

## **DINNER MENU**

### **Starters**

Stuffed Mushrooms – 12. Savory cracker stuffing.

Potato Skins – 15. Cheese, bacon and scallions. Sour cream.

Boneless Chicken Tenders – 17. Your choice of Ken's Buffalo, Garlic Parmesan or Tangy Gold BBQ sauce.

Fried Calamari Rings – 17. Calamari rings, banana peppers, cherry tomatoes.

Fried Risotto Bites – 13. Smoked Gouda risotto bites.

Scallops Wrapped in Bacon – 24. Sea scallops wrapped in bacon.

Onion Rings – 11. Hand cut onion rings, fried to a golden tint.

Shrimp Cocktail – 22. 4 shrimp cocktails.

### **Soups**

Ken's Famous Onion Soup – 10. Crouton, Swiss and Provolone cheese.

Clam Chowder – 10. New England style clam chowder.

Lobster Bisque – 11. Classic lobster bisque.

Soup Du Jour – 9. Our chef's daily creation.

### **Salads**

Ken's Original House Salad – 12. Iceberg lettuce, onion and tomatoes.

Caesar Salad – 12. Romaine, croutons, cheese and Caesar dressing.

Greek Salad – 15. Iceberg, olives, feta cheese, tomatoes, onion, cucumber and Greek dressing.

Iceberg Wedge – 12. Iceberg wedge, bacon, bleu cheese crumbs, onion and tomatoes.

Finale Salad – 12. Romaine, onion and tomatoes.

Caprese Salad – 15. Tomatoes, mozzarella, basil and balsamic glaze.

### **Add-Ons**

Grilled Chicken – 8. Boneless chicken breast.

Tenderloin Tips – 20. 8 oz portion.

Grilled Salmon – 14. 6 oz fillet.

Grilled Shrimp Skewer – 14. 5 grilled shrimp, tail-on.

### **Sides**

Mashed Potato – 7

Baked Potato – 8

Steak Fries – 7

Butternut Squash – 7

Broccolini – 6

Chef Fresh Cut – 7

Grilled Asparagus – 8

Risotto – 12

Pasta e Olio – 6

Sautéed Spinach Leaf – 7

## **Main Course**

All main courses are served with your choice of complimentary salad and one side from the side selection, unless otherwise noted.

At Ken's Steak House, we proudly serve Certified Angus Beef® — a brand recognized for exceptional quality, flavor, and tenderness. Every cut is USDA upper Choice or Prime and must meet 10 rigorous quality standards for marbling, appearance and consistency. Only the finest beef earns the Certified Angus Beef® distinction, delivering a rich, juicy, and unforgettable steakhouse experience in every bite. Certified Angus Beef® — a brand built on the dedication of family farmers and ranchers.

Ken's Special Sirloin – 40. 12 oz center cut sirloin.

Surf & Turf – 68. Petite filet mignon with a lobster tail.

Petite Filet Mignon – 45. 6 oz center cut, barrel cut.

Tenderloin Tips – 44. Marinated, ¾ pound.

Grilled Pork Chop – 44. 14 oz bone-in pork chop.

Wagyu Sirloin Strip Steak – 110. 12 oz wagyu, center cut sirloin. Perfect marbling creates a flavorful dining experience.

Chopped Sirloin – 28. Ground beef patty, mashed potato and mushroom demi-glaze.

Ken's Filet Mignon – 60. 10 oz center cut, barrel cut.

Delmonico Rib Eye – 60. 16 oz ribeye.

Lamb Chop – 55. 10 oz lamb chop with rosemary-red wine reduction.

Porterhouse Sirloin – 90. 28 oz center cut.

Prime Rib Thurs–Sun (as long as it lasts) – 12 oz 50 / 16 oz 65.

Ken Hanna Burger (No Salad) – 18. Ground in house daily. Served with lettuce, sliced tomato, red onion rings, and a pickle wedge on a brioche roll.

## **Poultry & Pasta**

Cheese Ravioli – 26. 3-cheese ravioli served in Ken's tomato sauce. Garlic bread.

Chicken Parmesan – 35. Traditional chicken parmesan. Served over rigatoni. Garlic bread.

Fettuccine Carbonara – 33. Authentic fettuccine carbonara.

Pasta Bolognese – 26. Ken's traditional bolognese served atop fettuccine.

Chicken Piccata – 26. Chicken medallions, lemons, and capers.

Pasta e Olio – 23. Angel hair pasta tossed with garlic and olive oil.

Chicken Mushroom Marsala – 24. Served over rigatoni.

Veal Milanese – 28. Breaded veal cutlet, fried until golden brown.

Chicken Saltimbocca – 30. Chicken, prosciutto, fresh sage and provolone.

## **Seafood**

Baked Haddock – 34. Daily fresh haddock.

Grilled Swordfish – 40. 8 oz swordfish steak, lemon butter melt.

Pan Seared Scallops – 42. Sea scallops seared in oil.

Oven Baked Shrimp – 30. Shrimp baked with a cracker crumb stuffing.

Broiled Salmon – 35. Drizzled with a Dijon-dill creamy aioli.

Shrimp Scampi – 30. Tossed with gemelli pasta.

Fried Haddock Plate – 32. Served with steak fries and coleslaw.

Lemon Sole – 30. Sautéed in a lemon caper cream sauce. Served over rice pilaf.

## **Food Safety Notice**

These items are cooked to order and may be served raw or undercooked.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

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