

# KANE

STEAKHOUSE

## APPETIZERS

|   |     |
|---|-----|
| LOBSTER BISQUE  | 18. |
| SHRIMP COCKTAIL<br>Homemade cocktail sauce and cucumber relish                          | 22. |
| CRISP SALT COD DUMPLINGS<br>Salsa verde   | 14. |
| ICEBERG SALAD<br>Smoked bacon, grilled beef steak tomato, stilton cheese vinaigrette    | 15. |
| BURRATA SALAD<br>Marinated cherry tomatoes, arugula pesto, tomato oil                   | 17. |
| LUMP CRAB CAKE<br>Roasted shisito peppers, spicy tartar sauce                           | 19. |
| ROASTED BACON<br>Apple-fennel slaw  | 18. |
| STEAK TARTARE<br>Fried capers, crispy shallots, bread soufflé                           | 19. |
| ASPARAGUS SALAD<br>Pecorino, frisee lettuce, almond brown butter vinaigrette            | 16. |
| CAESAR SALAD<br>Basil-Caesar dressing, tomato crouton, shaved parmesan                  | 14. |
| CHOPPED SALAD<br>Charred baby corn, gold beet, greens beans, cucumber dijon vinaigrette | 15. |
| KANE SALAD<br>Napa cabbage, bok choy, fried tofu, rice crisps and garlic-chili dressing | 15. |

## TABLE SHARE APPETIZERS

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|--|-----|
| DUCK FAT POTATO CHIPS<br>Gorgonzola fondue   | 14. |
| FOIE GRAS TORCHON<br>Served with toasted baguette  | 24. |
| SEAFOOD PLATEAU<br>Clams, mussels, oysters, shrimp, king crab legs, lobster, <sup>L</sup> sauces to complement | M/P |

## STEAK

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|                                  |     |
|----------------------------------|-----|
| NEW YORK STRIP 14 OZ.            | 44. |
| NEW YORK STRIP 18 OZ.            | 51. |
| FILET MIGNON 8 OZ.               | 37. |
| FILET MIGNON 12 OZ.              | 46. |
| WAYGU DRY RUBBED SKIRT STEAK     | 39. |
| CENTER CUT CHATEAUBRIAND FOR TWO | 86. |

## BONE-IN

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|                             |     |
|-----------------------------|-----|
| NEW YORK STRIP 20 OZ.       | 49. |
| FILET MIGNON 14 OZ.         | 45. |
| RIB EYE 20 OZ.              | 44. |
| CLASSIC PORTERHOUSE FOR TWO | 84. |
| VEAL T-BONE                 | 41. |

## ENTRÉES

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|   |     |
|---|-----|
| GRILLED YELLOW FIN TUNA<br>White romesco sauce                            | 35. |
| CRISPY RED SNAPPER  | 32. |
| DOVER SOLE  | M/P |
| MISO BLACK COD  | 35. |
| MAINE LOBSTER<br>Broiled or steamed                                       | M/P |
| ORGANIC WHOLE CHICKEN FOR TWO   | 48. |
| VEAL CHOP MILANESE<br>Roasted tomato, arugula salad                       | 42. |
| COLORADO RACK OF LAMB<br>Dijon bread crumb crusted, lamb bordelaise sauce | 48. |

## SIDES

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|                             |     |
|-----------------------------|-----|
| CRISP DUCK FAT HASH BROWNS  | 11. |
| KANE GNOCCHI                | 10. |
| CREAMED SPINACH             | 12. |
| LOBSTER MACARONI AND CHEESE | M/P |
| ROASTED GARLIC POTATO PURÉE | 8.  |
| KANE FRENCH FRIES           | 12. |
| PECORINO PUFFED POTATOES    | 10. |
| JALAPEÑO CORN PUDDING       | 12. |
| SAUTÉED SEASONAL VEGETABLES | 12. |
| SPICY ONION RINGS           | 9.  |
| SWEET POTATO FRIES          | 11. |
| CAULIFLOWER AU GRATIN       | 12. |
| GRILLED ASPARAGUS           | 14. |
| CRISPY FRIED SEAWEED        | 12. |

## KANE SAUCES

|                            |    |
|----------------------------|----|
| BORDELAISE                 | 3. |
| BLUE CHEESE                | 2. |
| SPICY TOMATO RELISH CHORON | 2. |
| CHIMICHURRI                | 2. |
| PEPPERCORN                 | 2. |
| BÉARNAISE                  | 2. |

HOUSE SAUCE COMPLIMENTARY

18% Gratuity Added to Parties of Six or More

Executive Chef – Daniel Ganem