



DINING HOURS

Sunday, Wednesday, Thursday | 5pm to 9pm
Friday and Saturday | 5pm to 10pm

BAR HOURS

Sunday through Thursday | 5pm to 9pm
Friday and Saturday | 2pm to midnight

APPETIZERS

General Tso's Cauliflower Bites (V) | 9
Tempura Cauliflower / Spicy General Tso's Sauce

Kōl Crispy Boneless Wings | Twelve for 10.50
Select From

*Garlic Parmesan | Kōl Steakhouse Sauce | Buffalo
Maple BBQ*

(Add Side of Blue Cheese or Ranch Dressing \$1)

Steakhouse Thick Cut Bacon Steak | 12
Red Wine and Brown Sugar Glaze

Shrimp Cakes | 11
Lemon Tarragon Aioli / Pickled Red Onion / Cornichons

Kōl Steakhouse Nachos
Avocado Whip / Chipotle Black Bean Hummus / Pico de Gallo
Classic | 8

Vegan (Without Cheese Sauce) | 7
Grilled Chicken | 15

SALADS

Classic Caesar Salad (V) | 10
Creamy Caesar Dressing / Garlic Croutons / Shaved Parmesan
Add Grilled Chicken | 5

Autumn Harvest Salad | 10
Roasted Sweet Potatoes / Grilled Red Onion Vinaigrette / Pears
Walnuts / Brie

SOUPS

Classic French Onion Soup | 7.50
Baby Swiss / Gruyere / Crostini

Curried Sweet Potato Bisque | 8

BURGERS & SANDWICHES

The Anthracite Signature Cheeseburger | 13
8oz Signature Beef Blend / Brioche Roll
Lettuce / Tomato / Red Onion / Cheddar

Beyond Meat Burger (V) | 12
Lettuce / Tomato / Onion / Brioche

Dry Aged Steak Burger | 15
Lettuce / Tomato / Red Onion / Smoked Gouda / Bacon

Shrimp Cake Sandwich | 14
Lettuce / Tomato / Pickled Red Onion / Lemon Tarragon Aioli

Harvest Chicken Panini | 14
Greens / Pomegranate Compote / Pears /
Caramelized Onions / Brie

All Served with House Seasoned Fries



STEAKS + CHOPS

SERVED A LA CARTE

Creekstone Farms Filet Mignon
4 ounce | 18
8 ounce | 36

12 ounce Choice Delmonico Steak | 29

12 ounce NY Strip | 25

CHOOSE YOUR SAUCE

*One Included with Each Steak
Each Additional 4*

*Kōl House Made Steak Sauce
Lemon Shallot Butter
Roasted Garlic and Bacon Butter
Red Wine Demi Glace
Bourbon Green Peppercorn Sauce
Dijon Rosemary Cream Sauce*

STEAK TOPPERS | 2 EACH

*Crumbled Blue Cheese | Sautéed Onions
Sautéed Mushrooms | Sautéed Bell Peppers
Brie Cheese*

CHEF'S PLATES

**Lemon Pepper Walleye with Roasted
Red Pepper Remoulade | 24**
Wild Mushroom Risotto / Chef Vegetable Medley

**Pan Seared Herb Chicken with Caramelized
Onions and Pears | 21**
Pomegranate Compote / Sweet Potato Mash
Chef Vegetable Medley

**Grilled Berkshire Pork Chops with Dijon
Rosemary Cream Sauce | 23**
Smoked Gouda Mashed Potatoes / Spinach, White
Bean and Bacon Ragout

Short Rib Ragu Gnocchi | 27
Tomato / Carrot / Onion / Celery / Mushrooms
Red Wine Demi Glace

**Grilled 12 oz NY Strip with Bourbon Green
Peppercorn Sauce | 28**
Smoked Gouda Mashed Potatoes / Asparagus

SIDES

Sautéed Garlic Asparagus (V) | 7
French Fries | 4

Sweet Potato Mash | 7

Chef Vegetable Medley | 7

White Bean, Bacon, Spinach Ragout | 6

Wild Mushroom Risotto | 6

Sweet Potato Fries | 5