

# KEMOLL'S

## CHOP HOUSE

SINCE 1927

### INSALATAS

#### HOUSE SALAD \$12

ROMAINE LETTUCE, HARD BOILED EGG, RED ONION, PARMESAN CHEESE, TOSSED WITH HOUSE DRESSING, TOPPED WITH ASIAGO CHEESE, PURPLE CABBAGE, AND ROASTED RED PEPPER

#### CAESAR SALAD \$12

ROMAINE LETTUCE AND PARMESAN CHEESE TOSSED WITH CAESAR DRESSING, TOPPED WITH ANCHOVIES AND GARLIC CROUTONS

#### PASTA SALAD PLATE \$12\*

FUSILLI PASTA TOSSED IN A RED WINE VINEGARETTE DRESSING WITH HARD BOILED EGGS, CELERY, DICED PROSCIUTTO, RED PEPPER, RED ONION AND PARMESAN, SERVED WITH GARLIC HERBED CROSTINI

#### ADD CHICKEN \$5 OR SHRIMP \$7

#### TO ANY SALAD ABOVE

#### CHICKEN SALAD PLATTER \$14

ROASTED CHICKEN, DICED CELERY AND ONIONS TOSSED IN A TRADITIONAL MAYONNAISE SAUCE SERVED WITH GARLIC HERBED CROSTINI

### ENTREES

#### SERVED WITH ONE SIDE DISH

#### MEATLOAF \$13

GROUND FILET MIXED WITH BREAD CRUMBS, ONION, AND MRS. KEMOLL'S SPECIAL SEASONINGS TOPPED WITH A NATURAL DEMI-GLACE

#### AIRLINE CHICKEN \$13

SKIN ON CHICKEN BREAST ROASTED IN A FRENCH ONION AU JUS WITH SAUTEED LEEKS AND MUSHROOMS

#### CHEF'S FRESH CATCH \$13

GRILLED AND FINISHED WITH A LEMON BUTTER AND CAPERS SAUCE

#### 10 OZ. FILET BURGER \$12

GROUND TENDERLOIN TOPPED WITH CHEDDAR AND SWISS CHEESE

#### FRIED COD \$12

FRIED COD FILET SERVED WITH MALT VINEGAR OR TATAR SAUCE

#### GEORGE SILVEY \$12

THINLY SLICED ROAST BEEF SERVED ON CHEESE BREAD WITH A SIDE OF AU JUS

### THIN CRUST PIZZAS

#### GRILLED CHICKEN \$15

ROASTED LEEKS, RED BELL PEPPERS AND GRILLED CHICKEN WITH A CREAMY BECHAMEL SAUCE

#### BBQ \$15

CARAMELIZED ONIONS, PANCETTA AND ROASTED PORK WITH HOMEMADE BBQ SAUCE

### ITALIAN SPECIALTIES

#### BASILICA \$13

FUSILLI PASTA TOSSED IN A CREAMY ALFREDO SAUCE WITH SUN-DRIED TOMATOES AND BASIL, TOPPED WITH PINE NUTS AND MRS. KEMOLL'S BREAD CRUMBS

#### MOLICA \$13

FUSILLI PASTA TOSSED WITH OLIVE OIL, MARINARA, FRESH TOMATOES, GARLIC BASIL AND PARSLEY, TOPPED WITH FETA CHEESE

#### ADD CHICKEN \$5 OR SHRIMP \$7

#### TO EITHER PASTA ABOVE

#### LASAGNA \$15

THREE LAYERS OF PASTA BLENDED WITH A COMBINATION OF FIVE CHEESES AND MRS. KEMOLL'S MEAT SAUCE

#### CANNELLONI \$13

HOMEMADE TUBULAR PASTA STUFFED WITH A COMBINATION OF CHICKEN, BEEF AND VEAL. SERVED WITH YOUR CHOICE OF MEAT SAUCE, MARINARA SAUCE OR CREAM SAUCE, THEN TOPPED WITH MOZZARELLA, PROVOLONE AND PARMESAN CHEESES

#### MANICOTTI \$13

HOMEMADE TUBULAR NOODLES STUFFED WITH RICOTTA CHEESE AND PARSLEY. SERVED WITH YOUR CHOICE OF MEAT SAUCE, MARINARA SAUCE OR CREAM SAUCE, THEN TOPPED WITH MOZZARELLA, PROVOLONE AND PARMESAN CHEESE

#### TOASTED RAVIOLI \$12

HOMEMADE RAVIOLI FILLED WITH BEEF AND PORK, TOPPED WITH PARMESAN CHEESE AND SERVED WITH MRS. KEMOLL'S MEAT SAUCE

### SIDE DISHES \$4.50

#### FUSILLI BASILICA

#### VEGETABLE OF THE DAY

#### FRENCH FRIES

\$5 SERVICE FEE ON ALL SPLIT ITEMS

### LUNCH HOURS

11:00 - 2:00