

Lunch Entrees

Bacon, Egg & Cheese Sandwich \$8
Salad with Balsamic Vinaigrette or French Fries

Steve's Frittata of the Day \$10
Salad with Balsamic Vinaigrette
Cup of Soup

Knight House Cobb Salad \$10
Avocado, Beets, Bacon, Chickpeas, Tomato,
Cucumber, Blue Cheese, Balsamic Vinaigrette
Add Chicken \$5

Chicken Paillard \$12
Lemon & Herb Crusted
Topped with Olive Tapenade
Salad of Tomato, Cucumber, Balsamic Vinaigrette

Honey Miso-Glazed Atlantic Salmon \$18
Served on a Bed of Sesame Asian Vegetables
& Asparagus Spears

Ale Battered Fish & Chips \$10
Classic Tartar Sauce and Lemon

Loco Moco \$10
Hamburger with Rice, Fried Eggs
Truffled Demi Gravy

Lettuce Wrap \$12
Chicken, Bean Sprouts, Carrots
Edamame, Bib Lettuce
Peanut Sauce

Vegetarian Lasagna \$16
Sun-dried Tomatoes
Summer Squash, Ricotta
Garlic Butter Sauce

Petite Steak \$18
Herbed Garlic Butter
French Fries, Asparagus

Char Grilled Burgers or Chicken Breast

Served with French Fries or Salad with Balsamic Vinaigrette

The Plain Jane ~ Romaine and Sliced Tomato \$10

Black & Blue ~ Cajun Seasoned with Sweet Onions & Blue Cheese \$12

Shawn's Booster ~ Sweet Onions, Mushrooms, American Cheese & House Steak Sauce \$12

Big T's ~ Aged Cheddar, Smoked Bacon and a Fried Egg \$13

Small Plates

1	2	3	4
Pommes Frites & Onion Rings \$8 Three Sauces	Fried Calamari \$10 Garlic Aioli & Tomato Vinaigrette	Cajun Fried Oysters \$12 Jumbo Oysters Tartar sauce	Cheeseburger Sliders \$13 Aged Cheddar Spicy Ketchup
Wok-Fried Brussel Sprouts \$8 Ginger Stir-Fry Sauce Sesame Seeds	Buffalo Chicken Flat Bread \$10 Blue Cheese Caramelized Onions Buffalo Sauce	Cheeseburger \$12 Aged Cheddar, Smoked Bacon on Brioche Roll Salad with Balsamic Vinaigrette	Lobster Macaroni & Cheese \$14 Crispy Potato Chip Topping
(5) Little Neck Clams \$8 Soy, Ginger Garlic, Onion	Macaroni & Cheese \$10 Crispy Potato Chip Topping	Carpaccio of Beef \$12 Olives, Crackers Herb Aioli	Lobster Avocado Flat Bread \$14 Chipotle Aioli, Lemon Zest & Micro Cilantro
Canadian Mussels \$8 Hand Crushed Tomatoes & Basil	Cheese Plate \$10 Selection of Four Artisan Cheeses	Tuna Tartare \$12 Avocado, Seaweed, Salmon Caviar, Lemon Ponzu Wasabi & Pickled Ginger	Rib Eye Cheese Steak \$14 Philly Style with Cheddar Cheese Sauce Onions & Mushrooms, French Fries
Chickpea Hummus \$8 Whipped Feta Mousse Cucumber Raita	(4) Oyster Shooters \$10 (2) Spiked Bloody Mary (2) Ponzu Wasabi	Chicken Sandwich \$12 Tomato, Romaine Avocado & Garlic Aioli on Brioche Roll, Salad with Balsamic Vinaigrette	Soft Shell Crab Sandwich \$14 (2) Soft Shell Crabs, Grilled Red Onion, Chipotle Aioli on Brioche Roll, Salad with Balsamic Vinaigrette
Pad Thai \$8 Bean Sprouts Rice Noodles Peanuts & Lime	Crispy Goat Cheese Fritter \$10 Truffle Honey & Watercress	Prosciutto Flat Bread \$12 Smoked Gouda Caramelized Onions Dijon Aioli	Char-Broiled Rib Eye \$16 House Steak Sauce French Fries Asparagus
Chorizo in Blanket \$8 Mustard Cream Sauce	(8) 86 West Spicy Chicken Wings \$10 Blue Cheese Dressing Celery Sticks	(6) Gold Band Oysters \$12 Horseradish & Cocktail Sauce	Maryland Style Crab Cakes \$20 Remoulade Sauce Curly Endive & Watercress

Pick One from Each Column (1,2 & 3) for \$26