

AMERICAN KITCHEN BAR & GRILL

LUNCH

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

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

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

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, or
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

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

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

Pork Belly Cubano 17
Shaved Ham + Dijonaise + Swiss Cheese
House Pickle + Local Sandwich Roll

PROVISIONS

Braised Beef Bolognese 17
House Pomodoro + Toasted Pine Nut + House-Made Pasta
Shaved Parmesan + Basil

Pasta Pomodoro 15 **V**
House-Made Pasta + Shaved Parmesan + Toasted Pine Nut
Extra Virgin Olive Oil + Basil

Market Fish MP
Chef's Daily Seafood Creation



DRY AGED

CERTIFIED ANGUS BEEF®

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

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.