

KINGS LOUNGE

SANDWICHES

Choice of fries or salad on the side

KING'S STEAK SANDWICH	\$22
Marinated Prime filet mignon, grilled onions, fresh baby spinach, provolone cheese, crispy bacon mayo on a soft ciabatta bread.	
Philly Steak Sandwich	\$21
Marinated Filet Mignon, grilled onion, wild mushroom, provolone cheese, yellow and green peppers, on a 10 inch french roll.	
Spicy Crispy Chicken Sandwich	\$17
Organic chicken breast, butter lettuce, red cabbage, tomato, pickles, provolone cheese, jalapeno, Lemon Sriracha aioli on a brioche bun.	
Roasted Turkey & Avocado Sandwich	\$17
Organic roasted turkey breast made in-house, avocado mash, baby arugula, tomato, provolone cheese on grilled sourdough.	
Caprese Avocado Toast	\$15
Avocado mash, heirloom baby tomatoes, sliced mozzarella, fresh baby basil, basil aioli on wheat toast.	
Prime Kebab Wrap	\$16
Prime ground seasoned beef skewered and charbroiled to perfection, fresh basil leaves, and sumac in lavash.	
Kebab Sandwich	\$17
Prime ground season beef skewered and charbroiled to perfection, grilled tomato, grilled Anaheim chili, fresh onion, fresh parsley all finely chopped, French bread.	
Charcoal Chicken Sandwich	\$19
Charcoal bun, baby arugula, tomatoes, pickles, sliced avocados, grilled BBQ Chicken Breast, Provolone Cheese.	
Pastrami Sandwich	\$18
Finely sliced house-made pastrami, provolone cheese, pickled jalapenos, fresh basil, house spicy sauce on French bread.	
Veggie Sandwich	\$16
Grilled Italian eggplant, grilled yellow and red bell-pepper, aged manchego cheese, baby lemon basil leaves, grilled red onion and garlic vinegar on ciabatta bread.	
House Club Sandwich	\$18
Organic roasted turkey breast made in-house, Applewood bacon, Canadian ham, tomato, provolone cheese, lime aioli	

BURGER

Choice of fries or salad on the side

Grass Fed Burger	\$18
1/2lb grass-fed beef patty, Aged cheddar, fig & berry caramelized onion jam, baby arugula aioli, fried egg on brioche bun.	
California Kobe Burger	\$18
A5 Kobe ground beef, aged cheddar, butter lettuce, tomatoes, pickles, onions, with our special king sauce.	
Truffle Burger	\$18
1/2 lb prime beef patty, grilled wild mushrooms, Swiss cheese, caramelized onions, truffle tapenade, truffle mayo on brioche bun.	

FRIES

French Fries	\$7
Potato Chips	\$7
Truffle Fries	\$18
Small	Large
4+ person	6+ person

SALADS

At King's Kitchen, we create food that makes you feel alive; food that nourishes and energizes. These salads will fuel you with the good stuff, all locally sourced.

Greek Salad	\$18
Romaine heart lettuce, fresh red onion, Greek feta cheese, Kalamata olives, tomatoes, cucumber, extra virgin olive oil and traditional Greek dressing.	
The Walnut Salad	\$18
Baby mixed greens, sliced apples, caramelized walnuts, heirloom baby tomatoes, lemon vinaigrette.	
Caesar Salad	\$15
Romaine heart lettuce, shredded parmigiano reggiano, toasted croutons, house-made Caesar dressing + chicken	
King's Kale Salad	\$17
Kale, Avocado, cherry tomato, toasted sesame seeds, shredded parmigiano reggiano.	
Arugula & Pear Salad	\$18
Fresh baby arugula, blueberries, dried cranberries, glazed winter pear (grilled), sliced almonds, parmigiano reggiano, apple vinegar dressing.	
Armenian Salad	\$16
Cucumbers, tomato, red onions, Armenian basil, cilantro, yellow red and green bell peppers.	
Beet Salad	\$18
Red and golden beets, arugula, soft goat cheese crumble, pine nuts, lemon tarragon dressing.	
Tuna Poke Salad	\$19
Ahi tuna, cherry tomatoes, avocado, toasted sesame seeds on a bed of baby mixed green with soy ginger sesame sauce.	

APPETIZERS

Armenian Salad	\$7
Hummus	\$7
Mastro Musir shallot and lebne yogurt	\$7
Ikra grilled veggies	\$7
Tsatsiki	\$7
Shirazi Salad	\$7

SOUP OF THE DAY Ask your Waiter **\$12**

TACOS

Baja Fish or Shrimp Tacos	\$19
Beer-battered Mahi or jumbo shrimp, creamy coleslaw, jalapeno lime aioli, avocado, sliced radish, lime zest on flour tortilla.	
Beef Tacos	\$19
Prime grilled marinated filet, shredded mozzarella, chopped cilantro & onion, sliced radish, house verde sauce on a flour tortilla.	

KINGS LOUNGE

MAIN PLATES

Old favorites with a new charm

Plates come with basmati rice OR House seasoned Creamy potatoes, Grilled tomatoes, Anaheim Chili and toasted pita bread and two choices of (hummus, shirazi salad, tsatsiki, Armenian salad, masto musir, or ikra)

BEEF

Shish Kebab \$28

Marinated chunks of prime filet, charbroiled with onions and jalapenos.

Barg Kebab \$28

Thinly sliced prime filet mignon, skewered and charbroiled to perfection.

Luleh Kebab (Koobideh) \$22

Ground prime filet mignon, skewered and charbroiled to perfection.

Soltani Kebab \$32

Prime barg filet mignon & ground filet mignon skewered and charbroiled to perfection.

CHICKEN

Chicken Thigh Kebab \$21

Organic chicken thigh, skewered and charbroiled to perfection.

Chicken Barg \$21

Organic Chicken Breast, skewered and charbroiled to perfection.

Chicken Lule Kebab (Koobideh) \$21

Ground organic chicken (breast and leg) mixed with special spices; skewered and charbroiled to perfection.

Chicken Soltani \$30

Combination Organic Chicken Barg & chicken luleh kebab, skewered and charbroiled to perfection.

PORK

Pork Tender \$22

Marinated with oregano, onion, and King's special sauce.

Pork Chop \$27

Marinated with oregano, onion, and King's special sauce.

LAMB

New Zealand Lamb Chops \$31

New Zealand lamb chops grilled with bell peppers and onions

FISH

Salmon \$29

Wild Scottish Salmon, fingerling potatoes, grilled asparagus, roasted baby carrots, Beurre blanc sauce

Grilled Branzino \$30

Grilled Branzino, fingerling potatoes, grilled asparagus, roasted baby carrots, Taragano sauce.

Jumbo Shrimp Kebab \$29

Marinated jumbo shrimp with house spices grilled to perfection, fingerling potatoes, grilled asparagus, roasted baby carrots, House sweet & sour sauce

FAMILY STYLE PACKAGES CORPORATE | SPECIAL EVENTS

**\$65 per person
To Go Only**

PROTEIN

Prime Filet Mignon Shish Kebab
Prime Lule Kebab (Koobideh)
Organic Chicken Lule Kebab (Koobideh)
Organic Chicken Thigh Kebab
Pork Tender
Pork Chop

SIDES

Rice with Saffron
Creamy Roasted Potatoes
Grilled Tomato & Pepper

LARGE SALADS


Walnut Salad: Baby mix greens, slices apples, caramelized walnuts, heirloom baby tomatoes, lemon vinaigrette.
King's Kale Salad: Kale, Avocado, cherry tomato, toasted sesame seeds, shredded parmigiano reggiano.

APPETIZERS

Hummus: Chickpea Dip
Masto-o-musir: Imported Persian Shallots, Yogurt Dip
Ikra: Grilled vegetable Dip
Tsatsiki: Yogurt, Cucumber, Mint, Salt, Pepper Dip
Garlic Marinated Mixed Olives
Armenia Salad
Cheese & Greens Plate
Bread

MADE WITH PREMIUM INGREDIENTS

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 VEGAN & VEGETARIAN OPTIONS AVAILABLE



HORMONE AND ANTIBIOTIC FREE

ASK US ABOUT OUR DESSERT OF THE DAY!