

APPETIZERS

GLAZED BABY BACK RIBS

Meaty pork ribs, sweet and spicy soy-coffee glaze, toasted sesame seeds · 13

CRISPY ASIAN SHRIMP

Jumbo shrimp, lightly hand battered, deep fried, tossed in our sweet chili sauce, sesame seeds, scallions · 14

SHRIMP COCKTAIL

Chilled jumbo shrimp with Knight's cocktail sauce · 12

OYSTERS OF THE DAY*

Shucked to order, and served with cocktail sauce, horseradish, & fresh lemon · 2.75 each

OYSTERS ROCKEFELLER

Baked under a creamy Rockefeller sauce finished with parmesan cheese ~ please allow fifteen minute preparation time.
Three for · 9 | Six for · 16

TWELVE ESCARGOT IN PUFF PASTRY

Oven baked with garlic casino butter ~ please allow fifteen minute preparation time · 12

LOADED POTATO SKINS

Cheese, bacon, chopped scallions, sour cream, salsa · 7.50

CHICKEN WINGS

Prepared either buffalo style ~ sweet & spicy ~ plain · 9.25

NACHOS SUPREME

Seasoned ground beef, bell and jalapeño peppers, tomatoes, onions, lettuce, blend of cheeses ~ sour cream and salsa
Full · 10 | Half · 7

SOUPS

	Cup	Bowl
FRENCH ONION Garnished with croutons and melted Swiss cheese	4	5.25
SOUP DU JOUR CHILI	3.75 4	4.75 5.25

SANDWICHES

FRENCH DIP

Sliced roast beef on a French roll with a side of au jus · 11

CORNED BEEF REUBEN

Thinly sliced lean corned beef, grilled marbled rye, Swiss cheese, sauerkraut ~ side thousand island · 9.25

TURKEY REUBEN

Smoked turkey, coleslaw, Swiss cheese, grilled marbled rye ~ side thousand island · 8.75

SIDE DISHES

FRENCH FRIES, WAFFLE FRIES OR

SWEET POTATO STEAK FRIES · 2.25

ONION RINGS · 2.75

TWICE BAKED POTATO · 2.50

RICE PILAF · 2.25

FRESH FRUIT CUP · 4

COLESLAW OR COTTAGE CHEESE · 2.25

POTATO (BAKED, MASHED OR YUKON GOLD) · 2.25

BUILD YOUR OWN BURGER *

Our premium blend is ground fresh daily at Knight's Market
~ Served on a grilled brioche bun with potato chips ~

7 OZ. BUTCHER BURGER · 8.50

BUILD YOUR OWN:

DELUXE (lettuce, tomato and mayonnaise) · N/C

BBQ SAUCE, JALAPEÑO, ONIONS, PICKLES, MAYO · N/C

CHEESE (American, provolone, cheddar or Swiss) · .75

SAUTEED ONIONS OR MUSHROOMS · 1

BACON, GREEN OLIVES OR BLUE CHEESE · 1

AVOCADO · 1.50

SPECIALTY BURGERS *

KNIGHT BURGER

7 oz. patty, blue cheese, sautéed mushrooms, chives · 10

ALL AMERICAN BURGER

7 oz. patty, double American cheese, lettuce, tomato, onion and mayonnaise · 10

PATTY MELT

7 oz patty, grilled marbled rye, Swiss cheese sautéed onions · 10

OPEN FACE BURGER FARE *

7 oz. patty, marbled rye bread
~ cottage cheese and fresh fruit OR as an entrée · 12

***SUBSTITUTE CHICKEN BREAST*
FOR ANY BURGER OR BUILD YOUR**

SALADS

COBB

Mixed greens, chopped bacon, avocado, hard boiled egg, tomato, blue cheese
Small · 7.50 | Large · 11

ALYSSA'S SUMMER

Featuring mixed greens, roasted almonds, blue cheese, apples, dried cranberries, tomato, onion and cucumber. Recommended dressing: Firehouse vinaigrette
Small · 7 | Large · 10

GARDEN

Mixed greens with egg, tomato, bell peppers, mushrooms, red onion, cheddar and Monterey Jack cheese
Small · 6 | Large · 9

CAESAR

Romaine lettuce, tomatoes, croutons and grated parmesan tossed in creamy Caesar dressing
Small · 5 | Large · 8

CLASSIC ICEBERG WEDGE

Wedge of iceberg lettuce, tomato, onion, chopped, bacon crumbled bleu cheese and blue cheese dressing · 8

ADD TO YOUR SALAD:

Grilled Sirloin * 5 oz. 10

Grilled or Cajun salmon * 8 oz. ~ 10 | 4 oz. ~ 6

Grilled or Cajun chicken breast * · 6

Crispy chicken tenders * · 5

SALAD DRESSINGS

👤 Blue Cheese · 👤 Ranch ^{gf} · 👤 Balsamic Vinaigrette ^{gf}

👤 Firehouse Vinaigrette ^{gf} · 👤 Caesar ^{gf} · 👤 Thousand Island

Oil and Vinegar ^{gf} · Italian ^{gf}

👤 ~ House Made

KNIGHT'S

A FAMILY TRADITION SINCE 1984

ALL ENTREES INCLUDE YOUR CHOICE OF SOUP OR SALAD, CHOICE OF POTATO, SEASONAL VEGETABLES AND FRESH BAKED BREAD

STEAKS ^{GF} & PRIME RIB*

We proudly use only Black Angus with a USDA choice or prime grading

SIRLOIN

Very lean steak, best prepared medium to medium rare

8 oz. · 23 | 5 oz. · 16

FILET MIGNON (8 - 9 OZ.)

Cut from the short loin and is therefore the most tender of all steaks · 39

PETITE FILET MIGNON (6 OZ.)

Same tender steak · 32

NEW YORK STRIP (14 OZ.)

Cut from the top muscle of the short loin ~ excellent balance of flavor and tenderness · 36

DELMONICO (14 OZ.)

"Rib eye" steak, very rich flavor from fine marbling · 34

PORTERHOUSE (24 OZ.)

The best of both worlds, a N.Y. strip on one side of the bone and a filet mignon on the other · 42

PRIME RIB

Slow roasted for exceptional flavor and tenderness

STANDARD CUT (12 OZ.) · 29

TEXAS CUT (16 OZ.) · 36

ENHANCE YOUR STEAK OR PRIME RIB

1/2 POUND ALASKAN KING CRAB LEGS · Market Price

FOUR FLASH FRIED GULF SHRIMP · 8

SAUTEED ONIONS OR MUSHROOMS · 2

SMOTHERED WITH BLUE CHEESE · 2

BLACKENED (seared over intense heat with Cajun spices) · 1.50

SEASONED WITH OUR SPECIAL BLEND OF SPICES · N/C

PASTA

SPAGHETTI AND MEATBALLS

Tossed in our homemade marinara sauce with Italian meatballs and parmesan cheese ~ Served with garlic bread · 16

FETTUCCINE PRIMAVERA

Made with fresh sautéed vegetables tossed in an Alfredo cream sauce over fettuccine pasta · 16

With Amish chicken breast * · Add 4

With Sautéed jumbo shrimp * · Add 5

SEAFOOD

GREAT LAKES PERCH *

Dusted in seasonings flour then pan fried · 23

ALASKAN KING CRAB LEGS

Pre-cracked center-cut king crab legs steamed to perfection ~ lemon and warm butter

Half Pound · Market Price | Full Pound · Market Price

CANADIAN SALMON *

Broiled ~ char-grilled ~ honey Dijon · 21

ASIAGO BASIL WHITEFISH *

Wild caught Canadian whitefish, Asiago cheese, fresh basil (prepared plain or blackened on request) · 21

FLASH FRIED GULF SHRIMP

Butterflied shrimp breaded and fried golden brown ~ Served with Ray Knight's cocktail sauce · 17.50

FAVORITES

CHICKEN PARMESAN

Boneless chicken breast lightly breaded, topped with parmesan and mozzarella cheeses finished with spaghetti and our homemade marinara sauce · 18

LONDON BROIL *

8 oz. flank steak marinated, grilled to your specifications, sliced thin ~ sautéed mushrooms and twice baked potato · 21.50

BARBECUED BABY BACK RIBS

Rubbed with a special blend of spices, slow roasted until fork tender, brushed with barbeque sauce

Full Slab · 22.50 | Half Slab · 17.50

CENTER-CUT BONELESS PORK CHOPS *

blackened ~ barbequed ~ grilled plain

One 6 oz. Chop · 14 | Two 6 oz. Chops · 18

CALVES LIVER *

Sautéed with onions and bacon · 18

OPEN FACE BURGER FARE *

7 oz. patty, marbled rye bread
~ cottage cheese and fresh fruit OR as an entrée · 12

Knight's Catering

Let Knight's take care of all your catering needs!
We can cater anything from small hors d'oeuvre parties to elaborate weddings.

Contact Don Knight at:

donknight.Lbd@KnightsRestaurants.com and let us exceed your expectations! Business cards available.

* These items are cooked to order and the consumption of raw or undercooked meats, fish or shellfish may increase your risk of food borne illness