

## lunch

### starters, soup and salads

- caesar salad, focaccia croutons, parmesan 6.50
- organic greens, baby tomato, balsamic vinaigrette 6.50
- today's soup, recited daily 6.50
- spicy pepper seared ahi tuna, cucumber, soy, ginger, wasabi 13.50
- crab griddle cake, smoked chili aioli 13.50
- vine ripe tomato, mozzarella, avocado, basil, red onion 9.50
- hoisin chicken drummets, napa slaw 9.00
- roasted red beets, goat cheese, toasted walnuts, mini arugula, balsamic glaze 10.00

### large salads, pizzas, sandwiches, and burger

- soba noodle salad, mango, tomato, avocado, soft herbs, peanuts, sticky soy  
grilled beef 13.75
- grilled tiger prawns 13.75
- spicy asian chicken salad, snow peas, carrots, peanuts, sesame dressing 12.75
- large caesar salad, croutons, parmesan, chicken breast 12.75
- california riviera salad, tomato, cucumber, peppers, greek olives, dijon vinaigrette  
with spicy pepper crusted tuna 14.50
- with barrel aged greek feta 11.75
- crab cake sandwich, tomato, lettuce, smoked chili aioli, skinny fries 13.75
- exotic marinated chicken sandwich, Caribbean salad, parmesan sour dough 12.75
- bacon cheese burger, tomato, lettuce, avocado, aged cheddar, skinny fries 11.75
- pizza margarita, tomato, basil, mozzarella 11.50
- pizza pesto, goat cheese, tomato, roasted pepper 12.50
- pizza chicken, asian bbq sauce, red onion, sweet peppers 12.50
- pizza shrimp, corn, jalapeno, tomato, red onion, cilantro 12.50
- pizza sausage, mushrooms, tomato, mozzarella 12.50

### large plates

- fusilli pasta, italian sausage, peppers, tomato 13.50
- penne pasta, chicken breast, sun-dry tomato, capers, black olives, basil 13.50
- potato gnocchi, beef short-rib bolognese ragu 13.75
- shrimp "scampi" on risotto with snowpeas 14.50
- chicken breast, soft polenta, roasted red pepper, spiced lemon sauce 18.75
- london sirloin, gorgonzola potato fondue, asparagus, pesto 17.50
- filet mignon, pepper sauce, yukon gold potato, asparagus 26.75
- atlantic salmon, baby bok choy, wilted spinach, soy shiitake mushrooms 24.00
- pacific swordfish, roasted pepper, olive tapenade, lemon rice 24.00

### desserts

- "birthday cake" a la mode, banana, chocolate sauce, and more  
crème caramel with strawberry
- warm chocolate torte, toasted almond ice cream
- vanilla ice cream with chambord macerated fresh berries
- seasonal sorbet selection  
6.75 each

a gratuity of 15% will be added to parties of 10 and over

### two-course prix-fixe menu \$14.75

caesar salad, focaccia  
croutons, parmesan

organic greens, baby  
tomato, balsamic  
vinaigrette

today's soup,  
recited daily

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bacon cheese burger,  
tomato, lettuce,  
avocado, aged cheddar,  
skinny fries

crab cake sandwich,  
tomato, lettuce,  
smoked chili aioli,  
skinny fries

exotic marinated  
chicken sandwich,  
caribbean salad,  
parmesan sour dough

any pizza

fusilli pasta,  
italian sausage,  
peppers, tomato

penne pasta,  
chicken breast, sun-dry  
tomato, capers,  
black olives, basil

### happenings at kimera in February

**monday nights...**  
half priced food\*  
in the dining room  
(\*restrictions apply)

#### **Tuesdays**

Happy hour extended in  
the dining room 'til 7pm

#### **Wednesdays**

Kimera's own  
"Meet and Greet Mixers"

#### **Thursdays**

"Dessert on us Night"  
dining room only  
(restrictions apply)

# Kimera

restaurant • lounge

## dinner

### starters, soup and salads

- caesar salad, focaccia croutons, parmesan 6.50
- organic greens, baby tomato, balsamic vinaigrette 6.50
- today's soup, recited daily 6.50
- soba noodle salad, mango, tomato, avocado, thai basil, peanuts, sticky soy  
grilled beef 13.75
- grilled tiger prawns 13.75
- california riviera salad, tomato, cucumber, peppers, greek olives, dijon vinaigrette  
with spicy pepper crusted tuna 14.50
- with barrel aged greek feta 11.75
- spicy asian chicken salad, snow peas, carrots, peanuts, sesame dressing 12.75
- pepper spicy seared ahi tuna, cucumber, soy, ginger, wasabi 13.50
- crab griddle cake, smoked chili aioli 13.50
- vine ripe tomato, mozzarella, avocado, basil, red onion 9.50
- hoisin chicken drummets, napa slaw 9.00
- roasted red beets, goat cheese, toasted walnuts, mini arugula, balsamic glaze 10.00

### pizzas and pastas

- pizza margarita, tomato, basil, mozzarella 11.50
- pizza pesto, goat cheese, tomato, roasted pepper 12.50
- pizza chicken, asian bbq sauce, red onion, sweet peppers 12.50
- pizza shrimp, corn, jalapeno, tomato, red onion, cilantro 13.50
- pizza sausage, mushroom, tomato mozzarella 12.50
- fusilli pasta, italian sausage, peppers, tomato 13.50
- penne pasta, chicken breast, sun-dry tomato, capers, black olives, basil 13.50
- potato gnocchi, beef short-rib bolognese ragu 13.75
- shrimp "scampi" on risotto with snowpeas 16.50

### large plates

- atlantic salmon, baby bok choy, wilted spinach, soy shiitake mushrooms 24.75
- pacific swordfish, roasted pepper, olive tapenade, lemon rice 24.75
- chicken breast, soft polenta, roasted red pepper, spiced lemon sauce 18.75
- boneless pork rib rack chop, cremini mushrooms, soft polenta, white truffle essence 24.50
- new zealand lamb loin, curry sauce, "tinkerbelle" pepper risotto 26.75
- bacon cheese burger, tomato, lettuce, avocado, aged cheddar, skinny fries 12.75
- london sirloin, gorgonzola potato fondue, asparagus, pesto 24.75
- filet mignon, pepper sauce, yukon gold potato, asparagus 26.75

### desserts

- "birthday cake" a la mode, banana, chocolate sauce, and more  
crème caramel with strawberry
- warm chocolate torte, toasted almond ice cream
- vanilla ice cream with chambord macerated fresh berries
- seasonal sorbet selection  
6.75 each

a gratuity of 15% will be added to parties of 10 and over

### 3-course menu \$21.75

caesar salad, focaccia  
croutons, parmesan

organic greens, baby  
tomato, balsamic  
vinaigrette

today's soup,  
recited daily

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bacon cheese burger,  
tomato, lettuce,  
avocado, aged cheddar,  
skinny fries

grilled beef or  
tiger prawns  
soba noodle salad,  
mango, tomato,  
avocado, thai basil,  
peanuts, sticky soy

any pizza

fusilli pasta,  
italian sausage,  
peppers, tomato

penne pasta,  
chicken breast, sun-dry  
tomato, capers,  
black olives, basil

potato gnocchi,  
beef short-rib  
bolognese ragu

\*\*\*\*\*

any dessert

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(\*restrictions apply)

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Happy hour extended  
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