

Soup

Creamy Curried Carrot
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 \$7
Sprouts, Organic Greens, Cucumbers, Tomatoes,
Ginger Soy Dressing

Classic Caesar Salad \$7
Hearts of Romaine, Creamy Parmesan Dressing

Watercress & White Endive \$7
Mandarin Oranges, Goat Cheese, Citrus Vinaigrette

Iceberg Wedge \$7
Smoked Bacon, Hard-Boiled Egg, Creamy Bleu Cheese

Rustic Chopped \$7
Assorted Vegetables, Manchego, Hot Pepper Vinaigrette

Appetizers

Canadian Mussels \$9
White Wine, Bacon
Basil Crème Sauce

Buffalo Chicken Flatbread \$9
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 Potato
Chip Topping

Pub Cheese & Pâté \$6
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 \$10
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 \$12
Char-Grilled Burger or Chicken Breast, Cajun
Seasoned with Sweet Onions & Blue Cheese
Salad with Balsamic Vinaigrette or French Fries

Cheeseburger \$12
Char-Grilled Burger, Cheddar, Smoked Bacon, Salad
with Balsamic Vinaigrette or French Fries
Big T's Cheeseburger with Fried Egg \$13

Char Grilled Rib Eye Steak \$17
Asparagus, French Fries, House Steak Sauce

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

Bromm's Knight House Pie \$13
Chicken, Parsnips, Peas & Carrots Crispy Mashed
Potato 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 Potato Chip Topping
Salad with Balsamic Vinaigrette

Pan Seared Diver Scallops \$16
Citrus Beurre Blanc, Mandarin Oranges,
Toasted Pinenuts & Couscous

Petite Steak and Eggs \$19
French Fries, Hollandaise Sauce, Chef's Choice of Vegetable