

KEVIN'S

APPETIZERS

BEEF EMPANADAS

With Lime Zest Sour Cream

PORK STEAMED BUNS

Sous Vide Pork, Cucumber Kimchi

FRIED CALAMARI

With Sweet & Spicy Tomato, Bell Pepper Sauce

KENTUCKY FRIED QUAIL

With Caraflex Cabbage Slaw

GRILLED SPANISH OCTOPUS

With Fried Fingerling Potatoes, Sweet Tomato Puree, Paprika & Smoked Olive Oil

CHARCUTERIE

Drunken Goat Cheese, Black Waxed Cheddar, Camembert, Serrano Ham, Salami, Prosciutto, Cotton Candy Grapes, Cherry Preserves & Mini Toasts

SHRIMP & SNOW CRAB COCKTAIL

Preserved Lemon Cocktail

OYSTERS - BLUE POINTS / WESTPORT & NORWALK ISLAND, CT

Mignonette & Preserved Lemon Cocktail

SOUPS AND SALADS

FRENCH ONION SOUP

With Croutons, Swiss & Provolone Cheese

CREAM OF ARTICHOKE

Crispy Sun Choke

HOUSE SALAD

Mixed Greens, Cherry Tomatoes, Carrots, Cucumber

CAESAR SALAD

Romaine Hearts, Seasoned Croutons, Grana Padano Cheese

ENDIVE AND ARUGULA SALAD

Baby Arugula, Endive, Dried Cherries & Apricots, Goat Cheese, Smoked Almonds, Meyer Lemon Vinaigrette

TABLE SIDE CAESAR FOR TWO

Prepared for a Minimum of 2 People

SALAD ADDITIONS

Grilled Chicken	Shrimp
Salmon	Flat Iron



ENTRÉES

CAVATELLI

House-Made Cavatelli, Chicken, Baby Arugula, Mushrooms, Sun-Dried Tomato, Pearl Onions, Light Pesto Cream Sauce

CHICKEN MARSALA

With Crimini Mushrooms, Potato Puree, Seasonal Vegetable

GRILLED JERK CHICKEN

With Pineapple Carrot Slaw, Rice, Seasonal Vegetable

SHRIMP & SCALLOP SAMBUCCA

With House-Made Pappardelle Pasta & Sambucca Blush Sauce

JUMBO LUMP CRAB CAKES

With Remoulade, Potato Puree & Seasonal Vegetable

GRILLED JAIL ISLAND SALMON FILLET

Ginger-Soy Glazed with Basmati Rice & Seasonal Vegetable

PAN ROASTED HALIBUT

With Yellow Oyster Mushrooms, Spring Onion, Sun Chokes & Roasted Potatoes

BONE-IN PORK CHOP

Spring Onion Marmalade, Potato Puree & Seasonal Vegetable

SUNFLOWER HONEY & LAVENDER DUCK BREAST

Confit Duck Leg, Potatoes & Seasonal Vegetable

VEAL SCALLOPINI

With Sun-Dried Tomatoes, Capers, Mushrooms, Hot Cherry Peppers & Fingerling Potatoes

8OZ. CENTER CUT FILET MIGNON

With Veal Demi-Glace, Potato Puree & Seasonal Vegetable

12OZ. STRIP STEAK

Black Truffle Butter, Potato Puree & Seasonal Vegetables

DRY RUBBED FLAT IRON STEAK

With House-Made Fries, Steak Sauce & Seasonal Vegetables

**** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. ****