, and tomato on a kaiser bun served with fries

## KRABBY PATTY

Cajun crab patty with onion, peppers, lettuce, and garlic aioli on a toasted bun

## PHILLY CHEESESTEAK

Shaved ribeye steak with melted cheese, and caramelized onions and peppers on a baguette served with fries

## WALLEYE SANDWICH *DF*

Grilled walleye with tartar sauce, red onion marmalade, lettuce, and tomato on white bread served with chips

## CHICKEN AND CIABATTA

Grilled chicken, melted smoked bacon cheddar cheese, lettuce, tomato, and mayo served with fries

## STEAK SANDWICH *DF*

4oz sliced steak served on toast points with lettuce and tomato served with chips

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# *Entrees*

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## RIBEYE AND RISOTTO *GF*

Sliced ribeye over green onion and bleu cheese risotto with confit carrots and veal demi-glace

## WALLEYE DINNER

Broiled, grilled, or lightly pan-fried walleye served with french fries and tartar sauce

## HALIBUT AND LOBSTER *DF*

Seared halibut over white rice with lobster and pepper sauce

## VEGAN LO MEIN

Rice noodles with sauteed peas, carrots, onions, and peppers in a tangy Asian sauce

## DUCK SALAD

Seared duck breast on a sesame crisp spring mix, with blackberry horseradish sauce, and crumbled haloumi cheese

## MUSHROOM SESAME POT STICKERS

Eight mushroom pot stickers steamed and served with Thai peanut dipping sauce and toasted sesame seeds *DF, V*

## 8OZ FILET *GF*

Grilled 8oz filet served with garlic mashed potatoes, sauteed asparagus, and veal demi-glace

## LOBSTER SPAGHETTI

Lobster claw cream sauce served over house made spaghetti

## CHATEAUBRIAND FOR TWO *GF*

Classic table side carved beef tenderloin for two served with duchess mashed potatoes, grilled asparagus, and béarnaise sauce