

## Start Here

- \*Skinny Fries**  
Parmesan, Garlic, Parsley, Aioli 5.00
- Charred Brussels Sprouts**  
Hazelnuts, Lemon Olive Oil, 5.95
- Goat Cheese Bruschetta**  
Marinated Roasted Red Beets,  
Smoked Prosciutto, Pistachios,  
Balsamic Reduction 7.95
- \*Maryland Blue Crab Cake**  
Tomato Tartare, Mache Lettuce,  
Yuzu Vinaigrette 10.50
- Mixed Greens & Pepper Seared Tuna**  
Crisp Vegetables, White Balsamic  
Dressing 8.75
- \*Caesar Salad**  
Focaccia Croutons, Parmesan  
Caesar Dressing 6.00
- \*Mixed Local Farmed Greens**  
Aged Balsamic Vinaigrette 5.75
- \*Tuna Poke**  
Cucumber, Soy, Wasabi,  
Pickled Ginger 10.25
- \*Chicken Drumettes**  
Hot or Mild, Celery,  
Gorgonzola Cheese  
6 pieces 7.50  
12 pieces 13.50
- \*Golden Fried Calamari**  
With Chipotle Aioli Sauce  
Not To Share 7.50  
To Share 13.50
- Pulled Pork Street Taco**  
Pineapple Salsa, Avocado,  
Cilantro, Sour Cream 8.50
- Grilled Fish Taco**  
With Cabbage Slaw and  
Pico De Gallo 9.50
- \*Soup of the Day**  
Recited Daily 6.50

## Sliders

- \*Meyer's All Natural Beef**  
Lettuce, Tomato, Onion 8.50
- \*Beef Short Rib "Sloppy Joe"**  
Sage and Fried Shallots 8.50
- \*Pepper Seared Tuna**  
Lettuce, Tomato, Onion, Ranch 9.50
- \*Crab Cake**  
Secret Sauce, Lettuce, Tomato,  
Onion 9.50
- Atlantic Salmon**  
Lemon Risotto, Asparagus, Lemon  
Olive Oil 15.95
- Sea Bass**  
Wilted Spinach, Baby Artichoke,  
Chili Vinaigrette 16.25
- Soba Noodles Salad**  
Mango, Tomato, Avocado, Basil,  
Peanuts, Soy  
With Hanger Steak 15  
With Shrimp 16
- Red Wine Braised Short Ribs**  
Polenta, Baby Portobello  
Mushrooms, Wilted Spinach 15
- Veggie Burger**  
Grilled Onions, Lettuce, Tomato  
Whole Wheat Bread, Avocado Sauce,  
Served with a Choice of Mixed  
Green or Fresh Fruit 11
- \*Kimera Burger**  
6 oz Meyer's Natural Beef, Secret  
Sauce, Bacon, Tomato, Lettuce,  
Cheddar, Skinny Fries 13.75

## From The Pizza Oven

- \*Pesto Pizza**  
Goat Cheese, Tomato, Red  
Pepper, Parsley 11
- \*Margherita Pizza**  
Tomato, Basil, Mozzarella 10
- \*Mushroom Truffle Oil Pizza**  
Goat and Fontina Cheese 15
- \*BBQ Chicken Pizza**  
Corn, Onion, Pepper, Cilantro,  
Parmesan 12
- \*Pizza with Sausage**  
Pepperoni, Mushroom, Peppers,  
Onion, 12

## Almost There

- Lamb Chops**  
Pearl Pasta, Coconut, Peppers,  
Madras Curry  
Half Rack 16.50  
Full Rack 29.75
- Filet Mignon**  
Mashed Potatoes, Broccolini  
Balsamic Onion Confit  
4 oz 16.50  
8 oz 29.75
- Free Range Chicken Breast**  
Mashed Potatoes, Charred  
Brussels, Lemon Sauce  
Half Breast 12.95  
Full Breast 19.75
- Pancetta Wrapped  
Diver Scallops**  
Beet Risotto Balsamic Reduction 15.95
- Linguini Pasta**  
Tiger Prawns, Asparagus,  
Tomato, Parmesan, Cream Sauce 14.95
- Fusilli Pasta**  
Chicken Breast, Sun-Dried  
Tomato, Black Olives, Capers,  
Basil, Parmesan 13.95

## Cured Meats

- Citterio Prosciutto, Italy 4.25
- Kobe Wagyu Bresaola, Italy 5.25
- Imported Sopressata, Italy 5.25
- Lomo Embuchado, Spain 5.25
- Selection Of Three 14
- Selection Of Four 18

## Artisan Cheese

- St Andre, Triple Cream, Cow 6.25
- Gorgonzola, Blue, Cow 5.25
- Humboldt Fog, Semi Soft, Goat 6.5
- Carmony, Semi Soft, Cow 6.5
- Selection Of Three 15
- Selection Of Four 20

## Chef's selection

- Assorted Cheese And Cured Meats  
One Of Each 35

## End Here

- Six House Made Doughnuts 8**  
Vanilla & Chocolate Sauce
- Baked Hot Chocolate 6**  
Chantilly Cream, Shaved Chocolate
- \*Callebaut Chocolate Cake 6**  
Finest Belgian Chocolate  
With Raspberry Coulis
- Crème Caramel 6**
- \*Seasonal Selection of Sorbet 6**

**Kimera**  
restaurant • lounge  
3.17.11

All plates are served as small plates. Large portions are available upon request. \* Available Late Night