



Knight's

Enter as strangers, leave as friends.

APPETIZERS

STEAK TACO BOARD*

5 oz. char-grilled sirloin cooked to order with grape tomato pico di gallo, avocado mousse, micro cilantro, jalapenos, queso fresco & grilled corn tortilla's. 17.00

LOBSTER CECICHE

Cold water lobster marinated in fresh lime & tomato juice with red onion, garlic & fresh chilis ~ served with fried blue corn tortillas. 18.00

FRIED BRUSSELS SPROUTS

Flash fried fresh cut Brussels sprouts, ale spiked maple-mustard, balsamic reduction, crushed pistachios 9.00

MEAT & CHEESE BOARD

Assorted cheeses/charcuterie, condiments, dry/fresh fruit, Marcona almonds, mixed olives/pickles, flat bread/crostini 16.00

HOUSE MADE HUMMUS (CHEF'S DAILY CREATION)

Served with vegetable crudité & fresh fried pita chips 9.00

FILET MIGNON SLIDERS *

Garlic butter toasted buns, grilled beef tenderloin, caramelized onions, baby arugula
... 6.00 EA or 3 for 16.50 ...

BABY BACK RIBS

Meaty pork ribs, homemade sweet & spicy soy-coffee glaze, scallions, toasted sesame seeds 13.00

SHRIMP COCKTAIL

5 poached jumbo shrimp, cocktail sauce, horseradish, fresh lemon 14.00

CALAMARI & POPCORN SHRIMP

Flash fried squid rings & baby shrimp, wasabi-black pepper sauce, scallions, toasted sesame seeds, sriracha 12.00

SALADS

GRILLED ROMAINE

Grilled baby romaine, roasted peppers, roasted tomatoes, fresh herbs, crispy onions, grape tomatoes, & roasted tomato vinaigrette
... small 8.00 | Large 13.00 ...

KALE & BRUSSELS

Green kale, shaved brussels, dried cranberries, dried apricots, toasted herbed almonds, & sweet cream champagne vinaigrette
... Small 8.00 | Large 13.00 ...

KNIGHT'S CAESAR

Baby romaine, shaved parmesan, quartered egg, house made croutons, & house made caesar dressing
... Small 5.00 | Large 9.00 ...

CLASSIC ICEBERG WEDGE

Iceberg, tomatoes, red onions, bacon, bleu cheese crumbles, bleu cheese dressing 8.00

COBB

Baby greens, chopped bacon, hardboiled egg, avocado, tomato, bleu cheese, grilled chicken breast 16.00

ADD TO YOUR SALAD

Grilled or Fried Chicken Breast 5.00

Four Jumbo Shrimp (grilled, chilled, or fried) 10.00

Grilled Salmon* 8 oz. 10.00 4 oz. 6.00

Grilled or Blackened Sirloin * 5 oz. 10.00/11.00

BURGERS & SANDWICHES

BISTRO BURGER *

Neuske's cherry wood smoked bacon, fried egg, caramelized onions, baby arugula tossed in truffle vinaigrette, house aioli, brioche roll 13.00

PRETZEL BURGER*

Ale spiked maple-mustard sauce, cheddar cheese, Neuske's cherry wood bacon, red onions, Bibb lettuce, homemade bread & butter pickles, toasted pretzel roll 12.00

BUTTERMILK FRIED CHICKEN

Hand breaded seasoned Amish chicken cutlet, extra Swiss cheese, maple-sriracha sauce, red onions, homemade bread & butter pickles, Bibb lettuce, toasted pretzel roll 11.00

KENNEBUNKPORT LOBSTER ROLL

Fresh lobster salad (tail/claw/knuckle meat, Hellman's, lemon zest, chives), Bibb lettuce, toasted King's Hawaiian split-top roll 18.00

SALMON SANDWICH

Blackened salmon, smoked salmon mousse, arugula, pickled red onion on a brioche roll 15.00

FRENCH DIP *

Sliced to order & served on a toasted hoagie roll with a side of au jus 12.00
... Smothered with Swiss cheese, sautéed onions & mushrooms for 15.00 ...

BLACK BEAN BURGER

House-made 7 oz. black bean patty, house aioli, tomato, red onion, & Bibb lettuce 10.00

KNIGHT'S BUTCHER BURGER *

Our custom blend burger is ground fresh daily at Knight's Market ~ Enjoy this 7 oz. patty on our butter toasted brioche roll with your favorite fixings 9.25

HAMBURGER FIXINGS

Onions, Pickles, Mayonnaise, or BBQ N/C

Deluxe: Lettuce, Tomato, & Mayonnaise N/C

American, Cheddar, Provolone, Swiss, or Bleu Cheese 1.00

Bacon, Sautéed Mushrooms, or Caramelized Onions 1.00

Green Olives or Avocado 1.50

Neuske's Cherry Wood Bacon 2.25

Gluten-Free Bun 3.00

BURGERS AND SANDWICHES COME WITH HOUSE-MADE POTATO CHIPS

SOUPS

SOUP DU JOUR

Prepared daily in-house
... Cup 3.75 Bowl 4.75 ...

RAY KNIGHT'S FAMOUS CHILI

Founder's original recipe. An Ann Arbor favorite!
... Cup 4.00 Bowl 5.25 ...

FRENCH ONION

Red & white onions, beef-sherry broth ~ garnished with croutons & broiled Swiss cheese
... Cup 4.00 Bowl 5.25 ...

Salad Dressings:

House-made ranch, bleu cheese, firehouse, honey mustard, creamy Caesar, balsamic vinaigrette ~ Italian, raspberry vinaigrette, & 1000 Island

DINNER MENU

Knight's
600 E. Liberty St.
Ann Arbor, MI 48104
(734) 887-6899

ENTRÉES

KNIGHT'S "HANGER STEAK" *

This 8-9 oz. butcher prized cut is char-grilled & sliced, served with mashed Yukons potatoes, grilled asparagus, & cognac beef consomme butter sauce 26.00

DOWNTOWN FILET*

6 oz. filet mignon topped with a roasted Portobello mushroom cap, lump crab meat, & finished with Bordelaise sauce ~ accompanied by hasselback potatoes & vegetables. 39.00
... Upgrade to an 11 oz. filet mignon for 52.00 ...

ALASKAN HALIBUT

8 oz. potato encrusted halibut served with grilled asparagus, sautéed forest mushroom medley, pearl onions, & forest mushroom consomme butter. 34.00

TERIYAKI SALMON

8 oz. ginger honey soy glazed salmon, flash fried rice noodles, sesame bok choy, & toasted sesame seeds 28.00

CHICKEN SCALOPPINI

Amish chicken cutlets, capers, fresh herbs, sherry wine pan sauce, mashed Yukon potatoes, vegetables 21.00

CHICKEN PENNE ALFREDO

Amish chicken, roasted red peppers, asparagus, forest mushrooms, parmesan cream sauce, penne pasta, chargrilled garlic toast points 22.00
... Available as a vegetarian option for 17.00 ...

BLACK & BLEU PORK CHOPS *

Two blackened boneless center cut pork chops topped with melted bleu cheese crumbles ~ Served with au gratin potatoes, homemade apple sauce, & vegetables 21.00

ALASKAN KING CRAB LEGS

Upper leg sections cracked at our Market so they are easy to eat. Served with drawn butter & a baked potato ½ LB. MKT 1 LB. MKT

SIDES

House Cut French Fries 4.00

Truffle Fries 5.50

Yukon Mash / Baked Potato / Hasselback Potato 5.00

Smoked Gouda Mac 7.00

Sautéed Forest Mushroom and Pearl Onion Medley 5.00

Seasonal Vegetable Risotto 6.00

Rice Pilaf / Fresh Steamed Vegetables 3.00

Potatoes Au Gratin 5.00

Grilled Asparagus with Olive Oil, Lemon, & Parmesan 7.00

* These items are cooked to order. The consumption of raw or undercooked meats, fish, eggs, or shellfish may increase your risk of food-borne illness

Knight's Public Wi-Fi
SSID: Knights Restaurant Public Wifi
PW: knightsguest

STEAKS *

WE PROUDLY SERVE ONLY BLACK ANGUS BEEF WITH A USDA CHOICE OR PRIME GRADING

KNIGHT'S COWBOY STEAK (20-22 OZ.)

Our signature cut! A bone-in rib-eye ~ rich flavor from fine marbling MKT

FILET MIGNON (11 OZ.)

The most tender of all of our steaks, cut from the center of the tenderloin ~ If ordered beyond medium-rare, the steak will be butterflied 45.00

PETITE FILET MIGNON (6 OZ.)

A smaller cut of our most tender steak 32.00

NEW YORK STRIP (14 OZ.)

Thick cut, excellent balance of flavor & tenderness 36.00

SIRLOIN (8-9 OZ.)

Very lean steak, best prepared medium to medium rare 24.00

PETITE SIRLOIN (5 OZ.)

A smaller cut of this very lean steak, best prepared medium to medium-rare 17.00

PRIME RIB * (OFFERED THURSDAY-SUNDAY)

Slow Roasted for exceptional flavor and tenderness

STANDARD CUT (12 OZ.)

29.00

KNIGHT'S CUT (16 OZ.)

36.00

ENHANCE YOUR STEAK OR PRIME RIB

Red Wine Marinated Grilled Portobello Mushroom 5.00

Sautéed Button Mushrooms 2.00

Crispy Fried or Caramelized Onions 2.00

Flavor Blasted (Knight's house seasoning) N/C

Blackened or Cajun Grilled 1.00

Smothered in Bleu 3.00

Port Wine Bordelaise or Cognac Consomme Butter 3.00

Four Jumbo Grilled or Fried Shrimp 10.00

King Crab Legs (Half or Full Pound) MKT

ALL STEAKS COME WITH A SIDE, A VEGETABLE GARNISH, & A SMALL HOUSE SALAD OR CUP OF SOUP