



Appetizers

SHRIMP COCKTAIL

Large gulf shrimp in a chilled martini glass.

18

TOASTED RAVIOLI

A St. Louis tradition.

12

SAUTÉED MUSHROOMS

Simmering in wine, garlic and fresh herbs.

12

FRENCH FRIED ONION RINGS

Homemade and lightly breaded.

12

KANE’S PLATTER FOR TWO

A sampling of shrimp cocktail, toasted ravioli, sautéed mushrooms, and French fried onion rings.

22

NEW ORLEANS STYLE CAJUN BBQ SHRIMP

Four Sauted shrimp served sizzling in our spicy herb and butter sauce.

18

Classic Sauces

BÉARNAISE	6
BRANDY PEPPERCORN	6
MUSHROOM BURGUNDY	6

Side Dishes

BAKED IDAHO POTATO

BOARDING HOUSE POTATOES

Flash fried and sauteed with peppers and onions.

GARLIC MASHED POTATOES

FRESH VEGETABLE

CREAMED SPINACH



Entrees

Included with your Entrée: Your choice of any side dish, plus Soup du Jour made fresh daily, Or Kane’s Rosebud Salad with either the house-made mayfair or Vinaigrette dressing (add bleu cheese crumbles for \$3.95).

NEW YORK STRIP

The firmer, full-bodied steak. USDA Prime.

62

FILET MIGNON

A center cut filet. Soft textured, the most tender cut of beef.

62

RIBEYE (DELMONICO)

This richly marbled cut makes the ribeye flavorful and tender. USDA Prime.

62

TENDERLOIN MEDALLIONS

Grilled to perfection and served with your choice of any one of our homemade classic sauces.

54

NORWEGIAN SALMON

Charbroiled, topped with Béarnaise sauce and a grilled jumbo shrimp.

40

SHRIMP SCAMPI

Gently sautéed in white wine and garlic, served over a bed of gourmet pasta.

34

PORK CHOP (T-BONE STYLE)

A thick, tender chop, accompanied by Kane’s sweet horseradish sauce.

42

CHICKEN XANADU

Bow tie noodles tossed with charbroiled chicken and roasted peppers, served with a light olive oil and garlic sauce, garnished with parmesan cheese.

32

DAILY INQUIRER SPECIAL

Always a delicious and interesting addition to our menu.

52

RARE	MEDIUM RARE	MEDIUM	MEDIUM WELL	WELL
Very red, cool center.	Red, warm center.	Pink center.	Slightly pink center.	Broiled throughout, no pink.