

STEAK. FISH. CHOPHOUSE.

KAHILL'S

STEAK. FISH. CHOPHOUSE.

ROOM SERVICE

BREAKFAST

6:30-10AM Monday-Friday, 7-10AM Saturday

FEATURES

CONTINENTAL BREAKFAST

chilled fruit juice,
fresh fruit cup,
breakfast pastry,
coffee 8

HOT BUFFET BREAKFAST

chilled fruit juice, fresh fruit cup, your
selection of one bakery item, coffee,
generous portion of hot breakfast items,
ask for today's selections 10

ALA CARTE

COLUMBIAN COFFEE

pot, four cups 6

FRUIT JUICE

orange, grapefruit, apple, tomato 3

BREAKFAST PASTRIES

ask for today's selection 6

WHEATBERRY TOAST

buttered, preserves 2.5

YOGURT & GRANOLA

4

COLD CEREAL WITH MILK

buttered toast, preserves 6.5

HOT OATMEAL WITH MILK

brown sugar, raisins
buttered toast, preserves 6.5

SUNDAY BRUNCH

Join us for our fabulous Sunday Brunch
9AM-2PM

DIAL 287

All room service orders subject to 18% service charge and 7% sales tax.

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ROOM SERVICE

LUNCH & DINNER

11AM-9PM Monday-Saturday, 4-9PM Sunday

STARTERS

ARTISAN CHEESE BOARD

{seasonal chef selection}
international & domestic cheeses,
olive tapenade, pimento cheese,
vidalia marmalade, toast points 16

FILET TIPS

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

BLEU CHEESE STUFFED DATES

jalapeño bacon wrapped,
sweet chili & balsamic glaze 8

JUMBO LUMP CRAB CAKES

sesame soy slaw, sriracha,
lemon garlic aioli 12

SALT & VINEGAR CALAMARI

lightly breaded, crispy peppers,
spicy remoulade 10

KAHILL'S FAMOUS ONION RINGS

homemade, beer battered, horseradish
sauce, ranch or bleu cheese 7/10

KOREAN SHORT RIB TACOS

shredded beef short ribs, kimchee,
scallions, corn tortillas, soy bbq,
fresh cilantro 9.5

TRUFFLED WILD MUSHROOM ARANCINI

wild mushroom, fontina & black
truffle risotto, tomato ragu,
parmigiano reggiano 9

FLATBREADS

QUATTRO FORMAGGI FLATBREAD

olive oil, roasted garlic, fresh basil, fontina,
mozzarella, chevre, parmigiano reggiano 9.5

BLT FLATBREAD

maple bacon, lemon garlic aioli, fontina,
tomato, arugula, parmigiano reggiano 10

THAI CHILI FLATBREAD

peppered chicken,
peanut chili sauce,
roasted peppers, carrots, scallions,
mozzarella, fresh cilantro 10

SOUP

SWEET CORN & CRAB BISQUE

tomato bisque, jumbo lump crab, sweet corn,
crème fraiche, basil oil, herbed crostini 6

FRENCH ONION CROCK

croutons, provolone, baked 5.5

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ENTREES

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

MACADAMIA CRUSTED HALIBUT

alaskan halibut, citrus vin blanc,
vegetable capellini spring roll 24

AIRLINE CHICKEN BREAST

applewood bacon, wild mushrooms, grapes,
chicken jus, smoked gouda mashed 18

LOBSTER CARBONARA

pan seared lobster, shallots, applewood bacon,
sweet peas, pennette pasta, gouda cream 20

STEAK TIP MARSALA

chairman's reserve beef tips, caramelized
onion, tomatoes, mushrooms, herb marsala
sauce, smoked gouda mashed 18

RASPBERRY SALMON

chambord marinated, fingerling potatoes,
sautéed spinach with fennel cream 22

CEDAR PLANK SALMON

pecan & brown sugar crust, seasonal
vegetable, maple mustard glaze 20

BISON PAPPARDELLE

house made pasta, bison sausage, wild mushrooms,
tomatoes, shallots, nicoise olives, bourbon
montè beurre sauce, parmigiano reggiano 18

CREOLE WALLEYE

roasted fingerling potatoes, sautéed spinach,
charred lemon, seasonal vegetable,
creole beurre blanc 22

CHAIRMEN'S RESERVE

BONE IN PORK CHOP

double cut charbroiled chop, bourbon
pecan butter, sage apples & onions 19

BURGERS & SANDWICHES

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

BLACK ANGUS BURGER

lettuce, tomato, pickle, onion 9
cheese 9.5 bacon & cheese 10.5

MORGAN RANCH WAGYU BURGER

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

CHICKEN AVOCADO CLUB

peppered chicken, fresh avocado,
applewood bacon, lettuce, tomato,
herb aioli, ciabatta 10

ANGRY LOBSTER BLT

sautéed lobster claw, jalapeño bacon,
sweet peppers, lettuce, tomato,
lemon garlic aioli, lobster roll 13

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STEAKS

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 35

NY STRIP

12oz, the steak connoisseur's favorite 27

TOP SIRLOIN

10oz, charred onion heart 20

RIBEYE

12oz, intense marbling
& flavor 28

FILET MIGNON

applewood bacon wrapped,
by request
7oz 26 10oz 32 16oz 46

SIDES

LYONNAISE POTATOES

house specialty 4

CRISPY JUICY GREEN BEANS

4

SEASONAL VEGETABLE

3

FRESH ASPARAGUS WITH HOLLANDAISE

4

SMOKED GOUDA MASHED POTATOES

3

SALADS

MAYTAG BLEU CHEESE

mixed greens, maytag bleu cheese,
peaches, blood orange vinaigrette 9
chicken 11 blackened salmon 12
seared shrimp 12 sliced sirloin 13

SALMON AVOCADO COBB

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

CRANBERRY PECAN SPINACH

fresh spinach, pears, craisins, spicy
pecans, gorgonzola, applewood bacon,
red onion, cranberry vinaigrette 9
chicken 11 herb salmon 12

CHICKEN SHANGHAI

napa & red cabbage, carrots,
wonton strips, candied cashews,
peppered chicken,
sesame peanut vinaigrette 10

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