

AMERICAN KITCHEN BAR & GRILL

SMALL BITES

★ **Tempura Avocado** 11 **V**
Tomato-Chipotle Jam + Cilantro-Lime Crème Fraiche

★ **Korean Glazed Pork Ribs** 15
Chinese Carrot Cabbage Slaw + Sweet Soy Glaze
Radish + Sesame

Market Flatbread MP
Chef's Seasonal Ingredient Selection

★ **Grilled Chicken Wings** 13 **GF**
Bourbon BBQ, Signature Buffalo, or Honey Jerk Glazed

Tuscan Kale Flatbread 14 **V**
Smoked Exotic Mushroom + Pickled Onion
Asiago + Garlic-Thyme Infused Honey

★ **Fried Chicken "Oysters"** 12
Tender Chicken Morsels + House Aioli + Crispy Kale
Lemon + Buttermilk

★ **Firecracker Cape Canaveral Rock Shrimp** 14
Pepperoncini + Chili-Garlic Aioli + Gochujang
Toasted Sesame

Signature Florida Corn Soup 9 **V GF**
Charred Corn + Roasted Poblano + Cilantro

★ **Carne Con Queso Eggrolls** 12
Slow Braised Certified Angus Beef® + Pepper Jack Cheese
Au Jus

Small Bites Tour 25
Choose any 3 appetizers with a ★ for a delicious sampler
of our favorites!

LEAF

Enhance With:
Grilled Chicken Breast 6, Shrimp 8, Wild Salmon 10,
Certified Angus Beef® Flat Iron Steak 12

House Greens 8 **VV**
Local Farm Greens + Heirloom Tomato
Carrot Ribbons + Cucumber + Radish

The AK Wedge 13 **GF**
Baby Iceberg + Charred Scallion Blue Cheese Dressing
House Bacon + Heirloom Tomato + Red Onion

The Whole Leaf Caesar 12
Crisp Romaine + House Made Parmesan-Garlic Dressing
Shaved Parmesan + Sourdough Croutons + Hard-Boiled Egg

Beet And Burratta 14 **V**
Frisse + Arugula + Champagne Poppy Seed Dressing

PROVISIONS

East-West Pasta 26
Space Coast Royal Red Shrimp + Baja California Uni
House-Made Squid Ink Fettuccine + Heirloom Tomato

Truffle Chicken Alfredo 25
House-Made Mushroom Fettuccine + Black Truffle Alfredo Sauce
Seared Natural Chicken Breast

AK Meatballs + Creamy Parmesan Polenta 23
Certified Angus Beef® House Grind + Smoked Pomodoro
Basil + House-Made Ricotta

Beet Root Ravioli 24 **V**
House-Made Beet and Ricotta Raviolis + Local Goat Cheese
Toasted Pine Nut + Beet "Soil" + Citrus

Chicken Mole 26 **GF**
Seared Natural Chicken Breast + Braised Greens +
Cotija + Toasted Sesame + Chile Dusted Potato

Wild Mushroom Risotto 23 **V**
Smoked Kissimmee River Mushroom + Charred Pearl Onion + Aged Balsamic
Enhance With: Pecan Wood-Grilled Natural Chicken +3

East Coast Bouillabaisse 28
Local White Fish + Florida Rock Shrimp + Scallop + Mussel +
Peruvian Potato + Rich Lobster Broth + Crusty Bread

Cauliflower Curry 19 **V**
Whole-Roasted Cauliflower + Braised Winter Greens
Toasted Cashew + House-Made Dahi

Market Fish MP
Chef's Daily Seafood Creation

Wild Salmon 28
Vegetable "Chili" + Sorghum Glaze + Cilantro Yogurt + Mole Sauce

Smoked Chicken + Bacon Waffles 23
Bourbon Maple Syrup + A.K. Hot Sauce + Compressed Watermelon

HANDHELDS

All Sandwiches Include Your Choice Of:
House Fries, Coleslaw, Corn Soup, or Side Salad

La Vaca Trufa 20
House-Grind Certified Angus Beef® + Local Exotic
Mushroom + Melted Tomato Ketchup + Smoked Wagyu Beef
Fat Aioli + Truffle + Shredded Lettuce
Local Sesame Challah Bun

Smoked Brisket 18
18-Hour Smoked Certified Angus Beef® Brisket
House Slaw + Lacto Pickle

Curry Chicken Salad 16
Fire-Roasted Chicken + Pickled Onion + Carrot
House-Made Dahi + Cilantro + Naan Bread

Farmhouse Veggie Wrap 14 **V**
Arugula + Shredded Napa + Avocado Salsa
Shredded Carrot + Cucumber + Heirloom Tomato

AK Burger 17
Certified Angus Beef® Chuck, Short Rib, Brisket Blend
House Aioli + House-Made Bread & Butter Pickle + Lettuce
Tomato + Onion + American Cheese + Local Challah Bun

Smoked Fried Chicken 16
House Aioli + Coleslaw + Pickled Onion + House Pickle

The Dip 18
Braised Certified Angus Beef® + Pickled Sweet Pepper
Fermented Garlic Aioli + Local Italian Bread
House Giardiniera + Provolone + Au Jus

SIDES

Kitchen Fries 6
Roasted Potatoes 6
Seasonal Vegetables 6
Sweet Potato Fries 7
AK Signature Bread 8
Three Potato Gratin 7
Steakhouse Mushrooms 6



DRY AGED CERTIFIED ANGUS BEEF®

All Steaks Include House Salad, Three Potato Gratin, Steakhouse Mushrooms and AK Signature Bread

22/32 oz. Tomahawk Ribeye 75/120

Delmonico Ribeye 36

12 oz. New York Strip 34

Petit Sirloin 29

Flat-Iron 30

V Vegetarian **VV** Vegan **GF** Gluten Free

*Consuming raw or undercooked meat, seafood, poultry, shellfish or eggs may increase your chances of contracting a foodborne illness. 20% gratuity will be added to parties of 6 or more.