

CHICKEN & PASTA ENTRÉES

All accompanied by garlic bread and a side of your choice.

Chicken Alfredo | \$18.9

Grilled chicken breast, tossed in Alfredo sauce with black beans and roasted red peppers. Served over cavatappi.

Tri Color Cheese Tortellini Marsala | \$16.9

Tri color tortellini blended with tomato, spinach, mushrooms and imported Florio's Marsala Wine sauce. Garnished with shaved Parmesan Cheese.

California Craze Chicken | \$18.9 *GFE

Chicken medallions sautéed with roasted pine nuts in a Malibu Rum Cream Sauce, with tomato, Monterrey Jack cheese and scallions.

Chicken Marsala | \$18.9

Tender chicken medallions, imported Florio's Marsala Wine, butter and cremini mushrooms, sautéed to perfection. Served over cavatappi.

STEAKS

Maker's Mark Bourbon Street Strip | \$22.9

12oz boneless New York Strip Steak seasoned overnight in our Maker's Mark Bourbon Marinade, then char grilled over our open fire.

Butcher's Block Delmonico Steak 12oz | \$23.9 *GFE

The perfect steak, well marbled, char grilled over our open fire or blackened.

Filet Mignon 6oz | \$26.9 *GFE

Moist tender steak, cooked to perfection over our open fire.

Medium well and well done will be butterflied.

PRIME RIB OF BEEF - HOUSE SPECIALTY *GFE

Seared, then slow roasted prime rib of beef served with au jus and horseradish sauce.

8oz \$18.9 | 12oz \$24.9 | End Cut \$21.9 *when available*

8oz blackened prime rib cooked to medium well only \$18.9

VEAL – PORK - LAMB ENTRÉES

Butcher's Block Pork Chop | \$18.9 *GF

10oz boneless pork chop, grilled to order. Accompanied by the Chef's apple chutney.

Butcher's Block Cajun Style Pork Chop | \$18.9 *GFE

10oz boneless pork chop, Cajun dusted, pan seared and served drizzled with Cajun cream sauce.

Accompanied by the Chef's apple chutney.

Rack of Lamb whole \$27.9 | half \$19.9

Marinated then grilled, served over rosemary demi glaze.

Butcher's Block Veal Chop | \$22.9

10oz T-Bone veal chop grilled to order. Accompanied by delicate sage, garlic and veal au jus.

Children's Menu Available

Warning to consumers – consuming rare, raw or undercooked meat or seafood, may cause foodborne illness. 5/1



Katie Belle's™

APPETIZERS

Crispy Hong Kong Chicken Tenders | \$8.9

Fresh chicken tenders twice fried to crispy and tossed in our Hong Kong Sauce.
Garnished with fresh scallions and cilantro.

Coconut Shrimp | \$8.9

4 jumbo shrimp, hand breaded with coconut breading, deep fried to a golden brown.
Accompanied by the Chef's sweet n sour sauce.

Escargot | \$8.9

Classically baked in garlic butter. Served with garlic bread sticks.

Main Street Crostini | \$8.9

Toasted crostini topped with our creamy avocado salsa, consisting of fresh avocado,
red onion, aged balsamic vinegar, diced tomato, diced seedless cucumber, minced chives,
chopped fresh basil and extra virgin olive oil.

SALADS

Grilled Chicken Tenders Salad or Hong Kong Chicken Tender Salad | \$15.9

Tossed greens garnished with seedless cucumber slices, black olives, imported bleu cheese crumbles,
scallions, shredded carrots, green peas and tomato with the dressing of your choice. Served with garlic bread

Van Patten Salad Bar (includes 30 toppings) with Tuscan Bread and dipping oil | \$13.9

SALAD DRESSINGS all *GF

Bleu Cheese, Sweet 'n' Sour, Ranch, Fat Free Raspberry Vinaigrette, Honey Mustard,
Russian, Champagne Vinaigrette, Balsamic Bleu Cheese, Dark Italian

SOUPS

Baked French Onion Soup \$5.9 crock
Chef's Soup of the Day \$2.9 cup | \$5.5 crock

ON HOAGIE | \$16.9

Served on a garlic buttered and toasted hoagie roll.
Accompanied by a side salad and fries.

Shaved Prime Rib

Grilled with onion and peppers and topped with Provolone.

Smokey Buffalo Chicken

Grilled chicken tenders tossed in our buffalo sauce, Smokey Gouda Cheese, lettuce and tomato with
Ranch or Bleu Cheese dressing on the side.

SEAFOOD ENTREES

Baked Parmesan Encrusted Orange Roughy | \$20.5

Wild caught Orange Roughy, encrusted with Parmesan Cheese,
bread crumbs and fresh basil, baked in our oven.

Fresh Swordfish Steak, Grilled or Blackened | \$20.5

8oz portion of fresh swordfish prepared your way.

Fresh Salmon *GFE Grilled, or Blackened | \$18.5

7oz of fresh salmon prepared your way.

CHOOSE ONE OF OUR PREMIUM SAUCES

Raspberry Chipotle, Cajun Cream Sauce *GF or Scampi Butter Sauce *GF

HOUSE FAVORITE SEAFOOD ENTREES

Orange Roughy Duet | \$22.5 *GFE

Wild caught Orange Roughy, baked then topped with 3 shrimp scampi.

Fresh Swordfish Oscar | \$24.9

8oz portion of fresh Swordfish, grilled then topped with lump crabmeat,
fresh asparagus and Hollandaise sauce.

Chinatown Salmon | \$19.5 *GFE

Grilled salmon glazed with Chinatown Sauce (ginger, Kikkoman low sodium soy sauce,
brown sugar and garlic) with Jasmine Rice and Scampied Broccoli.

Jumbo Crab Cakes | \$21.9

2 sautéed southern style crab cakes with lump crab, Dijon mustard, fresh herbs,
bread crumbs, Old Bay Seasoning, eggs and fresh lemon juice .

Shrimp and Scallop Scampi Chardonnay | \$21.5 *GFE

Shrimp and scallops sautéed in garlic and butter with fresh lemon, Chardonnay Wine, tomato and fresh basil.

Kennedy Family's Citrus Glazed Salmon | \$20.5 *GFE

Grilled salmon drizzled with a sauce of fresh orange, butter, orange juice, aged balsamic vinegar,
chopped pickled ginger, sugar and Grand Marnier.

All entrées include salad, one trip to our salad bar or a cup of soup of the day,
choice of a side dish, Crusty Tuscan Bread and dipping oil

SIDE CHOICES AVAILABLE WITH ENTRÉES

Cavatapi Pasta, Mashed Potatoes, Baked Potato, Criss Cross Fries,
Jasmine Rice, Vegetable of the Day *GF, or Scampied Broccoli *GF

ALA CARTE SIDE DISHES

Oscarize any Entrée, Side Caesar Salad, Side Santa Barbara Spinach Salad or Key Club Salad \$4.9

Cavatapi, Mashed Potatoes, Baked Potato, Criss Cross Fries or Jasmine Rice \$2.9

Vegetable of the day or Scampied Broccoli \$2.9

Add a 5oz Cold Water Lobster Tail \$12.9

*GF – gluten free

*GFE – gluten free entrée