

KITES RESTAURANT

DINNER IS SERVED FROM 5:00 – 10:00pm

SOUP

- ROASTED TOMATO SOUP v..... 9
focaccia croutons
- FRENCH ONION SOUP 9
gruyere, provolone, rustic crouton

EAT YOUR GREENS

- CAESAR 15
parmesan, balsamic grape tomatoes, focaccia croutons
- WEDGE GF..... 15
iceberg, blue cheese, nuneske's bacon lardons, tomato, scallions
- LEAFY GREENS v GF..... 15
chickpeas, dried cherries, roasted red beets, tomato, cucumber, pistachios, pomegranate balsamic
- MEDITERRANEAN v GF 15
spring greens, quinoa, kalamata olives, sundried tomatoes, almonds, feta, lemon herb vinaigrette
- [ADD TO ANY SALAD]
SHRIMP +13 SALMON +12 GRILLED CHICKEN +10 FLAT IRON STEAK +15

STARTERS

- LEMON GARLIC HUMMUS VEGAN 16
toasted pine nuts, fresh vegetables, pita bread
- CRISPY BRUSSELS SPROUTS v GF..... 15
sweet peppers, parmesan, chipotle lime mayo
- RUSTIC PIZZA v 16
four cheese, basil
- SHRIMP COCKTAIL 22
cocktail sauce, lemon
- MARYLAND BLUE CRAB CAKES [2] 22
peppadew tarter sauce
- CALAMARI FRITTI 19
cherry peppers, bang bang sauce
- CHICKEN WINGS [10] GF 17
bbq or buffalo, blue cheese
- ASIAN BEEF LETTUCE WRAPS 20
chili marinated beef flat iron, fresh cilantro, pickled cucumber + carrots

THE MAIN DISH

- PAPPARDELLE PRIMAVERA v 26
squash, carrots, broccoli rabe, roasted tomato, garlic oil, shaved parmesan
[ADD] Chicken +10 Salmon +12 Shrimp +13
- PENNE A LA VODKA v 26
picante tomato cream, parmesan
[ADD] Chicken +10 Salmon +12 Shrimp +13
- MARINATED PORTOBELLO VEGAN 25
sautéed spinach, roasted grape tomato, mango chutney, jasmine rice
- SEARED SALMON GF..... 27
citrus honey glaze + creamy spinach quinoa risotto
- MISO DIJON BAKED COD GF..... 29
sesame garlic asparagus, jasmine rice
- BAKED IMPERIAL CRABMEAT STUFFED SHRIMP 30
aged mild provolone, roasted cherry tomato, asparagus + mash potato
- FREE-RANGE CHICKEN BREAST GF 29
bourbon chicken sauce, sautéed spinach and carrots + Jasmine rice
- BEYOND BURGER v..... 22
avocado, green leaf lettuce, tomato, chipotle mayo, brioche bun, fries, slaw
- CSR STEAK HOUSE BURGER 20
8oz sirloin burger, bacon jam, tomato, green leaf, choice of cheese, house steak sauce, shoestring fries
[ADD] SAUTÉED MUSHROOMS OR ONIONS. +3
- HALF RACK ST. LOUIS RIBS 30
chili garlic barbeque, macaroni + cheese, coleslaw
- STEAK FRITES GF 42
12oz angus sirloin, red wine sauce, roasted cherry tomato, parmesan truffle fries
- GRILLED COWBOY STEAK 49
16oz bone-in-ribeye, blue cheese butter, frizzled onions, broccoli rabe, mashed potatoes
- SURF AND TURF 48
8oz filet mignon, crab cake, mashed potato, sautéed asparagus hollandaise sauce
- FILET MIGNON GF 42
8oz filet mignon, herb garlic butter, mashed potato, sautéed asparagus
- VEAL RAGU 28
gnocchi, basil ricotta, shaved parmesan, garlic sour dough toast

ON THE SIDE

- BROCCOLI RABE 9
- SAUTÉED SPINACH 9
- SAUTÉED ASPARAGUS + HOLLANDAISE 9
- FRIES 9
- SWEET POTATO FRIES 9
- MASHED POTATOES 9
- CREAMY SPINACH QUINOA RISOTTO 9

DINNER

Before placing your order, please inform your server if a person in your party has a food allergy.

V vegetarian GF gluten free

A 3% credit card processing fee will apply.

COCKTAILS

ELDERFLOWER COLLINS	17
grey goose vodka, elderflower cordial, lemon	
BLACKBERRY COSMOPOLITAN	17
absolut vodka, blackberry	
CUCUMBER SPRITZER	17
stoli vodka, cucumber, dry vermouth, club soda, tonic	
GIN-GIN MULE	17
hendrick's gin, ginger beer, simple syrup	
SUMMER SLAMMER	17
aviation gin, amaretto, peach schnapps, orange juice	
WATERMELON MARGARITA	17
hornitos plata tequila, watermelon, lime	
MANGO COOLER	17
bacardi rum mango chili, mango purée, lime	
STRAWBERRY-LEMONADE	17
bulleit bourbon, strawberry, lemon, iced tea	

WHITE WINE

SPARKLING

JEIO PROSECCO, ITALY	56 [bottle]
GAMBINO PROSECCO	11 - 42
CHANDON BRUT SPLIT, CALIFORNIA	13
CHANDON BRUT, CALIFORNIA	69 [bottle]

ROSÉ

BODEGAS BRECA, SPAIN	40 [bottle]
CROIX DE PEYRASSOL, FRANCE	44 [bottle]
THE BEACH, WHISPERING ANGEL, FRANCE	13 - 48

RIESLING

KENDALL-JACKSON	44 [bottle]
AUGUST KESSELER, GERMANY	44 [bottle]
PIERRE SPARR, FRANCE	11 - 40

SAUVIGNON BLANC

CARMEL ROAD, CALIFORNIA	40 [bottle]
FRENZY, NEW ZEALAND	44 [bottle]
OYSTER BAY, NEW ZEALAND	12 - 44

PINOT GRIGIO

ELENA WALCH, ITALY	48 [bottle]
IL MASSO, ITALY	11 - 40
VILLA POZZI, SICILY, ITALY	48 [bottle]
TORSELLA, ITALY	11 - 40

CHARDONNAY

CARMEL ROAD, CALIFORNIA	11 - 40
SMOKING LOON, CALIFORNIA	40 [bottle]
MAS LA CHEVALIÈRE, FRANCE	12 - 44
MURPHY GOODE, CALIFORNIA	44 [bottle]

MILK SHAKES

CHOCOHOLOGIC	10	VANILLA	10
STRAWBERRY SHORTCAKE	10	SALTED CARAMEL	10

DRAFT BEER

COORS LIGHT	8	FORGED IRISH STOUT	9
BLUE MOON	9	SIERRA NEVADA	9
YUENGLING	8	HAZY LITTLE THING	
SAM ADAMS SEASONAL ...	9	DOC' S HARD CIDER	
MODELO	9	CRICKET HILL FOH	
STELLA ARTOIS	9	CRYSTAL SPRINGS EXCLUSIVE	
MONTAUK WAVE CHASER IPA .	9	DOGFISH HEAD	
		60 MINUTE IPA	

BOTTLED BEER

BUD LIGHT	8	BUDWEISER	8
COORS LIGHT	8	MICHELOB ULTRA	8
AMSTEL LITE	9	CORONA	9
MILLER LITE	8	ANGRY ORCHARD	8

CANNED COCKTAILS

HIGH NOON	10	DOGFISH COCKTAILS ...	10
WHITE CLAW	10	BACARDI COCKTAILS ...	12

RED WINE

PINOT NOIR

ROUTESTOCK, SONOMA COAST, CALIFORNIA	64 [bottle]
LA CREMA, SONOMA COAST, CALIFORNIA	44 [bottle]
CARMEL ROAD, CALIFORNIA	11 - 40
MURPHY GOODE, CALIFORNIA	44 [bottle]

MERLOT

STERLING MERLOT, CALIFORNIA	40 [bottle]
MURPHY GOODE, CALIFORNIA	44 [bottle]
JACOB'S CREEK, AUSTRALIA	11 - 40

MALBEC

TINTO NEGRO, ARGENTINA	12 - 44
CHÂTEAU LES CROISILLE CAHORS, FRANCE	44 [bottle]

ITALIAN

ANTINORI SANTA CRISTINA, CHIANTI, ITALY	12 - 44
BANFI CHIANTI CLASSICO, ITALY	12 - 44
IL POGGIONE, TOSCANA, ITALY	60 [bottle]
MONTONI, NERO D'AVOLA, SICILY, ITALY	52 [bottle]

CABERNET SAUVIGNON

FAMILIA TORRES 16 GRAN CORONAS, SPAIN	60 [bottle]
CALLAWAY CELLARS, CALIFORNIA	12 - 44
BAROSSA VALLEY ESTATE, AUSTRALIA	11 - 40
CARMEL ROAD, CALIFORNIA	40 [bottle]

BEVERAGES

SODA	5	STILL WATER	10
ICED TEA	5	SPARKLING WATER ..	10
JUICE	5	ICED COFFEE	5
MILK	5		