

KINCAID'S

14159 Clay Terrace Blvd.
Carmel, IN 46032
317-575-9005
www.kincaids.com

HOURS

M-Th: 11 a.m.-9:30 p.m.;

F: 11 a.m.-10 p.m.;

Sa: 11:30 a.m.-10 p.m.;

Su: 11:30 a.m.-9 p.m.

HOUSE SPECIALTIES

Happy Hour 3-7 & after 9 Everyday
\$10 Lunch Features
Daily Fresh Fish Preparations
Seafood Etouffe
Herb Crusted Prime Rib

DRESS

Business Casual

COST \$\$\$

ENTERTAINMENT (N)

CREDIT CARD ACCEPTED (Y)

BANQUET FACILITIES (N)

CHILDREN WELCOME (Y)

CHILDREN'S MENU (Y)

CARRYOUT AVAILABLE (Y)

RESERVATIONS ACCEPTED (Y)

WHEELCHAIR ACCESS (Y)

BAR SERVICE (Y)



APPETIZERS

Fresh Baked Santa Fe Corn Bread: *Orange-blossom honey butter* 6

Char-Grilled Teriyaki Tenderloins: *Slow roasted spicy pineapple, sushi sticky rice, sweet soy glaze* 14

Warm Brie with Macadamia Nut Crust: *Orange-blossom honey, sliced apple, balsamic reduction, fruit compote* 12.5

Dungeness Crab and Artichoke Dip: *Served with warm bread* 15

Buttermilk Fried Calamari: *Artichoke hearts, mustard-garlic aioli, cocktail sauce* 12.5

Baked Oysters Rockefeller: *Herb crusted, spinach, bacon* 15

Seasonal Oysters: *Cocktail sauce, mignonette, blistered lemon* 13.5

Jumbo Prawn Cocktail: *Wine poached, spicy chili aioli, classic cocktail sauce* 16

ENTRÉE SALADS

Roasted Chicken Cobb: *Hearts of romaine, Maytag blue cheese, artichoke hearts, bacon, tomatoes, deviled egg, avocado, red wine vinaigrette* 17

Seafood Louie: *Crisp iceberg lettuce, red wine vinaigrette, Dungeness crab, poached jumbo tiger prawns, artichoke hearts, asparagus, tomatoes, deviled egg, housemade 1000 Island dressing* 18

Smoked Sirloin Steak: *Seasonal greens, red bell pepper, fennel bulb, red radishes, tomatoes, Maytag blue cheese, spiced pecans, balsamic syrup, cilantro oil* 19

SANDWICHES

Turkey Club: *Buttermilk fried avocado, bacon, tomatoes, lettuce, mayo, Dijon mustard on whole wheat* 11

French Dip Sliders: *Garlic butter, housemade jus, atomic horseradish on potato rolls* 13

Char-Grilled Chophouse Burger: *Fresh all natural beef, smoked truffle mushrooms, aged Cheddar, thick bacon, brioche bun* 16

BEEF

Rock Salt Roasted Prime Rib: *Herb jus, atomic horseradish, silky potatoes with truffle, Broccolini*
12 oz regular 34 | 16 oz Kincaid's 39

Char-Grilled Sirloin Chateau: *10 oz., apple-wood smoked, fries* 26

Braised Boneless Chuck Short Ribs: *24 hour red wine marinated, roasted wild mushrooms, silky Yukon potatoes* 23.5

Char-Grilled Filet Mignon Wellington: *8 oz., mushrooms, silky potatoes with truffle, brandy-mustard sauce* 36.5

SEAFOOD

Steamed Manila Clams: *White-wine broth, garlic, French bread, fries* 19

Mediterranean Mussels in Cioppino: *Tomato-wine broth, fresh basil, garlic, French bread, fries* 17

Pan Seared Shellfish Fettuccine: *Jumbo prawns, Nova Scotia scallops, baby spinach, fresh tomatoes, smoked salmon cream sauce* 24.5

Chili-Smoked Tiger Prawns: *Bacon-cheese grits, barbecue hollandaise sauce* 27

Seafood Étouffée: *Jumbo Nova Scotia scallops, black tiger prawns, fresh mussels, clams, andouille sausage, braised greens, cheese grits* 29

Seared Jumbo Nova Scotia Scallops: *Abi tuna tartare, tobiko caviar, braised greens, silky potatoes with truffle* 29.5

POULTRY

Smoked Chicken Tortellini: *Ricotta stuffed, Asiago, garlic confit, sun-dried tomato, pesto cream sauce* 15.5

Twice-Roasted Herb-Stuffed Chicken: *Silky potatoes, roasted mushrooms* 23

Roasted Chicken Dijon: *Parsley, Asiago, garlic, silky potatoes, wilted spinach and bacon leek relish* 21.5

Fresh Fish and \$10 Lunch Features Offered Daily

