

STARTERS

Soup of the Day 9

French Onion Soup 9

Olive Tapenade 11
Rustic Toast

Jumbo Shrimp Cocktail 14
Cocktail Sauce, Lemon

Crispy Calamari Rings 12
Marinara Sauce or Buffalo Sauce

Crab Cakes 18
Spicy Chipotle Sauce

Grilled Octopus Salad 15
Chickpeas, Vegetable Julienne, and Lime

Vegetable Spring Rolls 12
Sweet Chili Sauce

SANDWICHES

Includes your choice of Sea Salt Fries or Mesclun Greens

The Kitano Club 15
Grilled Chicken, Swiss Cheese, Avocado, Bacon, Lettuce, and Tomato

Grilled Half Pound Natural Angus Burger 16
Sherry Braised Onions, Aged White Cheddar, and Arugula

California Wrap 14
Grilled Chicken, Avocado, Tomato, Salsa, and Jack Cheese
In a Black Bean Wrap

Grilled Vegetable and Goat Cheese 12
Portobello Mushrooms, Peppers, Zucchini, Onions, and Eggplant
On Multigrain Bread

Tuna Steak Sandwich 17
Grilled Tuna, Red Onions, Pickled Ginger, Arugula, and Basil Aioli

SALADS

Kitano Salad 12
Sliced Mozzarella, Sliced Tomato, Greens, Black Olives,
Herb Oil and Balsamic Reduction

Field Greens and Arugula Salad 12
Citrus Segments, Caramelized Walnuts, Cherry Tomatoes, and
Balsamic Vinaigrette

Cobb Salad 17
Grilled Chicken, Romaine, Bacon, Avocado, Tomato, Cucumber,
Hard Boiled Egg, and Blue Cheese Dressing

Caesar Salad 12
Romaine Hearts, Reggiano, Herb Croutons
Add Chicken 5, Add Salmon 6, Add Grilled Shrimp 7

PIZZA

Margherita 16

ENTREES

Grilled Atlantic Salmon 22
Ginger-Soy, Sauteed Spinach, and Mashed Potatoes

Grilled Murray Hill French Cut Chicken Breast 21
Buttermilk Smashed Potato, Sugar Snap Peas, Mustard Jus

Lime-Chili Marinated Grilled Pork Chop 21
Grilled Tomatoes, Japanese Rice, and Chef's Selection of Vegetable

28 Day Dry-Aged Steak Topped with Caramelized Onions 28
Asparagus, Roasted Garlic Potato Puree, and Natural Jus

Yukon Gold Potato Gnocchi 20
Wild Mushrooms, Baby Spinach, Roasted Garlic, and
Shaved Reggiano Cheese

LUNCH SPECIAL

Available

Monday – Friday from 11:30AM – 2:00PM

DAILY SOUP **or** ½ HOUSE SALAD and
SANDWICH 19

SANDWICHES:

The Kitano Club **or** California Wrap

TWO-COURSE LUNCH 22

FIRST COURSE:

Daily Soup **or** House Salad

MAIN COURSE:

Choice of any Entrée
Extra for Steak 8

DESSERTS 9

New York Cheesecake
Tiramisu
Chocolate Fondant Cake
Fresh Seasonal Berries with Vanilla Ice Cream
Chocolate, Vanilla, and Strawberry Ice Cream

REPUBLIC ICED TEA 7

Darjeeling
Pomegranate Green Tea
Raspberry Quince
Ginger Peach

INDIVIDUAL POT OF TEA 7



get infused

Organic Breakfast | Earl Gray | Darjeeling Choice Estate
Green Tea | Chamomile Citrus | Mint Melange

COFFEE 6 | ESPRESSO 7 | DOUBLE ESPRESSO 9 | CAPPUCCINO 8

Everyday Breakfast Buffet

7:00AM – 10:30AM

30

Sunday Brunch Buffet

Seatings (11:00AM & 1:00PM)

40

SPARKLING WINE

GLASS | BOTTLE

NV BRUT – NICOLAS FEUILLATTE | EPERNAY | 187ML | 21

PROSECCO – LA MARCA | ITALY 187ML | 15

WHITE WINE

GLASS | BOTTLE

CHARDONNAY - Stuhlmuller 16 | 64

SANCERRE - Pascal Jolivet 18 | 75

FUME BLANC - Ferrari Carrano 14 | 62

PINOT GRIGO - Pighin 14 | 50

RIESLING – Chateau Ste Michelle 14 | 50

ROSE - Jean-Luc Colombo 12 | 46

SAUVIGNON BLANC – Rodney Strong 14 | 52

SAKE – Hakkaisan Tokubetsu Junmai, 300ml | 30

RED WINE

GLASS | BOTTLE

CABERNET - Newton Claret 18 | 70

PINOT NOIR - Estancia 16 | 64

MERLOT - Simi 16 | 64

MALBEC - Don David 16 | 60

COTES DU RHONE - Perrin and Fils 14 | 56

SHIRAZ - Penfold's 14 | 52

BEER

Brooklyn Lager 8

Sapporo Light 8

Asahi Super Dry 8

Heineken 8

Kirin Ichiban 8

Amstel Light 8

Corona 8



SAPPORO

SPECIALS

DRAUGHT BEER: Glass 7