

# KITCHEN?

## FIRST

**Steak Kebab** Rubbed with garlic-rosemary paste & grilled to medium. Served over baby kale tossed in a garlic vinaigrette. [9]

**Dungeness Crab Cakes**  
Fried to golden. Served with chipotle aioli & preserved lemon. [8]

**Jumbo Shrimp Cocktail**  
Half-dozen jumbo shrimp with house-madesriracha cocktail. [12.50]

**Oyster on the Half-Shell** Coastal variety. Served with Champagne mignonette. [3.50 ea]

**Seared Scallops** Served over corn, potato & bacon relish, with red-pepper coulis. [15]

\***Black Bean Cakes** Served with avocado salsa & chipotle aioli. [7]

\***Artisan Bread** Baked this morning in our wood fire oven at Prairie Fire Pie. [3]

## SECOND

**Crab & Corn Chowder** with potato, celery & onion in a delicate clam broth. Topped with Dungeness crab & bread crumbs. [bowl 7 / cup 5]

\***Panzanella** Crisp focaccia croutons tossed with Kalamata olive, fresh mozzarella, cherry tomato, fresh basil, parsley & arugula in balsamic vinaigrette. [full 8 / half 5]

\***Grilled Asparagus Salad** Tender grilled asparagus layered with Yukon gold potato, arugula, roasted pepper & artichoke. Sherry vinaigrette. [full 15 / half 8]

**K27 Fresh Garden Salad**  
Creation of greens, herbs & Kitchen 27 garden fresh produce. [6]

### MEMBER DINING DISCOUNT

Show your membership card to receive 10% off your meal. Not yet a member? Join at the Philbrook front desk.

## THIRD

\***Butternut Squash Ravioli**  
Served in a sage-butter sauce with crispy prosciutto. [16]

**K27 Steak Burger** Char-grilled to temp. Layered with Irish cheddar, onion rings, greens & tomato. Served with horseradish mayo & fries. [15]

**Grilled King Salmon** Served over crispy horseradish tater tots. Asparagus-herb salad. Pear compote. [24]

**Herb Roasted Chicken** Garden herb crusted & roasted to golden with butter & lemon. Served with grilled asparagus & roasted potatoes. White-wine butter sauce. [16]

**Springtime Hanger Steak**  
Rosemary-garlic marinade. Char-grilled. Served over smoky balsamic red onion & braised kale. Roasted root vegetables. [28]

## FOURTH

\***Lemon Meringue Tart** Ginger shortbread and lemon curd topped with perfect toasted meringue. [6]

\***Praline Ice Cream Ball** Vanilla-bean ice cream crusted with pecan-praline. Bourbon-vanilla caramel. [6]

\***Spiced Chocolate Pots de Creme** Topped with fresh whipped cream, candied orange & ginger-snap crumble. [8]

\*Vegetarian friendly or easily converted to a vegetarian item.

In consideration of our guests, we request that you refrain from using your cell phone in the dining room.

Proprietors Chef James & Brooke Shrader

# DINNER