

KITCHEN HOURS

Monday through Thursday 11:00 AM - 9:00 PM Friday - Saturday 11:00 AM - 10:00 PM Sunday 11:00 AM - 9:00 PM

> **VENUE** is AVAILABLE to host your next event! Email us at kingstonsvenue@gmail.com

> > PARTIES OF 8 OR MORE, 20% GRATUITY WILL BE ADDED

568 BOYSON RD NE, STE 100 CEDAR RAPIDS • 319-536-7898

APPETIZERS

SHRIMP COCKTAIL

6 Shrimp, cajun remoulade, cocktail sauce, lemon, tossed greens • 13.75

VOLCANO

Tater tots topped with our chili, green onions, cheddar jack cheese, jalapenos, sour cream, topped with a tower of onion rings • 12.25

SCALLOPS

Jumbo scallops drizzled with a truffle balsamic • 15.25

FISH TACOS

3 Soft shell tortillas with blackened mahi, jalapeños, shredded slaw in a cusabi sauce, pineapple salsa, monterey jack cheese and sprinkles of sesame seed • 13.75

NACHOS

Chips smothered with monterey jack cheese, tropical salsa, jalapenos, green onions, sour cream and guacamole

- Chicken 11.95 Steak 14.03
- Chicken & Steak 15.25

WINGS

10 Jumbo golden wings served with your choice of two dipping sauces and celery sticks • 15.25

Sauces: BBQ. BBQ Honey, BBQ Spicy, Boom Boom Sauce, Buffalo, Sweet Chili

COCONUT SHRIMP

6 Succulent shrimp fried golden brown and served with a sweet chili sauce • 11.25

AHITUNA

White and black sesame seed crusted yellow-fin tuna with peanut sauce. Served with won tons, cucumbers, wasabi sauce and pickled ginger • 16.75

CAPRESE BRUSCHETTA

Crostini topped with tomato, mozzarella, fresh basil, olive oil, balsamic, and cracked pepper •10.25

STEAK BITES

Sirloin tips grilled to your liking served on top of toast points with mixed greens, green onion and drizzled with Kingston's sauce and A1 • 14.50

SALMON BITES

Lightly breaded nuggets with cajun remoulade dipping sauce • 13.50

SPINACH DIP

Fresh spinach, jalapenos and artichoke hearts in a creamy garlic sauce • 12.50

PORK SHANKS

Four fresh braised pork shanks hand brushed in sweet chili sauce • 12.50

STUFFED MUSHROOMS

Homemade crab stuffed button mushrooms • 12.50

ENTREES ALL OF OUR ENTREES ARE SERVED WITH YOUR CHOICE OF TWO SIDES UNLESS NOTED

STEAKS USDA CHOICE BEEF

AGED A MINIMUM OF 21 DAYS

FILET MIGNON*

STEAK DIANE*

GRASS FED FILET*

DELMONICO*

PORTERHOUSE*

oz Bone In Strip & Tenderloin • 36.25

NEW YORK STRIP*

0 oz • **27.75**

SIRLOIN*

10 oz • **22.75**

PRIME RIB

16 oz. • **34.75**

ACCOMPANIMENTS

DEMI GLACE • 1.25 **GRILLED SHRIMP • 10.25**

TOPPINGS

BLEU CHEESE • 1.99 BERNAISE SAUCE** • 1.99 available after 4 pm HORSERADISH CREAM • 1.99

TEMPERATURES

PORK

PORK RIB EYE*

10 oz Prime Cut • **17.75**

RIBS

St. Louis BBQ ribs with cole slaw Half Rack • 19.75

Full Rack • 25.75

CHICKEN

SMOTHERED

Breaded breast smothered with sweet onions, sautéed mushrooms, pepper jack cheese and demi glace • 19.50

SPINACH DIP CHICKEN

Grilled chicken breasts topped with homemade spinach dip and parmesan cheese • 19.50

MARSALA

Lightly seasoned chicken breast tossed in a mushroom marsala sauce • 19.50

MEDALLIONS*

3 Pork tender cutlets,

demi glace • 19.75

pan-seared with a granny-smith

apple, toasted caramel whiskey

PICATTA

SALMON*

Pan-cooked chicken basted in a lemon caper sauce • 19.50

8 oz Fillet grilled moist, fork

tender with a Choice of

blackened or lemon caper

SEAFOOD

COCONUT SHRIMP

6 Succulent shrimp fried golden brown and served with sweet chili sauce • 16.75

Blackened skinless filet with a

sauce • 23.50

BLACKENED GROUPER CRAB LEGS 1 Pound • 29.75 cajun remoulade sauce • 27.25

SOUPS Cup 4.75 • Bowl 6.25

ROASTED RED PEPPER

FRENCH ONION

CHILI

top your chili for .50 per topping cheese • bacon • broccoli • scallions • sour cream

DESSERTS

Ask your server to see our dessert tray. It displays our current selection of cheesecakes, pies and cakes.

Desserts change daily.



SANDWICHES SERVED WITH CHOICE OF ONE SIDE

CUBAN

Pork roast with turkey and swiss cheese on a grilled cuban bread with mayo, mustard and pickles • 12.50

NEW YORKER

Thin slices of pastrami, stacked high, sauerkraut, swiss cheese, on grilled marble rye with stone ground mustard · 12.75

BIG STEER

Shaved rib eye steak topped with aged cheddar sautéed mushrooms and onions · 13.50

PULLED PORK

On a grilled pretzel roll topped with slaw, BBQ sauce on the side • 10.50

FISH TACO

Two tortillas with mahi, cusabi slaw, tropical salsa, sprinkles of sesame seeds and monterey jack cheese •13.25

BOOM BOOM CHICKEN

Breaded chicken breast smothered in our zesty sauce topped with pecan bacon, swiss cheese, on a pretzel roll. Lettuce & tomato on the side • 12.50

CARIBBEAN CHICKEN

Grilled breast basted with orange marmalade topped with tropical salsa, on a bun with lettuce • 12.50

CALIFORNIA CLUB

Toasted thick sourdough, chipotle mayo, roasted turkey, crisp bacon, sliced avocado, lettuce, tomato, swiss, and a fried egg • 12.25

ITALIAN GRILLED CHEESE

Parmesan crusted vienna white bread with fresh basil, pepperoni, tomato and provolone cheese • 12.50

TENDERLOIN

Grilled or breaded tenderloin • 13.25

SALADS

PROTEIN ADDITIONAL CHARGE TO ANY SALAD GRILLED CHICKEN, SIRLOIN*, TUNA* OR GRILLED SHRIMP

BOOM BOOM

Breaded or grilled chicken with boom boom sauce, tomato, red onion, broccoli & bacon all on top of fresh greens • 13.50

RUSTIC APPLE

Fresh spinach leaves, feta, red onion, walnuts, granny smith apples, tossed in apple cider vinaigrette • 11.50

GREEK

Fresh greens, Kalamata olives, feta cheese, roasted red peppers, tomato, cucumbers, and red onion tossed in feta vinaigrette • 11.50

STEAK SALAD

6 oz. sirloin* on a bed of mixed greens with red onions, mushrooms, roasted red peppers, grilled asparagus and a drizzle of balsamic reduction • 16.50

HOUSE

Fresh greens, tomato, red onion, grilled asparagus and croutons • 11.50

CAESAR

Fresh greens, parmesan cheese and croutons with a balsamic reduction drizzle • 11.50

COBB

Bacon, grilled chicken, boiled eggs, tomato, avocado & maytag bleu cheese crumbles on top of fresh greens • 13.50

Dressings: Maytag Bleu Cheese • Thousand Island • Ranch • Balsamic Vinaigrette Honey Mustard • Oil & Vinegar • Apple Cider Vinaigrette French • Raspberry Vinaigrette • Feta Cheese Vinaigrette • Jalapeno Ranch

BURGERS 1/2 LB. 100% C.A.B.

SERVED ON A GRILLED BUN WITH CHOICE OF ONE SIDE

ALL AMERICAN BURGER*

Traditional cooked to perfection • 11.75 Add Cheese 1.00 • Add Bacon 1.50

MONSTER BURGER*

1/2 lb prime burger, pastrami, pecan bacon, 1/4 lb pork, swiss cheese, slaw, pickles, on marbled rye topped with onion Pepper jack cheese, grilled jalapenos, rings • 16.50

GOUDA BURGER*

Smoked gouda cheese, caramelized onions and pecan bacon on a grilled pretzel roll • 13.50

BAJA BURGER*

With pepper jack cheese, pineapple salsa and guacamole • 12.50

IMPOSSIBLE BURGER

Impossible patty, tofu mayo and vegan cheese • 15.00

CREAM CHEESE POPPER BURGER*

chive cream cheese and a jumbo onion ring • 13.50

PATTY MELT

Grilled sweet onions, swiss cheese on marble rye • **12.75**

BLACK BEAN BURGER

Black bean patty, goat cheese, sliced avocado, roasted red pepper, green leaf lettuce, sriracha mayo, on grilled vienna white bread • 12.50

SIDES

- Side Salad
- Greek Salad
- Caesar Salad
- Asparagus
- French Green Beans with Bacon & Almonds
- Broccoli
- French Fries
- Soup Du Jour
- French Onion Soup (2.00 more)
- Lyonnaise Potatoes
- Mashed Potatoes
- Tater Tots
- Cole Slaw
- Cottage Cheese

PASTAS SERVED WITH YOUR CHOICE OF SOUP OR SALAD

LOBSTER MAC'N CHEESE

Homemade Kickín Macín cheese with topped with a full cajun style lobster tail

ALFREDO PASTA

Pasta tossed with tomato, asparagus and alfredo sauce with you choice of toppings • **14.50**

- Lobster market price
- Shrimp **8.00**
- Scallops **12.00**
- Chix **5.00**

ADDITIONAL 1.00 UP-CHARGE SIDES

- Kick'n Mac'n Cheese
- Onion Rings
- Chili
- Sweet Potato Fries
- Lobster Bisque
- Potato Medley
- Baked Potato (available after 4 PM)

Load your baked or mashed potato for 59¢ per topping:

Broccoli • Cheese • Bacon • Chili • Scallions

KIDS MENU

All kid's meals are served with a choice of one side & beverage. For Children 10 and under only.

ENTREES

Grilled Cheese • 6.99

6 oz. Sirloin ~ Cooked to your liking • 10.99

6 Chicken Nuggets ~ with choice of dipping sauce • 6.99

Mac N' Cheese ~ Bowl of homemade macaroni and cheese • 6.99

Popcorn Shrimp ~ with cocktail sauce • 7.99

SIDES

- Steak Fries
- Applesauce
- Cottage Cheese
- Broccoli
- Tator Tots