

APPETIZERS

FRENCH CONNECTION ESCARGOT – <i>Traditional in shell - baked with garlic, parsley, herbs de Provence butter - Served with crusty baguette for dipping</i>	11.95
LIGHT & CRISPY CALAMARI – <i>lightly battered & served with two sauces: Mustard Tarragon Aioli & Sweet Ginger Chili</i>	12.95
STEAMED CLAMS – <i>Buttery white wine clam broth laced with bacon, herbs and garlic with grilled garlic butter bread</i>	11.95
COLOSSAL SHRIMP COCKTAIL – <i>Poached in court bouillon – served with our special cocktail sauce & fresh grated horseradish</i>	17.95
SCAMPI PROVENCAL – <i>Prepared Table Side</i>	19.95
STEAK TARTAR – <i>Prepared Table Side</i>	19.95

SOUPS

FRENCH FOUR ONION SOUP – <i>With Baked Gruyere and Mozzarella</i>	7.95
LOBSTER BISQUE – <i>chunks of sweet lobster drizzled with infused lobster oil</i>	11.95

SALADS

HOUSE SALAD – <i>Assorted field greens and Farmer's Market seasonal vegetables tossed with your choice of dressing</i>	6.95
THE ULTIMATE WEDGE – <i>The heart of the iceberg with our bluefort dressing, drizzled with tomato concasse, crispy pancetta lardoons, and crumbed butter garlic croutons</i>	9.95
WARM BABY SPINACH SALAD – <i>with red onion, bacon sherry vinaigrette, prepared table side (for two or more)</i>	10.95 per person
KELLY'S FAMOUS THROCKMORTON – <i>Tossed with layered mixed greens tossed with bay shrimp, tomatoes, sweet onions, red bell peppers, capers & Gruyere cheese with our home made bluefort cheese dressing</i>	12.95
CAESAR SALAD – <i>Crispy Romaine spears & traditional Caesar dressing, prepared table side (for two or more)</i>	9.95 per person
ADD CHICKEN	8.95
ADD SHRIMP	12.95
ADD DUNGENESS CRAB	MP

CHICKEN & PASTA

CHICKEN "AL MA TONE" – <i>Boneless half chicken, cooked "under a brick" with sweet roasted garlic sauce</i>	21.95
BEEF TENDERLOIN STROGANOFF – <i>Simmered in wine with mushrooms & sour cream over buttered egg noodles</i>	25.95
PASTA PRIMAVERA – <i>Fresh seasonal vegetables sautéed & tossed with black pepper, shaved Parmigiano Reggiano over angel hair pasta</i>	19.95

KELLY'S FAMOUS ROAST PRIME RIBS OF BEEF

*Served with Creamed Spinach, Mashed Potatoes, Au Jus, Yorkshire Pudding,
& Creamed Horseradish*

KELLY'S CUT – <i>hearty cut – 14 oz</i>	29.95
IRISH CUT – <i>extra thick cut – 20 oz</i>	36.95
ENGLISH CUT – <i>thin slices – 10 oz</i>	26.95

ENTRÉES

Entrées are served with choice of potato or wild rice & vegetables

STEAKS

PETITE FILET MIGNON – 6 oz	32.95
KELLY'S FILET MIGNON – 10 oz	42.95
BONE-IN PORTERHOUSE STEAK – 22 oz	45.95
NEW YORK STRIP STEAK – 13 oz	34.95
BASEBALL CUT SIRLOIN – 12 oz	28.95

Sauces: Béarnaise, Forest Mushroom, Gruyere Fondue

SPECIALTIES

PETITE FILET MIGNON & SCAMPI	38.95
KELLY'S SPECIAL FILET OSCAR – <i>Petite Filet Mignon topped with King Crab Legs, asparagus tips & béarnaise sauce</i>	42.95
KELLY'S FAMOUS NEW YORK PEPPERCORN – <i>with brandy peppercorn demi-glace, can also be prepared table side</i>	39.95
NEW ZEALAND RACK OF LAMB – <i>Served with our own Irish mint sauce</i>	32.95
STEAK DIANE – <i>Prepared Table Side</i>	39.95
ADD LOBSTER TAIL TO ANY ENTRÉE	MP

SEAFOOD

SAND DABS – <i>Sautéed in sweet butter, white wine, lemon, capers</i>	22.95
FRESH CATCH OF THE DAY – <i>Seasonal fresh fish prepared by the chef daily</i>	MP
LOBSTER TAIL – <i>Australian lobster tail served with roasted butter sauce</i>	MP
ALASKAN KING CRAB LEGS– <i>by the pound</i>	MP

SIDES

SEASONAL VEGETABLES – <i>hand selected by our Chef to be the season's finest</i>	5.95
BUTTERED CREAMY SPINACH – <i>garlic, lemon, bacon, and a touch of nutmeg</i>	7.95
BAKED MAC & CHEESE – <i>five cheeses with elbow macaroni</i>	6.95
CLASSIC CREAMED CORN – <i>Kelly's classic creamed corn</i>	6.95
SAUTÉED MUSHROOMS – <i>seasonal mushrooms with sherry garlic & parsley</i>	7.95

Split Meal Charge \$10, Includes Extra Veggies & Choice of Potato or Wild Rice