

Soup

Roasted Butternut Squash

Sage & Brown Butter
Cup \$4 Bowl \$6

Seafood Bisque

Sherry-Laced with Crab Ceviche
Cup \$5 Bowl \$7

Chef's Creation of the Day

Appropriate Garnishes
Cup \$4 Bowl \$6

Salad

The Original 86 West \$8

Sprouts, Organic Greens, Cucumbers, Tomatoes,
Ginger Soy Dressing

Classic Caesar Salad \$8

Hearts of Romaine, Creamy Parmesan Dressing

Classic Spinach Salad \$8

Bacon, Hard Boiled Egg, Sliced Red Onion, Portabella
Mushrooms & Bacon Vinaigrette

Iceberg Wedge \$8

Smoked Bacon, Hard-Boiled Egg, Creamy Bleu Cheese

Rustic Chopped \$8

Assorted Vegetables, Manchego, Hot Pepper Vinaigrette

Roasted Red Beet Salad \$9

Goat Cheese Fritter, Walnuts, Honey Lemon Vinaigrette

Appetizers

Canadian Mussels \$9

White Wine, Bacon
Basil Crème Sauce

Buffalo Chicken Flatbread \$12

Caramelized Onions
Bleu Cheese

Carpaccio of Beef \$11

Olives, Capers
Tostados, Aioli

(6) Gold Band Oysters \$13

Horseradish & Cucumber
Mignonette

Crab Cake \$13

Garlic Wilted Spinach
Tartar Sauce

Chickpea Hummus \$9

Feta Cheese, Radish Sprouts
Cucumbers, Olives, Pita Points

Macaroni & Cheese \$11

Crispy Topping

Pub Cheese & Pâté \$11

Homemade Cheddar, Tostados,
Whole Grain Dijon,
Petite Salad of Micro Greens

Shrimp Cocktail Martini \$13

Petite Salad

(3) Oyster Shooter \$9

Citron Spiked Bloody
Mary with Celery

Fried Calamari \$11

Garlic Aioli
Tomato Vinaigrette

Prosciutto Flat Bread \$11

Manchego Cheese
Caramelized Onions, Dijon Aioli

Tuna Tartare \$13

Avocado, Seaweed, Masago, Lemon
Ponzu, Wasabi & Pickled Ginger

Cheese Plate \$16

Selection of Five Artisan Cheeses
Featuring Our Pistachio Crusted Pâté

Lunch & Brunch Entrees

Mushroom, Shallot, Gruyere Frittata \$10

Salad with Balsamic Vinaigrette
& Cup of Soup

French Toast with Bacon \$10

Maple Syrup

Knight House Cobb Salad \$11

Avocado, Beets, Bacon, Chickpeas, Tomato,
Cucumber, Blue Cheese, Balsamic Vinaigrette
Add Chicken \$5

Crab Cake Sandwich \$13

Lettuce, Tomato, Tartar Sauce
Salad with Balsamic Vinaigrette or French Fries

Cuban Pressed Sandwich \$13

Smoked Bacon, Prosciutto, Manchego Cheese, Dijon
Salad with Balsamic Vinaigrette or French Fries

Black & Blue \$13

Char-Grilled Burger or Chicken Breast, Cajun
Seasoned with Sweet Onions & Blue Cheese
Salad with Balsamic Vinaigrette or French Fries

Cheeseburger \$13

Char-Grilled Burger, Cheddar, Smoked Bacon, Salad
with Balsamic Vinaigrette or French Fries

Big T's Cheeseburger with Fried Egg \$14

Twelve Ounce Char-Broiled Rib Eye \$18
House Steak Sauce, French Fries & Asparagus

Jail Island Salmon \$19

Served on a Bed of Sesame Asian Vegetables

Vegetarian Pasta \$11

Asparagus, Exotic Mushrooms, Broccoli Rabe,
Roasted Tomatoes in a Basil Crème Sauce

Ale Battered Fish & Chips \$11

Classic Tartar Sauce and Lemon

The Plain Jane \$10

Char-Grilled Burger or Chicken Breast
Romaine and Sliced Tomato
Salad with Balsamic Vinaigrette or French Fries

Chicken Paillard \$13

Lemon & Herb Crusted, Topped with Olive Tapenade
Salad of Tomato, Cucumber, Balsamic Vinaigrette

Knight House Pot Pie \$13

Chicken, Parsnips, Peas & Carrots, Mashed Potatoes
Puff Pastry Topping, Salad with Balsamic Vinaigrette

West Coast \$12

Char-Grilled Burger or Chicken Breast, Tomato,
Romaine, Avocado & Garlic Aioli
Salad with Balsamic Vinaigrette or French Fries

Lobster Macaroni & Cheese \$15

Crispy Topping
Salad with Balsamic Vinaigrette

Pan Seared Diver Scallops \$16

Roasted Butternut Squash, Asparagus Risotto
Cranberry Beurre Blanc

Petite 5oz Steak and Eggs \$18

French Fries, Hollandaise Sauce, Chef's Choice of Vegetable