

# LUNCH

## K.C. CLUB

BAR & BISTRO

### • STARTERS •

#### **FRIED GREEN TOMATOES 10**

calabrian chili aioli, fire roasted corn, arugula, tomato relish, fig balsamic reduction

#### **BRUSSEL SPROUTS 11**

peppered honey, bacon

#### **FRIED DEVILED EGGS 9**

pickled mustard seed, truffle aioli, bacon

#### **CHICKEN STRIPS 12**

breaded strips, Caribbean seasoning, homemade bbq sauce

### • HANDHELDS •

#### **CLASSIC AMERICAN BURGER\* 18**

8oz house ground PRIME, lettuce, tomato, onion mayo, smoked cheddar, bacon, brioche

#### **SOUTHERN CHICKEN SANDWICH 17**

grilled or fried, lettuce, tomato, red onion, pickles, Mayo, brioche bun, french fries

#### **BLACKENED MAHI SANDWICH 17**

mango tarter, lettuce, tomato, onion, brioche

#### **CLASSIC CLUB SANDWICH 16**

ham, turkey, bacon, cheddar cheese, lettuce, tomato, mayo

#### **FISH TACOS 19**

blackened grouper, pickled onion, radish, scallion, cabbage, crema, flour tortilla

#### **CHICKEN TACOS 16**

grilled chicken, pico, lettuce, cotija cheese, cilantro crema, flour tortilla

### • SOUPS & SALADS •

#### **SOUP OF THE DAY 10**

Chef's daily creation

#### **CLASSIC CAESAR 11**

romaine, croutons, parmesan, caesar dressing

#### **THE KAROL 12**

arugula & mixed greens, fried goat cheese, radish, heirloom tomato, cucumber, carrot, candied walnut, sweet vidalia dressing

#### **CHOPPED COBB 14**

iceberg, smoked ranch dressing, bacon, cucumber, heirloom grape tomato, crumbled bleu cheese, hard boiled egg

### • ENTREES •

#### **GRILLED SALMON\* 26**

quinoa, brussels sprouts, green grape relish, sweet basil vinaigrette

#### **SOUTHWEST CHICKEN BOWL 17**

blackened chicken, yellow rice, black beans, corn, pico de gallo, cilantro crema, avocado

#### **GREEK BOWL 16**

falafel, hummus, tzatziki, romaine, rice, pickled onion

#### **POWER BOWL 17**

quinoa, spinach, grilled chicken, goat cheese basil pesto

ADD CHICKEN .....5

ADD SALMON .....9

ADD STEAK .....11

ADD GROUPER .....MKT



\*Parties of 6 or more 20% Gratuity. \*Limit 2 separate checks per table.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

• SIGNATURE COCKTAILS •

**KAROL BLISS 14**

Wheatley Vodka, Elderflower, Lime Juice,  
Raspberries

**SO PEACHY 15**

Grey Goose Essence White Peach and  
Rosemary, Orgeat, Lemon Juice

**ESPRESSO MARTINI 14**

Stoli Vanilla Vodka, Espresso, Grind Coffee  
Liquor, Buffalo Trace Bourbon Cream

**BLACKBERRY BOURBON SMASH 14**

Benchmark Bourbon, Lemon, Honey, Mint

**TANGY TIKI PUNCH 13**

Appleton Estate Rum, Pineapple, Lime, Ancho  
Reyes, Orgeat

**STRAWBERRY MINT GIMLET 14**

6 O'Clock Gin, Lemon, Simple Syrup, Lemon  
Lime Soda, Mint

**SMOKEY LOVE 13**

400 Conejos Mezcal Joven, Orgeat, Lime,  
Tabasco, Angostura Bitters

• CLASSICS •

**OLD FASHIONED 13**

Bulleit Bourbon +2 Buffalo Trace +4

**MARGARITA 12**

Herradura Reposado +2 Patron Silver +4

**MARTINI 12**

olive or twist Tito's +2 Grey Goose +4

**LEMON DROP MARTINI 12**

Tito's +2 Grey Goose +4

• WINE BY THE GLASS •

**BUBBLES & ROSÉ**

LUNETTA PROSECCO (187ml) 10  
Treviso, Italy

CHANDON BRUT ROSÉ (187ml) 14  
California

MOET & CHANDON BRUT CHAMPAGNE (187ml) 18  
Epernay, France

**WHITE**

GLS/BTL

PINOT GRIGIO, TORRESELLA 10/40  
Friuli-Venezia Giulia, Italy

RIESLING, THOMAS SCHMITT ESTATE 10/40  
Mosel, Germany

SAUVIGNON BLANC, BABICH 11/44  
Marlborough, New Zealand

CHARDONNAY, DIORA 13/50  
Monterey, California

CHARDONNAY, BARRA ESTATE 15/58  
Mendocino, California

**RED**

GLS/BTL

PINOT NOIR, PLOWBUSTER 13/52  
Willamette Valley, Oregon

PINOT NOIR, "INSCRIPTION" BY KIND ESTATE 16/60  
Willamette Valley, Oregon

RED BLEND, PENDULUM 13/52  
Columbia Valley, Washington

CABERNET SAUVIGNON, ST HUBERTS "THE STAG" 13/52  
North Coast, California

CABERNET SAUVIGNON, "AUSTIN" BY AUSTIN HOPE 18/70  
Paso Robles, California

MALBEC, "CRIOS" BY SUSANA BALBO 12/48  
Mendoza, Argentina

• FEATURED WINES •

**WHITE**

BTL

CHARDONNAY, ORIN SWIFT CELLARS "MANNEQUIN" 88  
California

SAUVIGNON BLANC, CRAGGY RANGE 52  
Marlborough, New Zealand

BRUT ROSE, J VINEYARDS 85  
85 Cotes de Provence, France

**RED**

CABERNET, HALL VINEYARDS 110  
Napa Valley, California

BORDEAUX BLEND, ORIN SWIFT "PAPILLON" 125  
Napa Valley, California

RED BLEND, "THE PRISONER" 84  
Napa Valley, California

ZINFANDEL, ORIN SWIFT 8 YRS IN THE DESERT 85  
California

PINOT NOIR, KEN WRIGHT CELLARS 70  
Santa Rita Hills, California

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