

# K-BAR

Est. 2013

STEAK HOUSE

## Starters

### BACON BLUE BRUSSELS

Roasted Brussels Sprouts, Bacon, Rogue Creamery Smokey Blue Cheese, Balsamic Glaze \$15

### JUMBO PRAWN COCKTAIL

Chilled Prawns, Fresh Lemon, Brandy Cocktail Sauce \$18

### PORK BELLY BITES

Crispy Pork Belly, Orange Ginger Glaze, Napa Slaw \$17

### AHI POKE NACHOS

Crispy Wonton Chips, Ahi Tuna tossed in Poke Sauce, Creamy Sriracha, Eel Sauce \$20

### RELISH PLATE

Assorted Pickled Vegetables and Olives \$17

## Salads

### CAESAR SALAD

Crisp Romaine Hearts, Croutons, Parmesan \$10

### ICEBERG WEDGE SALAD

House-Made Blue Cheese Dressing, Red Onions,  
Applewood Smoked Bacon, Rogue Creamery Smokey Blue Cheese Crumbles \$14

### GREEK SALAD

Crispy Romaine, Tomato, Cucumber, Red Onion,  
Kalamata Olives, Feta Cheese, Greek Dressing \$12

## Seafood

### KING SALMON

Wild Rice Medley, Grilled Zucchini, Chipotle Béarnaise \$47

### CAJUN SHRIMP PASTA

Cajun Cream Sauce, Prawns, Bell Peppers, Onions,  
Linguine, Garlic Toast \$40

### TUSCAN SCALLOP

Seared Scallops, Onion, Bell Pepper, Tomato, Kale,  
Creamy Tuscan Sauce, Yukon Mashed Potatoes \$60

Please be aware, our gluten-free menu items are not prepared in a gluten-free kitchen.

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~ An 18% gratuity will be added to parties of 8 people or more ~

# Steaks

*Served with House Salad or Soup du Jour, Seasonal Vegetables and choice of Baked Potato,  
Truffled Steak Fries, Wild Rice Medley or Mashed Yukon Gold Potatoes.*

## NEW YORK STRIP STEAK

14oz Boneless New York Strip \$60

## FILET MIGNON

6oz Petite \$50

8oz Regular \$59

## RIBEYE STEAK

16oz Boneless Ribeye Steak \$65

## PORTERHOUSE STEAK

24oz for Two \$125

## SURF & TURF

Choice or better Top Sirloin, Lobster Tail \$MV

# Specialties

## CHICKEN CURRY PASTA

Boneless Chicken, Mushrooms, Bell Peppers, Onions, Thai Curry Sauce, Linguine \$40

## PORTOBELLA STEAK

Marinated Portobella Mushroom, Roasted Asparagus, Roasted Red Pepper,  
Wild Rice, Vegan Demi-Glace \$45

## ELK LOIN

Seared Elk Loin, Huckleberry Demi-Glace, Yukon Mashed Potatoes,  
Duckfat Brussels Sprouts \$50

## RACK OF LAMB

Spice Rubbed Lamb, Yukon Mashed Potatoes, Garlic Green Beans \$85

# Additions

CHIPOTLE BÉARNAISE SAUCE \$4

RED WINE DEMI-GLACE \$4

ROUGE CREAMERY SMOKEY BLUE CHEESE CRUST \$10

K-BAR BLACKENED CRUST \$4

SAUTÉED MUSHROOM MIX \$10

3 SCAMPI PRAWNS OR 2 SEARED SCALLOPS \$MV

LOBSTER TAIL OR SNOW CRAB \$MV

# Sides

TRUFFLED STEAK FRIES/FRENCH FRIES \$6

LOADED BAKED POTATO \$6

MASHED YUKON GOLD POTATOES \$6

WILD RICE MEDLEY \$6

ROASTED/SAUTÉED ASPARAGUS \$8

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