

KAHKWA DINNER MENU

NIBBLES & NOSH

CAJUN CHICKEN QUESADILLA 12

Blackened Chicken Breast, Sautéed Onions
Peppers, Tomatoes, Cheddar Jack Cheese
Sour Cream, Salsa

**AHI TUNA APPETIZER 15

Sesame Crusted Tuna, Wasabi, Pickled Ginger
Ponzu Sauce, Sesame Wakame Seaweed Salad

GENERAL TSO CHICKEN BITES 13

Tender Marinated Chicken Bites Dredged in
Seasoned Corn Starch and Flour then Fried, Spicy
General Tso Sauce, Toasted Sesame Seeds
Shaved Scallion

SIGNATURE SHRIMP COCKTAIL 16

Horseradish Cocktail Sauce, Lemon Wedges

SOUPS

CHICKEN NOODLE 4/6

Tender Chicken Simmered with Onions
Celery, Carrot, and Thyme

FRENCH ONION 5

Topped with Crostini, Parmesan
and Swiss Cheese

KAHKWA SIGNATURE LOBSTER BISQUE 6/8

Garnished with Leeks, Celery, Shrimp
and Scallops

SOUP DU JOUR 4/6

Ever Changing

SALADS

Salad Enhancements: Marinated Grilled or Blackened Chicken Breast 6;

**Grilled or Blackened Salmon 9; Grilled or Blackened Shrimp 7; **Flash Seared Tuna 10; **Broiled Sirloin Steak 13

CAESAR SALAD 6/8

Romaine Hearts Tossed with
Shredded Parmesan, Creamy Caesar Dressing
Garlic Thyme Croutons, Shaved Parmesan Garnish

FARMHOUSE SALAD 7/9

Arcadian Greens, Bacon Lardons, Grape Tomato
Sunflower Seeds, Shaved Radish
Crumbled Fresh Cheese, Sweet Vidalia Onion Dressing

FATTOUSH 6/8

Romaine Hearts, Fresh Tomatoes
Cucumbers, Red Onion, Torn Mint
Crumbled Feta Cheese, Pita Croutons
Lemon Mint Vinaigrette

MEDITERRANEAN SALAD 8/11

Romaine Hearts, Marinated Olives, Artichokes
and Roasted Red Peppers
Tossed in an Oregano Vinaigrette
Topped with Crumbled Feta Cheese

 Gluten Free

To ensure your safety, please advise of any allergies or food sensitivities.
Our kitchen is happy to accommodate any dietary needs including celiac, low fat, vegan, vegetarian, etc.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of food borne illness, especially if you have certain medical conditions.

SANDWICHES

Choice of One: French Fries, Waffle Cut Sweet Potato Fries, Onion Rings, Cottage Cheese, Fruit Cup, Coleslaw

**HOUSE BLEND BURGERS 6OZ: 10 // 8OZ: 14

Served on a Buttered Brioche Bun with Lettuce, Tomato and Red Onion

Topping Choices: Swiss, American, Cheddar, Provolone, Pepper Jack, Crumbled Bleu Cheese
Sautéed Mushroom, Sautéed Bell Peppers, Sautéed Onions
Applewood Smoked Bacon, Fried Egg

**SIGNATURE BURGER "THE VERMONTER" 6OZ: 12 // 8OZ: 16

*Signature Blend Burger, Maple Candied Bacon
White Cheddar, Caramelized Onions, Whole Grain Mustard*

**B.E.L.T. 7/9

*Smoked Bacon, Two Fried Eggs, Arcadian Greens
Ripe Tomato, Everything Aioli
Choice of Toasted Bread*

**BAVARIAN STEAK SANDWICH 19

*Open Faced Steak Sandwich Topped with
Guinness Grilled Onions and Swiss Cheese*

GRILLED CHICKEN SANDWICH 11

*Marinated Grilled Chicken Breast, Buttered Brioche Bun
Lettuce, Tomato and Red Onion*

CALIFORNIA TURKEY BURGER 13

*All White Meat Turkey Burger
Served on a Buttered Brioche Bun
with Lettuce, Tomato, Red Onion, Avocado
Onion, and Sesame Aioli*

ENTRÉES

All Entrées Served with Side Garden Salad

**FILET MIGNON 38

*Smashed Yukon Potatoes, Pan Roasted Petite Carrots
Cognac and Rosemary Demi-Glace
Add Shrimp Scampi 7; Twin Scallops 10*

ASIAGO CRUSTED CHICKEN 22

*Creamy Risotto, Garlic Butter Broccoli
Club Made Marinara, Fried Spinach*

**ALMOND CRUSTED SALMON 28

*Roasted Red Pepper Risotto, Broiled Asparagus
Mustard "Caviar"*

**PREMIUM BONE-IN PORK CHOP 34

*White Bean Cassoulet, Buttered Broccoli Florets
Smoky "Bacon" Dust*

LAKE ERIE PERCH 14/20

Served with Coleslaw, French Fries and Awesome Sauce

TUSCAN SHRIMP & CANNELLINI BEAN RAGOUT 26

*Jumbo Shrimp Sautéed with
Stewed Smoked Cannellini Beans, Garlic
Mirepoix, Charred Tomato, Spinach, and Fresh Herbs
Grilled Artisan Baguette*

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