

Daily Specials

SOUP OF THE DAY

FRESH CATCH OF THE DAY

WEEKLY EXPRESS LUNCH FEATURE

HOUSE MADE DESSERT FEATURE

KEARNEY
OSCEOLA
GRILLE
DUNLAP CHAMPIONS CLUB

Shareables

GRILLED WINGS (GF) \$19

GOCHUJANG GLAZE, SESAME SEEDS, HOUSE MADE KIMCHEE

GARNET & GOLD DIP \$17

LUMP CRAB, MARBLE RYE, RUSSIAN DRESSING, NAPA SLAW

FRIED GREEN TOMATOES (V) \$14

FRENCH FETA, CHARRED SALSA VERDE, CHILI OIL

"ROPA VIEJA" EGG ROLLS \$13

BRAISED FLANK STEAK, SPANISH CREOLE SAUCE, FONTINA CHEESE

BLACK & BLUE CHIPS (V) \$12

YUKON GOLD CHIPS, ASHER BLUE CHEESE FONDUE

TRUFFLE BALSAMIC GLAZE, SCALLIONS

Handhelds

ALL HANDHELDS SERVED WITH HOUSE CHIPS

CRAB CAKE REUBEN \$19

LUMP CRAB, MARBLE RYE, RUSSIAN DRESSING, NAPA SLAW

LETTUCE WRAPS (GF) \$17

MARINATED CHICKEN, NAPA CABBAGE, PICKLED ONIONS AND PEPPERS

SHITAKE, MUSHROOMS, TOASTED SESAME SEEDS, SPICY MAYO

KOG BURGER \$16

TWO 4 OZ SMASH BURGERS, POTATO BUN, WHISKEY CHEDDAR

BENTON'S BACON, BABY ARUGULA, OVEN ROASTED TOMATOES, DIJONNAISE

PORTOBELLO PANINI (V) \$16

GRILLED PORTOBELLA MUSHROOMS, ROASTED RED PEPPERS

MOZZARELLA BASIL PESTO, BALSAMIC GLAZE

GROWN UP GRILLED CHEESE \$14

SHREDDED BEEF, GREEN TOMATO JAM, SMOKED GOUDA, CALABRIAN CHILIS

GRILLED CHICKEN SANDWICH \$14

BEER BRINED CHICKEN THIGH, GRILLED SOURDOUGH, PEPPER JACK

PICO DE GALLO, LEAF LETTUCE. AVOCADO MAYO

(V) VEGETARIAN



EXPRESS LUNCH OPTION

(GF) GLUTEN FREE

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

From the Garden

ADD CHICKEN \$4 | SALMON \$7

KALE CAESAR! (V) \$13

TUSCAN KALE, PARMIGIANO REGGIANO, GARLIC CROUTONS

ARUGULA & BEETS (V)(GF) \$12

TOASTED PISTACHIOS, FETA, HONEY LEMON VINAIGRETTE

FIELD GREENS (V)(GF) \$11

ARUGULA, KALE, NAPA CABBAGE, ROASTED PINE NUTS

MARINATED HEIRLOOM TOMATOES, OREGANO VINAIGRETTE

Plates

CHAR GRILLED PICANHA (GF) \$19

BRAZILIAN STEAKHOUSE CUT, SMASHED FINGERLING POTATOES

GARLIC SAUTEED KALE, CHIMICHURRI

CHILEAN SALMON (GF) \$19

PICKLED FENNEL AND RADISH SLAW. BLOOD ORANGE VINAIGRETTE

JASMINE RICE, SWEET SOY

ROASTED CHICKEN (GF) \$17

GRILLED ASPARAGUS, SWEET POTATO HASH, ORANGE DEMI-GLACE

SPAGHETTI AMATRICIANA \$16

GUANCIALE, CHEF PETER'S TOMATO GRAVY, PECORINO, BASIL

KIMCHEE FRIED RICE (V)(GF) \$13

SCRAMBLED EGG, SCALLIONS, TOASTED SESAME SEEDS

ADD CHICKEN \$4 | SALMON \$7

Sides

\$6 EACH

SMASHED FINGERLINGS

JASMINE RICE

SWEET POTATO HASH

HOUSE CHIPS

GARLIC SAUTEED KALE

GRILLED ASPARAGUS

ALL (V)(GF)

Dessert

\$7 EACH

KOG FAMOUS BREAD PUDDING (V)

BOURBON GLAZE, BERRIES,

WHIPPED CREAM

CREME BRULEE CHEESECAKE (V)

DULCE DE LECHE DRIZZLE

ICE CREAM BOWL (V)(GF)

CHOICE OF FRENCH VANILLA OR

SEASONAL OPTION

(V) VEGETARIAN



EXPRESS LUNCH OPTION

(GF) GLUTEN FREE

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

An automatic service charge of 22% will be applied to parties of 6 or more