




DINNER MENU

STARTERS:

Kimball's Salsa Bar.....\$7.50
House made salsas and fresh hand cut tortilla chips / **Add guacamole: +\$4**

 **Filet Mignon Asada Fries**\$21
Waffle cut fries, melted Jack & Cheddar cheese, marinated Filet Mignon steak or grilled chicken, pico de gallo, sliced jalapenos, guacamole, sour cream, green onions and chipotle crema.

The Kimball Nachos.....\$19
Tri color tortilla chips, melted Jack & Cheddar cheese, marinated Filet Mignon steak or grilled chicken, bean chili, roasted corn, sliced jalapenos, pico de gallo, guacamole, sour cream, green onions and chipotle crema.


House Made Corn Bread.....\$12
Served warm with honey butter.

The Ultimate Quesadilla\$12
Flour tortilla, melted Jack & Cheddar cheese, served with fresh salsa, sour cream and sliced jalapenos.
Add guacamole +\$4 / add grilled chicken +\$6 / add filet mignon +\$12

Signature Chicken Wings.....\$17
Tossed in your choice of sauce: Buffalo, BBQ, Chili-Honey Garlic, or Garlic Parmesan.

 **Chef's Specialty Meatballs**.....\$16
Chef's secret recipe beef meatballs, house made marinara sauce, shaved parmesan cheese, served with toasted garlic bread.

FLATBREADS:

 **The Upper Crust**\$16
Tomato sauce, mozzarella, parmesan cheese, pepperoni, salami, sausage, onion and jalapeno.

Dough Me a Flavor.....\$16
Tangy BBQ Sauce, mozzarella, grilled chicken breast, grilled onions and fresh cilantro.

SALADS:

Protein add-ons:
Roasted pulled chicken +\$6 / Chicken Tenders +\$6 / Grilled Chicken +\$7 / Salmon (4 oz) +\$9
/ Ahi Tuna (4oz) +\$10 / Filet Mignon Steak (5 oz) +\$12


 **Kimball's Caesar Salad**..... \$14
Romaine lettuce, house made Caesar dressing, seasoned croutons, shaved parmesan, and diced avocado.

Mexican Salad.....\$15
Mixed greens, black beans, queso fresco, roasted corn, tomatoes, avocado, cilantro, tortilla strips and spicy jalapeno vinaigrette.

Kimball Cobb Salad.....\$18
Romaine lettuce, tomato, chopped bacon, hard boiled eggs, avocado, green onions, blue cheese crumbles and balsamic vinaigrette.


 **Ahi Tuna Salad**.....\$21
Seared-rare sashimi grade furikake yellow fin tuna, mixed greens, carrots, tomatoes, avocado, fried noodles, sesame ginger dressing.

HOUSE SPECIALTIES:

 **Fettuccine & Meatballs**.....\$22
Chef's secret recipe, beef meatballs, house made marinara sauce, Fettuccine cooked a la minute, shaved parmesan cheese, and green onions served with toasted garlic bread.

New York Strip.....\$42
(12 oz) NY Strip steak house marinated, grilled to perfection and served with garlic mashed potatoes, seasonal roasted vegetables and a side salad.
***Respectfully we cannot guarantee steaks cooked medium well or above.**

Mahi-Mahi.....\$27
(8 oz) Pan seared Mahi-Mahi, white wine sauce, served with garlic mashed potatoes and seasonal roasted vegetables.

 **Center Cut Salmon**.....\$24
(8 oz) Fresh cut salmon, pan seared with Teriyaki glaze, served with garlic mashed potatoes and seasonal roasted vegetables.

Herb Roasted Chicken.....\$22
Half of an herb marinated roasted chicken, apricot glazed; served with garlic mashed potatoes and seasonal roasted vegetables.

Alfredo Pasta.....\$16
House made alfredo sauce, Fettuccine pasta cooked a la minute, shaved parmesan cheese, green onions and garlic bread.
add broccoli +\$3 / grilled chicken +\$6 / chicken tenders +\$6 / Salmon+\$9/ Filet Mignon Steak +\$12

House Famous Chicken Tenders.....\$19
Southern style, house breaded chicken tenders, fried to perfection, served with French fries, house made ranch and BBQ sauce.



KIMBALL

COASTAL EATERY

DINNER MENU



BURGERS & SANDWICHES:

***All served with choice of French fries, sweet potato fries or side salad.**

All our burgers are made from our signature chuck & brisket blend.

Drink Combos: Add any soda +\$2 / Add any bottled beer +\$3 or pint of beer +\$4



Kimball Boss Burger.....\$18
Signature beef blend, toasted brioche bun, dressed all the way with mayo, mustard, cheddar cheese, crispy bacon, red onion, pickles, lettuce and tomato

Angus Burger Sliders.....\$17
(3 ea.) Beef sliders, cheddar cheese, mayo & ketchup, crispy red onions, pickles, lettuce and tomato.
The Kimball Boss Burger \$18 – Signature beef blend, toasted brioche bun, dressed all the way with mayo, mustard, cheddar cheese, crispy bacon, red onion, pickles, lettuce and tomato.



The Kimball Cali Burger.....\$19
Signature beef blend, toasted brioche bun, garlic citrus aioli, Jack cheese, avocado, crispy red onions, lettuce and tomato.

Veggie Lover's Burger.....\$18
House made veggie burger, made with brown rice, sweet potatoes, beets, black beans finished with a soy glaze dressed all the way with mayo, mustard, Jack cheese, red onion, pickles, lettuce, tomato and avocado.

The Club Sandwich.....\$18
Toasted white bread, mayo, layered ham and turkey, lettuce, tomato and bacon.



Crispy Chicken Sandwich.....\$19
Toasted Ciabatta roll, mayo, crispy chicken, fire roasted jalapeno coleslaw, tomato and Jack cheese.

SOUTH OF THE BORDER:

Two tacos / three tacos .

All tacos served with Mexican rice and refried beans / add side of guacamole +\$4



Grilled Fish Tacos.....\$16/\$19
Corn or flour tortillas, grilled cod, sliced avocado, mango and pineapple pico, pickled red onion and jalapeno salsa.

Fried Fish Tacos\$16/\$19
Corn or flour tortillas, fried cod, fresh guacamole, Mexican crema, Mexican slaw and chile morita salsa.



Filet Mignon Steak Tacos.....\$19/\$22
Corn or flour tortillas, grilled marinated Filet Mignon, fresh guacamole, crispy onions, cilantro and chile morita salsa.

Potato Taquitos (Three per order)..... \$19
Made with long corn tortillas, house made Mexican potato puree, melted cheese and topped with lettuce, tomato, queso fresco, chipotle crema and jalapeno salsa.

SWEETS:



Churros..... \$9
Stuffed Bavarian cream churros, tossed in cinnamon sugar drizzled with caramel sauce. Add Ice cream +\$3

Warm Cookies..... \$9
Six cookies baked to order; choose between chocolate chip or white chocolate macadamia.

Chocolate Bundt Cake.....\$10
Dark Chocolate Sponge cake, chocolate ganache, served warm with vanilla ice cream.



Chocolate Almond Cake.....\$10
Warm chocolate cake layered with almond cream and almond crumble on top, served with vanilla ice cream.

Hot Fudge Sundae.....\$9
Vanilla ice cream topped with your choice of chocolate or caramel sauce, whipped cream and cherry on top.

Cheesecake.....\$8
NY style mini vanilla cheesecake, graham cracker crust, with home made strawberry sauce and whipped cream.

PLANNING A PRIVATE EVENT?



Kimball's spacious patio and dining room is the perfect place for all your special occasions and private events. Ask a manager about our special catering menu and other available options .



Free Breakfast on Saturday's & Sunday's for kids 10 and younger with purchase of adult entree.



Check out our happy hour menu available every day of the week.



Join us every Friday, Saturday & Sunday for a fun night of live music and dancing.

