



# Knight's

Enter as strangers, leave as friends.

## APPETIZERS

### FILET MIGNON SLIDERS \*

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

### 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 CEVICHE

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

### HOUSE MADE HUMMUS (CHEF'S DAILY CREATION)

Served with vegetable crudité & fresh fried pita chips 9.00

### MEAT & CHEESE BOARD

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

### BABY BACK RIBS

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

### SHRIMP COCKTAIL

Chilled jumbo shrimp served with Knight's cocktail sauce. 14.00

### CALAMARI & POPCORN SHRIMP

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

## SALADS

### KALE & BRUSSELS

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

### GRILLED ROMAINE

Grilled baby romaine, roasted peppers, roasted tomatoes, fresh herbs, crispy onions, grape tomatoes, & roasted tomato 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 Blackened Sirloin \* 5 oz. 10.00/11.00

Grilled or Fried Chicken Breast 5.00

Apricot-Almond Chicken Salad Scoop 5.00

Grilled Salmon\* 8 oz. 10.00 4 oz. 6.00

Grilled Halibut 8 oz. 16.00 4 oz. 10.00

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

## SOUPS

### RAY KNIGHT'S FAMOUS CHILI

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

### SOUP DU JOUR

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

### FRENCH ONION

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

## BURGERS

### 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

### 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

## LUNCH MENU

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

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

## LOCAL FAVORITES

### 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

### APRICOT-ALMOND CHICKEN SALAD WRAP

Chicken salad with dried apricots, toasted almonds, baby arugula, & shaved red onions 10.00

### HALIBUT TACOS

Two grilled tortillas, blackened halibut, pineapple salsa, avocado, & coleslaw 14.00

### 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

### BLACK BEAN BURGER

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

### SALMON SANDWICH

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

### GEORGIA REUBEN

Sliced smoked turkey, buttery thick sliced marble rye, Swiss cheese, & coleslaw ~ 1000 Island on the side upon request 8.50

### 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 ...

### BURGERS AND SANDWICHES COME WITH HOUSE-MADE POTATO CHIPS

\*

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.

## STEAKS \*

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

All of Knight's Steaks are served with choice of house salad or cup of soup, choice of potato, & fresh vegetables

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

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

### 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

### NEW YORK STRIP (14 OZ.)

Thick cut, excellent balance of flavor & tenderness 36.00

### 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

### ENHANCE YOUR STEAK

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

Blackened or Cajun Grilled 1.00

Crispy Fried or Caramelized Onions 2.00

Sautéed Button Mushrooms 2.00

Smothered in Bleu 3.00

Four Jumbo Grilled or Fried Shrimp 10.00

## SIDES

House Cut French Fries 4.00

Truffle Fries 5.50

Smoked Gouda Mac 7.00

Yukon Mash / Baked Potato 5.00

Rice Pilaf / Fresh Steamed Vegetables 3.00

Grilled Asparagus with Olive Oil, Lemon, & Parmesan 7.00