

## **Knights Dinner Banquet Menu**

Knights Steak House • 2324 Dexter Road, Ann Arbor, Michigan 48103 • (734)665-8644

**Please choose a maximum of three items from one of five options  
All prices include sales tax and gratuity**

**Option I ..... \$19.95 per person**

### ***Grilled Teriyaki Chicken Breast***

Boneless Amish chicken breast lightly marinated in Teriyaki then grilled to order,  
served with rice pilaf and the vegetable of the day

### ***Deep-fried Gulf Shrimp***

Seven jumbo shrimp, breaded and flash fried golden brown

### ***Grilled Chicken Caesar Salad***

Tender, boneless chicken breast char-grilled and served atop a  
classic Caesar salad with tomatoes, croutons, red onion and parmesan cheese

### ***Grilled Boneless Pork Chops***

Two thick, 6 oz. chops prepared plain, or brushed with barbeque sauce

### ***Fettuccine Prima Vera***

Vegetarian dish featuring fresh vegetables sautéed with an  
Alfredo cream sauce over fettuccine pasta

**Option II ..... \$22.95 per person**

### ***Stuffed Boneless Chicken Breast***

Hand prepared with Swiss cheese, Black Forest ham and asparagus,  
served with fresh pasta and cream sauce (substitute marinara sauce on request)

### ***London Broil***

Grilled marinated flank steak sliced thin and finished with sautéed mushrooms.  
Served with a twice baked potato and house vegetables

### ***Grilled 8 oz. Top Sirloin Steak***

This cut of beef is a continuation of the tender top portion of the short loin

### ***Salmon Caesar Salad***

Fresh Atlantic salmon char-grilled, served atop a classic  
Caesar salad with tomatoes, red onion, croutons and parmesan cheese

### ***Herb and Garlic Encrusted Whitefish***

Great lakes whitefish topped with a blend of fresh herbs, garlic,  
breadcrumbs and butter then oven baked

**Option III ..... \$27.95 per person**

***Grilled Filet Mignon-6 oz. cut***

The most tender of all steaks cut from the small end of the tenderloin

***Prime Rib with Au Jus-12 oz. cut***

Knight's specialty slow roasted and tender

***Barbecued Baby Back Ribs***

Premium pork ribs cooked until very tender, served with a baked potato and coleslaw

***Whitefish with an Asiago Crust***

Great lakes whitefish filet sprinkled with a layer of aged Asiago cheese then oven broiled

***Stuffed Boneless Chicken Breast***

Hand prepared with Swiss cheese, Black Forest ham and asparagus, served with fresh pasta and cream sauce (substitute marinara sauce on request)

***Shrimp Prima Vera Fettuccine***

Fresh vegetables and jumbo shrimp sautéed until tender, tossed in an Alfredo cream sauce with Fettuccine pasta

***Pan-fried Great Lakes Lake Perch***

Light breaded and pan-fried to a golden brown served with red potatoes and fresh steamed house vegetables

**Option IV ..... \$32.95**

***Maryland Style Crab Cakes***

Lump blue crab mixed with spring onion, roasted red pepper and seasonings, pan sautéed until golden, and drizzled with an "Old Bay" mayonnaise

***Grilled Filet Mignon-8 to 9 oz. cut***

The most tender of all steaks cut from the small end of the tenderloin

***Grilled New York Strip-12 to 14 oz.***

Cut from the tender short loin

***Prime Rib with Au Jus-12 oz. cut***

Knight's specialty slow roasted and tender

***Chicken Oscar***

Grilled boneless chicken breast on a bed of asparagus, topped with lump crab meat and finished with sauce béarnaise

***Crab and Shrimp Encrusted Scrod***

Featuring our fresh Boston scrod broiled under a crust of lump crab, rock shrimp and parmesan cheese. Served with rice pilaf and steamed vegetables

**Option V .....\$45.95**

***Knight's Bone-in Filet Mignon***

The best of all of Knight's steaks, two inch thick bone-in Filet Mignon with over 10 oz of meat, char-grilled to order

***Alaskan King Crab Legs***

One full pound of legs and claws, steamed to perfection and partially split, served with drawn butter and lemon

***Two 5 oz. Maine Lobster Tails***

Elegantly presented on the tops of their shells, served with drawn butter and lemon

***King Oscar Filet Mignon***

6 oz. Filet Mignon served over a portobello mushroom then topped with asparagus, crab meat and sauce béarnaise.

***Prime Rib with Au Jus-16 oz. cut***

Knight's specialty slow roasted and tender

**Knight's Banquet Policies**

1. Entrée selections are limited to a maximum of three choices from the banquet option you decide upon. Please let us know of any special requests as we will do every thing possible to accommodate you.
2. Meals include choice of potato (unless otherwise stated), salad, fresh baked bread and your choice of coffee, tea or soft drink.
3. Meal selection, approximate number of guests expected, room arrangements, and all details must be made **two weeks** prior to the function.
4. A deposit of \$2 per anticipated guest (\$50 minimum) is requested for all social functions. Your reservation will not be guaranteed until your deposit is paid. The full amount of the deposit will be used to offset the price of your meal. Your deposit is fully refundable do to cancellation if done 30 days or more before the scheduled event.
5. Prices are subject to change due to rising food costs or increasing costs of operations.
6. The guaranteed count must be given to a contact person listed below at least two days prior to the function. The guaranteed count may be increased after this time (within reason), the count may not be decreased. The guaranteed count less 10% is the minimum number of meals that you will be charged for. We will prepare for 10% above your guaranteed number.
7. Knight's will be happy to discuss any of the above policies with you. Please contact Donald Knight, Owner/Operator or Sherry Bedolla, Owner Operator for all banquet reservations or questions.