



JAZZ

at KITANO

Music • Restaurant • Bar

BREAKFAST

FULL AMERICAN & JAPANESE BUFFET

MONDAY – SUNDAY 7AM – 10:30AM

(A LA CARTE MENU 7AM – 11:00AM)

LUNCH

MONDAY – SUNDAY 11:30AM – 2:30PM

DINNER

MONDAY - SUNDAY 5PM – 11PM

SUNDAY JAZZ BRUNCH

SEATING AT 12PM

MUSIC CHARGE

MON OPEN JAM SESSION

8PM - 11:30PM

\$15 MINIMUM PER PERSON

TUE EMERGING ARTIST SERIES

8PM - 11:00PM

\$15 MINIMUM PER PERSON

WED & THU

8PM & 10PM SHOW

\$20 COVER + \$20 MINIMUM PER SET PER PERSON

FRI & SAT

8PM & 10PM SHOW

\$35 COVER + \$20 MINIMUM PER SET PER PERSON

STARTERS

SOUP OF THE DAY 9

FRESH FIGS WITH BLUE CHEESE 12
HONEY AND BALSAMIC DRIZZLE
(SEASONAL)

MAC AND CHEDDAR CHEESE 14
TOPPED WITH GRUYERE

VEGETABLE SPRING ROLLS 12
SWEET CHILI SAUCE

FRENCH ONION SOUP 9

BRUSCHETTA WITH SHRIMP 16

CRAB CAKES 18
SPICY CHIPOTLE SAUCE

GRILLED OCTOPUS SALAD 15
CHICKPEAS AND VEGETABLE JULIENNE

SALADS

KITANO SALAD 12
SLICED MOZZARELLA, SLICED TOMATOES, GREENS, BLACK OLIVES,
HERB OIL AND BALSAMIC REDUCTION

SPINACH AND GOAT CHEESE SALAD 12
CITRUS SEGMENTS, CARAMELIZED WALNUTS, FETA CHEESE
CHERRY TOMATOES, AND BALSAMIC VINAIGRETTE

COBB SALAD 17
GRILLED CHICKEN, ROMAINE, BACON, AVOCADO, TOMATO, CUCUMBER,
CRUMBLER BLUE CHEESE, HARD BOILED EGG, AND BLUE CHEESE DRESSING

CAESAR SALAD 12
ROMAINE HEARTS, REGGIANO, HERB CROUTONS
ADD CHICKEN 5, SALMON 6, GRILLED SHRIMP 7

LUNCH SPECIAL 19

SANDWICH - THE KITANO CLUB OR CALIFORNIA WRAP

WITH SOUP OF THE DAY OR 1/2 HOUSE SALAD

2-COURSE LUNCH 28

FIRST COURSE: SOUP OF THE DAY OR HOUSE SALAD

MAIN COURSE: CHOICE OF ANY ENTRÉE

\$8 EXTRA FOR STEAK

AVAILABLE: MON – FRI, 11:30AM – 2:00PM

SANDWICHES

INCLUDES YOUR CHOICE OF SEA SALT FRIES OR MESCLUN GREENS

THE KITANO CLUB 15
GRILLED CHICKEN, SWISS CHEESE, AVOCADO, BACON, LETTUCE, AND TOMATOES

GRILLED HALF POUND NATURAL ANGUS BURGER 16
SHERRY BRAISED ONIONS, AGED WHITE CHEDDAR, AND ARUGULA

CALIFORNIA WRAP 14
GRILLED CHICKEN, AVOCADO, TOMATOES, SALSA, AND JACK CHEESE
IN A BLACK BEAN WRAP

GRILLED EGGPLANT, ZUCCHINI, PEPPERS, AND TOMATO 12
CILANTRO AIOLI ON SCOOPED CLABATTA ROLL

TUNA STEAK SANDWICH 17
GRILLED TUNA, RED ONIONS, PICKLED GINGER, ARUGULA, AND BASIL AIOLI

ENTREES

GRILLED ATLANTIC SALMON 22
GINGER-SOY, SAUTEED SPINACH, AND MASHED POTATOES

CHICKEN MILANESE WITH ALMOND FLOUR 21
ROASTED RED PEPPER COULIS, FETA CHEESE, AND MESCLUN GREENS

LIME-CHILI MARINATED GRILLED PORK CHOP 21
GRILLED TOMATOES, JAPANESE RICE, AND CHEF'S SELECTION OF VEGETABLE

SKIRT STEAK WITH CHIMICHURRI SAUCE 27
MULTICOLOR FINGERLING POTATOES AND GRILLED CARROTS

ZUCCHINI SPIRALS WITH PUTANESCA SAUCE 14
OLIVES, ANCHOVIES, CAPERS, SUNDRIED TOMATOES, AND OREGANO
ADD SHRIMP 7, CHICKEN 6, SCALLOPS 8

SEAFOOD FETTUCCINE 21
SCALLOPS, SHRIMP, CALAMARI, AND SPICY TOMATO SAUCE

DESSERTS 9

NEW YORK CHEESECAKE

MANGO MOUSSE CAKE

CHOCOLATE MOUSSE CAKE

PEAR TART WITH VANILLA ICE CREAM

FRESH SEASONAL BERRIES WITH VANILLA ICE CREAM

CHOCOLATE, VANILLA, AND STRAWBERRY ICE CREAM