



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 17.00 ...

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

LOBSTER DIP

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

Smoked 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

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, apples, dried cranberries, tomato, onion, & cucumber
... Small 8.00 | Large 13.00 ...

COBB

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

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

ADD TO YOUR SALAD

Grilled or Blackened 5oz. sirloin* 10.00/11.00

Grilled or Fried Chicken Breast 5.00

Grilled Salmon* 4 oz. 6.00 8 oz. 10.00

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

SOUPS

RAY KNIGHT'S FAMOUS CHILI

Founder's original recipe

... Cup 3.75 Bowl 4.75 ...

SOUP DU JOUR

Prepared daily in-house

... Cup 3.50 Bowl 4.50 ...

FRENCH ONION

Garnished with crouton and melted Swiss cheese

... Cup 3.50 Bowl 4.50 ...

BURGERS

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

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

Bacon, Sautéed Mushrooms, or Caramelized Onions 1.00

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

Green Olives or Avocado 1.50

Nueske's Applewood 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

CHILEAN SEA BASS TACOS*

Two grilled tortillas, blackened sea bass, pineapple salsa, avocado, & micro cilantro 15.00

SOUTHWEST BLACK BEAN BURGER

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

SIDES

House Cut French Fries 4.00

Truffle Fries 5.50

Smoked Gouda Mac 7.00

Yukon Mash / Baked Potato / Sweet Mash 5.00

Rice Pilaf / Fresh Vegetables 3.00

Grilled Asparagus with honey goat cheese & smoked bacon crumbles 7.00

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 38.00

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

Caramelized Onions or Sautéed Button Mushrooms 2.00

Smothered in Bleu 3.00

Four Jumbo Grilled or Fried Shrimp 10.00

*

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.