

DINNER MENU APPETIZERS

Artichoke & Spinach Dip 8
Parmesan Cheese, Focaccia Crostini

Calamari Fritti 10
Zucchini Julienne, Horseradish Cocktail Sauce,
Roasted Red Pepper Remoulade

Ahi Tuna Tartare 12
Ginger, Wasabi, Sesame, Avocado, Mango,
Papaya, Seaweed Salad, Balsamic Reduction

Maryland Blue Crab Cakes 12
Pan Seared, Micro Greens,
Roasted Red Pepper Remoulade

Shrimp Cocktail 13
House Made Cocktail Sauce, Celery Root Remoulade

Steamed Greenlip Mussels or Manila Clams 11
Garlic, Shallots, Chardonnay Sauce,
Sun Dried Tomato Basil Bread Crumbs

House Cured Wild Salmon Carpaccio 11
Dill Crème Fraiche, Capers, Shallot, Toasted Brioche

**Heirloom Tomato &
Fresh Buffalo Mozzarella** 10
Fresh Basil, Balsamic Vinaigrette

Shrimp and Vegetable Tempura 12
Broccoli, Carrots, Zucchini, Asparagus,
Yuzu Wasabi Dipping Sauce

Beef Steak Tartare 14
Fresh Ground Beef Tenderloin,
Mustard Anchovy Caper Dressing,
Grilled Baguette

Fresh Oysters on the Half Shell
House Made Cocktail Sauce and Mignonette
Half Dozen 15
Shucker's Dozen 29

CHEF'S PLATTERS

For Two or More Guests

Chilled Seafood Platter 32/two guests
Oysters, Crab Legs, Shrimp,
Cured Wild Salmon, Ahi Tuna,
New Zealand Green Lip Mussels, Cocktail Sauce,
Mignonette, Soy and Wasabi, Pickled Ginger

Charcuterie Platter 26/two guests
San Daniele Prosciutto, Rosette De Lyon Salami,
Mortadella, Leoncini Pancetta,
House Made Pork Pate (Rillettes),
Artisan Bread

Vegetable Platter (Gluten Free) 16/two guests
Persian Cucumber, Baby Carrots, Lemon Vinaigrette,
Sundried Tomato and Scallion Dip

Artisan Cheese Platter 26/two guests
Roquefort, Aged Manchego, Valbreso Feta,
Humbolt Fog Goat Cheese, Mango Chutney,
Pistachios, Candied Pecans, French Baguette

Kaiser Trio 16/two guests
House Made Hummus, Marinated Bell Peppers,
Five Olive Tapenade, Sesame Wafers, Pita Bread

ENTRÉE SALADS

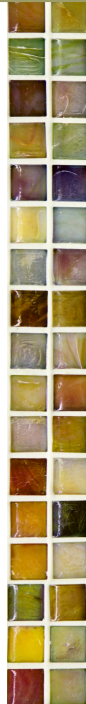
Add to any of our salads:

Grilled Chicken Breast 6

Jumbo Shrimp 9

Wild Salmon 9

Seared Ahi Tuna 9



SOUPS & SALADS

Split Pea Soup 6
With Mild Andouille Sausage

Soup du Jour market

Wedge 7
Iceberg Lettuce, Red Onions,
Diced Tomatoes,
Citrus Blue Cheese Dressing

Belgian Endive 8.5
Roquefort, Granny Smith Apples, Golden Raisins,
Champagne Vinaigrette, Savory Walnut Pastry

Baby Frisee 8.5
Aged Manchego Cheese, Hardboiled Egg,
Pancetta Cracklings, Artichoke Spread Bruschetta,
Bacon Dressing

Classic Caesar 7
Focaccia Croutons, Grana Padano Parmesan,
Anchovy Garnish

Asian Vegetable Salad 7
Napa Cabbage, Daikon Radish, Carrots,
Crispy Rice Noodles, Ponzu Vinaigrette

Candied Duo of Beets 9
Valbreso Feta Cheese, Fresh Mint, Pistachio,
Golden Balsamic Vinaigrette

Organic Mixed Field Greens 7.5
Candied Pecans, Diced Tomatoes,
Blue Cheese Crumbles,
Sun Dried Cranberries,
Raspberry Opal Basil Vinaigrette

WOOD FIRED OVEN PIZZA

Barbecue Chicken 13.5
Caramelized Red Onion, Mozzarella

Traditional Meat 13.5
Italian Sausage, Pepperoni,
Roasted Garlic, Marinara, Mozzarella

Greek Steak 13.75
Marinated Filet Mignon, Feta, Kalamata Olives,
Artichoke Hearts, Oregano, Marinara

Margherita 12.5
Roma Tomatoes, Fresh Basil,
Mozzarella, Parmesan

Roasted Vegetable 13
Mushrooms, Eggplant, Artichoke Hearts, Zucchini,
Bell Peppers, Tomatoes, Mozzarella, Goat Cheese

Chicken Alfredo 13.5
Fresh Mozzarella, Mushrooms, Spinach,
Roasted Garlic, Parmesan

Rustica 14
Italian Sausage, Roasted Bell Peppers, Mushrooms,
Caramelized Red Onion, Marinara, Mozzarella

Hawaiian 13.5
Honey Cured Ham, Fresh Pineapple, Serrano Peppers,
Marinara, Mozzarella

Blue Cheese, Roquefort and Pear 13.5
Crisp Asian Pear, Blue Cheese and
Roquefort Crumbles, Mozzarella

Our Executive Chef is Didier Tsirony

Please refrain from smoking on our Patios. No mobile telephone use in our dining areas, including our patios. 11-28-2011

MEATS

We at Kaiser Grille are committed to using only fresh, natural, sustainable, ingredients from ecologically and environmentally responsible suppliers. Our beef is exclusively USDA certified Angus Beef that is antibiotic and hormone free.

FRESH PASTA

Capellini 15

Marinara Sauce, Chopped Garlic, Diced Tomatoes, Extra Virgin Olive Oil, Fresh Basil

Linguini Frutti di Mare 24.5

Tossed in Basil Pesto with Green Lip Mussels, Clams, Shrimp, Fresh Fish, Sea Scallops, Tomatoes, Fresh Basil, Chardonnay Wine Reduction

Penne 19

Salami, Chorizo, Bell Peppers, Eggplant, Oregano, Marinara

Maine Lobster Macaroni and Four Cheeses 25

Lobster Sauce, Cheddar, Mozzarella, Parmesan Gruyere Cheeses, Elbow Macaroni

Fettuccini Alfredo 15

Garlic Cream, Grana Padano Parmesan Grilled Chicken add 6
Jumbo Shrimp add 9

Open Faced Mushroom Ravioli 21

Truffle Butter Sautéed Shitake, Portobello, White Button and Morel Mushrooms, Polenta, Asparagus

Seafood Risotto 27.5

Sea Scallops, Shrimp, Green Lip Mussels, Clams, Mushrooms, White Truffle Oil, Arborio Rice, Parmesan, Chives

Tagliolini with Chicken 19

Lightly Smoked Pulled Chicken, Leeks, Fava Beans, Scallion Cream

Four Cheese Macaroni 16

Cheddar, Mozzarella, Parmesan, Gruyere Cheeses, Elbow Macaroni Grilled Chicken add 6
Jumbo Shrimp add 9

Gluten Free Quinoa Linguini Primavera 18

Roasted Garlic, Fresh Basil

SIDES

Each 5

Vegetable du Jour - Chef's Interesting Seasonal Creation

Yukon Gold Mashed Potatoes

Fresh Grated Horseradish Yukon Gold Mashed Potatoes

Au Gratin Potatoes

French Fries

Sweet Potato Fries add 1

Sautéed or Grilled Asparagus

Four Cheese Macaroni

Sweet Potato Puree

Parmesan Truffle Fries add 1

Truffled Yukon Gold Mashed Potatoes add 1

No Substitutions Please

Ask your server how you can be rewarded each time you dine .

Kaiser Grille is a member of the Kaiser Restaurant Group

Kaiser Grille is pleased to honor requests for split or shared entrees for an additional charge of 6

Separate check requests will be gladly accommodated on checks split in equal parts only.

A Service Charge of 18% will be automatically added for your convenience on parties of eight or more. 11-28-2011



Roasted Prime Rib of Beef 29.5

King Cut, Fresh Grated Horseradish Yukon Gold Mashed Potatoes, Au Jus
Available Blackened Cajun Style

Filet Mignon Medallions 26.5

Four Cheese Macaroni, Cognac Pepper Reduction

Prime New York Steak 36

Roasted Shallot Merlot Butter, French Fries

Grilled Filet Mignon 29.5

Roquefort Topping, Au Gratin Potatoes Pinot Noir Reduction.

Flat Iron Steak 23.5

Citrus and Shallot Marinated, Port Truffle Sauce, Au Gratin Potatoes

Baby Back Pork Ribs 26.5

Barbecue Sauce, Sweet Potato Puree, Cole Slaw

Kentucky Whisky Brined Pork Chops 24

Double Cut, Sweet Potato Puree, Apple Chutney Butter

Sautéed Provimi Veal Tenderloin 29

Fresh Fettuccini Pasta, Morel Mushroom Cream

Braised Lamb Shank Tajine 27

Chickpea and Raisin Couscous, Preserved Lemon Cardamom Essence

Herb Marinated New Zealand Rack of Lamb 34

Dijon Mustard and Panko Bread Crusted, Ratatouille, Fresh Mint Au Jus

Herb and Preserved Lemon Rubbed Rotisserie Chicken 19

Half Chicken, French Fries

Chicken Breast Piccata 24

Pan Roasted, Caper Lemon Chardonnay Sauce Yukon Gold Mashed Potatoes

Chicken Schnitzel 25

Buttermilk-Dijon Breaded, Yukon Gold Mashed Potatoes

SEAFOOD

All Seafood is available simply grilled or sautéed

Kaiser's Fresh Fish Mixed Grille 27

Wild Salmon, Mahi Mahi, Australian Sea Bass Saffron Risotto, Grilled Pineapple Compote, Lemon Butter Cream Sauce

Ahi Tuna 27

Pepper Sesame Crusted, Seared RARE, Wasabi Mashed Potatoes, Pickled Ginger, Sake Soy Citrus Reduction

Wild Salmon 27

Citrus Glazed, Sautéed Spinach, Orange and Ruby Red Grapefruit Segments, Pommery Mustard Beurre Blanc

Australian Sea Bass 27

Five Olive Tapenade Brushed, Artichoke Puree, Grappa, Tomato Basil Coulis

Macadamia Nut Crusted Mahi Mahi 27

Braised Baby Bok Choy, Pickled Green Mango, Coconut Milk Foam

Butter Poached Petrale Sole 27

Yukon Mashed Potatoes, Caper Berry, Kaffir Lime Beurre Blanc, Toasted Sliced Almonds