

# King's Corner Café After Dark

## Starters

**Stuffed Portobello Mushroom Caps**  
Seasoned Breadcrumbs, Sweet Italian Sausage, Spices,  
Herbs & Asiago Cheese. One or Two. \$5/9

**Pan Fried Panko Encrusted Seafood Cakes**  
Chef's Recipe. Served with a Roasted Red Pepper  
Tartar Sauce. One or Two. \$6/11

**Nachos with Black Bean & Corn Salsa**  
Crispy Tortilla Chips, Melted Pepper Jack Cheese. Make it Dinner by Adding Grilled Steak or Chicken \$8/13

## Soups & Salads

**Chef's Soup and/or Chowder of the Day.....Cup/Bowl**  
Vegetarian Soup Options Available Sometimes. Ask Your Server for the Daily List. \$4.50/6.50

**Caesar Salad with Our Own Dressing & Garlic Croutons**  
Make it a Dinner by Adding Grilled Chicken or Steak \$5.95/10.95

**Tortellini Pasta Salad**  
Cheese Tortellini Tossed with Baby Spinach, Roasted Garlic, Roasted Red Peppers and Olive Oil \$7.50

## Entrées

**Caribbean Style Fish of the Day**  
Our Fresh Fish Fillets are Dry Rubbed with Flavorful Caribbean Spices Then Grilled with Olive Oil and Lime.  
Served with Long Grain & Wild Rice and Grilled Veggies. \$18  
Suggested Wine Pairing: Agnus Dei Albarino - Spain (#100)

**Scallop & Veggie Scampi**  
Grilled in Garlic & Olive Oil with Assorted Vegetables and Served on a Bed of Long Grain & Wild Rice. \$20  
Suggested Wine Pairing: Mapema Sauvignon Blanc - Argentina (#102)

**Beef Tenderloin Medallions with a Wild Forest Mushroom Red Wine Sauce**  
Spice Rubbed and Served on Toasted French Bread Rounds with Roasted Potatoes and Grilled Veggies. \$22  
Suggested Wine Pairing: Red Dust Shiraz - Australia (#201) or "Kiwi" Pinot Noir - New Zealand (#202)

**Sweet & Tart Pork Tenderloin Medallions**  
Grilled with a Dijon Mustard, Horseradish, Cranberry, Mayonnaise Marinade.  
Served with Home-made Cranberry-Apple Sauce, Roasted Red Potatoes and Grilled Veggies. \$18  
Suggested Wine Pairing: St Christopher Piesporter Gold Kab - Germany - Semi Sweet (#103)

**Chicken Quesadillas with Our Roasted Corn & Black Bean Salsa & Pepper Jack Cheese**  
Topped with a Chipotle Finishing Sauce and Served with a Mexican Style Rice and Side of Sour Cream. \$13  
Suggested Wine Pairing: Paulucci "La Posta" Malbec - Argentina (#203)

**Italian Feature of the Evening - Eggplant Parmesan**  
Chef will offer a variety of our favorite Italian cuisine on a rotating basis. All Made at King's Corner Café. \$16  
Suggested Wine Pairing: Castellani Chianti - Italy (#200)

**Portobello, Asparagus and Italian Cheese Omelette**  
Veggies Grilled in Olive Oil & Rosemary and Served with Roasted Potatoes and Grilled Rosemary Focaccia. \$12  
Suggested Wine Pairing: Kahurangi "Kiwi" Pinot Noir - New Zealand (#202) or Crios Torrontes - Argentina (#101)

**Vegetarian Platter with a Huge Baked Potato and Grilled Veggies**  
Grilled Available Vegetables of the Day. Butter or Herb Infused Olive Oil Side. \$11  
Suggested Wine Pairing: Kahurangi "Kiwi" Pinot Noir - New Zealand or Crios Torrontes - Argentina (#101) (#202)

**Steve's Sweet Delectable Grilled Mac & Cheese**  
Made with 6 Italian Cheeses, White Sauce & Pasta. Side of Grilled Veggies. \$11  
Suggested Wine Pairing: Wurtz Potate Riesling Rheinhessen - Germany - Semi Dry (#104)

4/18/19/08

## Complementary Side Dishes

**Grilled Vegetable Medley**  
\$5

**Sweet Italian Sausage in Marinara Sauce**  
4 oz Link in Sauce \$4

**Baked Potato with Butter & Sour Cream**  
\$3

## Sweet Temptations

**Bread Pudding**  
*Served with Strawberries, Ghirardelli Chocolate Syrup  
& Vanilla Ice Cream* \$5

**Fantasia Cheesecake**  
*Served with Strawberries* \$6.50

**Spiced Apple Stuffed Crepes**  
*One Crepe Stuffed with Our Baked Apples, a Side of  
Vanilla Ice Cream & Drizzled with Maple Syrup* \$5

**Corner Waffle Sundae**  
*Our infamous "Corner Waffle" with Strawberries,  
Vanilla Ice Cream and Ghirardelli Syrup* \$5

## Beers & Ales

**Sam Adams Boston Lager 12oz**  
*Original Owades Designed Beer* \$4.00

**Sam Adams Light 12oz**  
*Steve's Favorite Light Beer* \$4.00

**Shoals Pale Ale 12oz**  
*NH Smuttynose Award Winner* \$4.00

**Old Brown Dog Ale 12 oz**  
*NH Smuttynose Brew* \$4.00

**Guinness Extra Stout**  
*Heather's Fave* \$4.00

**Bagpiper's Scottish Ale 33.8oz**  
*Steve's Favorite - Serves 2 or more* \$14.00

**Pabst Blue Ribbon 12oz**  
\$3.50

## Wines

### White by the Glass or Bottle

**#100 AgnusDei Albarino - Spain**  
*Seafood, Fish, White Meat* \$8.00/32.00

**#101 Crios Torrontes - Argentina**  
*Seafood, Smoked Meats* \$7.00/28.00

**#102 Mapema Sauvignon Blanc - Argentina**  
*Grilled Fish, Scallops, Chicken* \$7.00/28.00

**#103 St Christopher Piesporter Gold Kab -  
Germany - Semi Sweet**  
*Pork, Chicken, Cheese* \$5.50/22.00

**#104 Wurtz Potate Riesling Rheinhessen -  
Germany - Semi Dry**  
*Pork, Fish, Cheese* \$6.50/26.00

### Red by the Glass or Bottle

**#200 Castellani Chianti - Italy**  
*Classic Italian Dishes* \$5.00/20.00

**#201 Red Dust Shiraz - Australia**  
*Red Meat* \$5.00/20.00

**#202 Kahurangi "Kiwi" Pinot Noir - New  
Zealand**  
*Meat, Grilled Vegetables* \$6.50/26.00

**#203 Paulucci "La Posta" Malbec -  
Argentina**  
*Spicy Spanish or Mexican Food* \$7.50/30.00

## Coffee & Espresso Bar

**A&E Organic Coffee - Reg or Decaf**  
\$1.75

**Espresso**  
\$2.00/3.00

**Cappuccino or Latte**  
\$3.50/4.50

**Café Mocha**  
\$4.50/5.50

## Water & Soda

**Pellegrino Sparkling Water**  
*250 ml, 500 ml or 1 L Bottles* \$1.75/3.25/6.00

**Bottled Spring Water**  
\$1.75

**Pepsi Products - 20oz Bottles**  
\$2.25