



# Knight's

Enter as strangers, leave as friends.

## APPETIZERS

### STEAK TACO BOARD\*

5 oz. grilled sirloin cooked to order with grape tomato pico de gallo, avocado mousse, micro cilantro, jalapenos, queso fresco, & grilled corn tortillas 17.00

### FILET MIGNON SLIDERS\*

Garlic butter toasted buns, grilled beef tenderloin, caramelized onions, baby arugula  
... 6.00 EA or 3 for 17.00 ...

### LOBSTER DIP

Creamy cold water lobster tail dip with a touch of horseradish ~ served hot with fresh herbs & char grilled toast points 18.00

### BABY BACK RIBS

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

### 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

### 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

### AUTUMN PEAR & SPINACH

Baby spinach leaves tossed in our apple-hazelnut vinaigrette with Bosc pears, cranberries, honey goat cheese, red onion, & toasted hazelnuts  
... Small 8.00 | Large 13.00 ...

### ALYSSA

Featuring mixed greens, roasted almonds, blue cheese, green apples, dried cranberries, tomato, onion, & cucumber  
... 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 ...

### COBB

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

### CLASSIC ICEBERG WEDGE

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

### ADD TO YOUR SALAD

Grilled or Fried Chicken Breast 5.00

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

Grilled or Blackened Sirloin\* 5 oz. 10.00/11.00

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

## BURGERS & SANDWICHES

### GUINNESS CRUNCH BURGER\*

Guinness cheddar cheese, crispy nest of yukon gold potatoes, house made burger sauce, artisan pretzel bun 14.00

### AUTUMN APPLE BURGER\*

Nueske's applewood bacon, caramelized onion & apple jam, brie spread, baby arugula, brioche roll 14.00

### 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

### 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 ...

### SOUTHWEST BLACK BEAN BURGER

House-made 7 oz. black bean patty, avocado mousse, grape tomato pico, micro cilantro, brioche roll 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 toppings 10.00

## HAMBURGER TOPPINGS

Onions, Pickles, Mayonnaise, or BBQ N/C

Deluxe: Lettuce, Tomato, & Mayonnaise .50

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

Bacon, Sautéed Mushrooms, or Caramelized Onions 1.00

Green Olives or Avocado 1.50

Nueske's Applewood Bacon 2.25

Gluten-Free Bun 3.00

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

## SOUPS

All made fresh in-house daily  
... Cup 4 Bowl 5 ...

### RAY KNIGHT'S FAMOUS CHILI

Founder's original recipe  
... Cup 3.75 Bowl 4.75 ...

### FRENCH ONION

### 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

### CHILEAN SEA BASS W/COLOSSAL TIGER PRAWN

Pan seared Chilean sea bass served over a Yukon gold potato hash & finished with a lemon Chardonnay butter sauce ~ garnished with a ¼ pound grilled colossal tiger prawn 40.00

### 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

### CHICKEN SCALOPPINI

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

### CHAR-GRILLED SALMON WITH GNOCCHI\*

8 oz. Canadian salmon filet char-grilled over open flames served over pan seared gnocchi with smoked salmon, roasted tomatoes, & fresh herbs 28.00

### SMOKED WAGYU SHORT RIB

Root beer braised boneless wagyu beef short rib served atop of pan seared gnocchi tossed in a veal demi butter sauce with fresh herbs & horseradish ~ garnished with pickled Vidalia onions 38.00

### LEMON BUTTER CHICKEN PASTA

Sautéed Amish chicken breast tossed with angel hair pasta, fresh spinach, red chili flakes, & fresh herbs all in a lemon butter chardonnay sauce ~ garnished with freshly grated imported parmesan cheese 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 sweet potato mashed, 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 / Sweet Mash 5.00

Fried Shitake Mushrooms 7.00

Smoked Gouda Mac 7.00

Sautéed Spinach / Creamy Spinach 5.00

Rice Pilaf / Fresh Vegetables 3.00

Potatoes Au Gratin / Baked Potato 5.00

Grilled Asparagus with honey goat cheese & smoked bacon crumbles 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 38.00

### 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

### TEXAS CUT (16 OZ.)

36.00

## ENHANCE YOUR STEAK OR PRIME RIB\*

Grilled ¼ pound colossal tiger prawn 15.00

King Crab Legs (Half or Full Pound) MKT

Four Jumbo Grilled or Fried Shrimp 10.00

Port Wine Bordelaise or Cognac Consomme Butter 3.00

Blackened or Cajun Grilled 1.00

Smothered in Bleu 3.00

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

Caramelized Onions or Sautéed Button Mushrooms 2.00

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