



**DINNER**

## SOUPS & SALADS

### Tomato Bisque Soup 11

Crispy Polenta Crouton / Fresh Basil

### Greek Salad 15/10 GF

Baby Arugula / English Cucumber / Charred Grape Tomatoes / Shaved Sweet Red Onion / Kalamata Olives / Fire-Roasted Red Pepper / Feta / Lemon Oregano Vinaigrette

### SupperClub Salad 16/10 GF

Mixed Greens / Roasted Beets / Golden Raisins / Glazed Walnuts / Goat Cheese / Roasted Shallot Vinaigrette

### Kitchen Salad 16/10 GF

Baby Field Greens / Strawberries / Blueberries / Candied Almonds / Granny Smith Apple / Fresh Mozzarella / Sweet & Sour Vinaigrette

### Beet Stack 16 GF

Red Beets / Goat Cheese / Arugula / Lemon Vinaigrette / Mandarin Orange / Pomegranate Glaze / Almond

### Enhance Your Salad

Add Grilled Chicken Breast 8 GF  
Add Wild Isle Salmon Filet (4oz) 10 | (8oz) 13 GF  
Add Seared Blackened Tuna 12 GF  
Add Crab Cakes 13

## STARTERS

### Asiago Cheese Dip 18

Roasted Red Pepper / Sun-Dried Tomatoes / Asiago / Mozzarella / Parmesan / Garlic Crostini

### Burrata 17

Tomato Jam / Basil Pesto / Olive Oil / Crisp Crostini

### Grilled Artichoke Hummus 19

English Cucumber / Greek Olives / Roasted Red Pepper / Grape Tomatoes / Extra Virgin Olive Oil / Fig Balsamic Reduction / Feta / Garlic Crostini

### Crispy Eggplant Tower 19

Tomato Jam / Fresh Mozzarella / Basil Pesto / Extra Virgin Olive Oil / Aged Balsamic Glaze

## KITCHEN CASUALS

### Pepper Crusted Burger\* 20

Natural Black Angus Blend / Caramelized Onion / House Smoked Cheddar / Applewood Smoked Bacon / Roasted Garlic Aioli / Arugula / Brioche Bun / Beer-Battered Fries

### Orange Chive Salmon Burger\* 20

Dill Caper Aioli / Baby Arugula / Roma Tomatoes / Brioche Bun / Sweet Potato Fries

### Roasted Chicken Sandwich 19

House Smoked White Cheddar / Crispy Pickled Onions / Roasted Shallot & Truffle Aioli / Baby Arugula / Ciabatta Roll / Sweet Potato Fries

### Shaved Ham & Brie Sandwich 18

Baby Arugula / Shaved Granny Smith Apple / Grilled Wheat Berry Bread / Apple Cider Reduction / Sweet Potato Fries

## ENTRÉES

Add A House Salad To Your Entrée 5

### Mediterranean Pasta 24

Penne / Lemon Garlic Pan Sauce / Sun Dried Tomato / Baby Spinach / Feta / Parmesan / Asiago  
ADD Grilled Chicken Breast 7

### Chicken Alfredo 28

Fettuccine / Alfredo Cream Sauce / Grilled Chicken

### Steak Gnocchi 30

Filet Tips / Potato Gnocchi / Red Peppers / Parmesan Cream Sauce

### Tuscan Chicken 30

Sautéed Chicken Breast / Lemon / Capers / Sun-dried Tomatoes / Feta / Parmesan / Asiago / Yukon Mashed Potatoes / Asparagus

### Maple Bourbon Glazed Scottish Salmon 34

Roasted Asparagus Risotto / Grilled Green Beans / Red Pepper Relish

### Blackened Mahi Mahi 35

Grilled Pineapple / Coconut Risotto / Strawberry Jalapeño Salsa / Grilled Green Beans

### 18 Hour Beef Short Rib 36

Yukon Gold Mashed Potatoes / Roasted Root Vegetables / Natural Au Jus

### Cowboy Filet\* 47

10oz House Cut Filet / Cowboy Butter / Cheddar Mashed Potatoes / Grilled Green Beans

## SIDES

Yukon Gold Mashed 8  
Grilled Green Beans 8  
Asparagus 8

Roasted Root Vegetables 8  
Roasted Asparagus Risotto 9

*Kitchen Policies: \$20 Cork Fee, Substitutions May Require Upcharge, Groups of 8 or More - One Check & 20% Gratuity Included.  
\* Consumption of Raw or Undercooked Meat, Poultry, Eggs, or Seafood May Increase the Risk of Illness. Please Alert Server of Allergies.*

GF Indicates Gluten Free Options **Purple Items Are House Favorites**

VIEW OUR MENU ONLINE

[KitchenOnPenn.com](http://KitchenOnPenn.com)

