

STEAK. FISH. CHOPHOUSE.

KAHILL'S

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STARTERS

KAHILL'S SAMPLER

filet tips
coconut shrimp
salt & vinegar calamari
kahill's famous onion rings
truffled wild mushroom arancini 39

FILET TIPS

blackened beef tenderloin, vidalia
marmalade, dijon horseradish sauce,
roasted red pepper coulis 9.5

JUMBO LUMP CRAB CAKES

sesame soy slaw, sriracha,
lemon garlic aioli 11

SALT & VINEGAR CALAMARI

lightly breaded, crispy peppers,
spicy remoulade 9

KAHILL'S FAMOUS ONION RINGS

homemade, beer battered, horseradish
sauce, ranch or blue cheese 6/9

KOREAN SHORT RIB TACOS

shredded beef short ribs, kimchee,
scallions, corn tortillas, soy bbq,
fresh cilantro 8.5

SAKI POACHED LITTLE NECK CLAMS

saki, ginger, garlic roasted cherry
tomatoes, grilled artisan bread 12

SALADS

MAYTAG BLUE CHEESE

mixed greens, maytag blue cheese,
peaches, blood orange vinaigrette 8
chicken 10 blackened salmon 11
seared shrimp 11 sliced sirloin 12

CRANBERRY PECAN SPINACH

fresh spinach, pears, raisins, spicy
pecans, gorgonzola, applewood bacon,
red onion, cranberry vinaigrette 8
chicken 10 herb salmon 11

SALMON AVOCADO COBB

mixed greens, pan seared atlantic salmon,
fresh avocado, blue cheese crumbles,
applewood bacon, egg, tomatoes,
blue cheese vinaigrette 11.5

SOUP

KAHILL'S CHILI

fresh ground chairman's reserve
beef, sweet peppers, garlic, imported
bittersweet chocolate, spices 4

FRENCH ONION CROCK

croutons, provolone, baked 4.5

SWEET CORN & CRAB BISQUE

tomato bisque, jumbo lump crab,
sweet corn, crème fraîche, basil oil,
herbed crostini 5

SOUP DU JOUR

made daily, chef-inspired 3.5

STEAKS

We only serve **Chairman's Reserve Beef**.
Chairman's Reserve Beef is certified by using these
important requirements: 'Modest to Moderate
Marbling' and 'A Maturity' for the most tender
steaks around. These standards ensure the highest
levels of flavor and tenderness. At Kahill's,
we age our steaks for 21 days to bring out
the flavors and enhance the tenderness,
the secret to a superb steak.



served with choice of side, kahill's wedge & bread
substitute spinach salad, field greens salad
or sweet corn & crab bisque, add \$1

BONE IN RIBEYE

21oz, house specialty 36

NY STRIP

12oz, the steak connoisseur's favorite 27

TOP SIRLOIN

10oz, charred onion heart 19

RIBEYE

12oz, intense marbling & flavor 28

FILET MIGNON

applewood bacon wrapped, by request
7oz 26 10oz 32 16oz 45

STEAK ENHANCEMENTS

maytag crusted

maytag blue cheese, horseradish,
garlic, fresh herbs 3

cognac butter portabellas

flambéed portabella caps, imported
cognac, butter, garlic 5

oscar

jumbo lump crab, béarnaise,
red peppers 5

kosar

lobster claw, béarnaise,
asparagus, bordelaise sauce 7

SIDES

SMOKED GOUDA MASHED POTATOES

4

CANDIED GINGER BROWN RICE

3

SAUTÉED SPAGHETTI SQUASH

4

CRISPY JUICY GREEN BEANS

4

FRESH ASPARAGUS WITH HOLLANDAISE

5

SEASONAL VEGETABLE

3

ROASTED FINGERLING POTATOES

4

WILD MUSHROOM RISOTTO

4

HOUSE SPECIALTY

KAHILL'S CLASSIC LYONNAISE POTATOES

7

ENTREES

served with kahill's wedge & bread
substitute spinach salad, field greens salad
or sweet corn & crab bisque, add \$1

DUCK TWO WAYS

confit leg a l'orange & pan seared breast,
tawny port tart cherry reduction,
candied ginger brown rice 27

STEAK TIP MARSALA

chairman's reserve beef tips, caramelized onion,
tomatoes, mushrooms, herb marsala sauce,
smoked gouda mashed potatoes 19

MACADAMIA CRUSTED HALIBUT

alaskan halibut, citrus vin blanc,
vegetable cappellini spring roll 26

AIRLINE CHICKEN BREAST

applewood bacon, wild mushrooms,
grapes, chicken jus, smoked gouda
mashed potatoes 17

MISO GLAZED BARRAMUNDI

sustainable asian sea bass, cappellini noodles,
seasonal asian greens, mushrooms,
scallion, shellfish fumet 24

BLACKENED REDFISH

atlantic red drum, cajun seasonings,
roasted red pepper béarnaise, conch
fritters, seasonal vegetables 23

BLACKBERRY PESTO CRUSTED RACK OF LAMB

garlic, basil, blackberries, toasted
pine nuts, port wine reduction,
wild mushroom risotto 29

LOBSTER CARBONARA

pan seared lobster, shallots, applewood
bacon, sweet peas, penne pasta,
gouda cream 23

CHAIRMAN'S RESERVE BONE IN PORK CHOP

charbroiled chop, tart green apples,
imported gorgonzola, garlic, brandy,
candied ginger brown rice 19

LEMONGRASS & CITRUS POACHED SCOTTISH SALMON

hints of citrus, peppercorn mélange,
dry white wine, shallot, candied ginger
brown rice, asparagus spears 21

BISON PAPPARDELLE

house made pasta, bison sausage, wild
mushrooms, tomatoes, shallots, nicoise
olives, bourbon montè beurre sauce,
parmigiano reggiano 17

SANDWICHES

served with choice of fresh fruit or fries
substitute kahill's wedge, onion rings
or soup du jour, add \$1

MORGAN RANCH WAGYU BURGER

nebraska wagyu beef, ripe brie, vidalia
marmalade, poached anjou pears 15

ASIAGO CHICKEN

grilled chicken, asiago, fresh artisan
bread, served open face, lettuce,
tomato, red onion, basil pesto 10.5

18% gratuity will be added to parties of 6 or more. Please feel free to adjust gratuity commensurate to service.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

PARTIES, BANQUETS or SPECIAL EVENTS { from simple to grand } ASK TO SPEAK TO OUR EVENT PLANNER

kahill's steak fish & chophouse 385 east 4th street south sioux city, ne 402.494.5025