

## APPETIZERS

### SHRIMP COCKTAIL

Chilled jumbo shrimp with Knight's cocktail sauce · 9.50

### BUFFALO ROCK SHRIMP

Lightly breaded and flash fried ~ tossed in a Louisiana hot sauce ~ blue cheese dressing and celery · 9.25

### ESCARGOT IN PUFF PASTRY

Twelve snails baked in puff pastry with casino butter · 8.50

### OYSTERS ROCKEFELLER

Fresh 'select size' oysters baked under a blend of spinach, garlic and parmesan cheese · 8.95

### CHICKEN WINGS

Buffalo style ~ sweet & spicy ~ plain · 7.25

### NACHOS SUPREME

Seasoned ground beef, cheese, bell and jalapeño peppers, tomatoes, and onions ~ sour cream and salsa · 7.75

### POTATO SKINS

With shredded cheese, bacon, sour cream and salsa · 6.25

### CHICKEN TENDERS

Deep fried to a golden brown, served with barbeque sauce or ranch dressing for dipping · 6.95

## SOUPS

Cup Bowl

### FRENCH ONION

Garnished with croutons and melted Swiss cheese

3.50

4.50

### SOUP DU JOUR

3.25

4.25

### CHILI

3.25

4.25

## SANDWICHES

### FRENCH DIP

Sliced roast beef on a French roll with a side of au jus · 7.95  
Made with Prime Rib · 13.95

### GRILLED CHICKEN BREAST CLUB

Amish chicken breast topped with Swiss cheese and bacon, served deluxe on a hamburger roll with fries and slaw · 8.25

### CLASSIC REUBEN

Thinly sliced lean corned beef served on grilled pumpernickel bread with Swiss cheese and sauerkraut · 7.50

### TURKEY REUBEN

Smoked turkey, coleslaw and Swiss cheese on grilled marbled rye bread with potato chips · 7.25

## SIDE DISHES

FRENCH FRIES OR STEAK FRIES · 1.95

RICE PILAF · 1.95

ONION RINGS · 2.50

TWICE BAKED POTATO · 2.50

FRESH FRUIT CUP · 3.25

COLESLAW OR COTTAGE CHEESE · 1.95

POTATO (BAKED, MASHED OR REDSKIN) · 1.95

## SPECIALTY BURGERS \*

*Our hamburger is ground fresh daily at Knight's Market*

### ALL AMERICAN BURGER

Half pound patty topped with double American cheese, lettuce, tomato, onion and mayonnaise · 6.95

### KNIGHT BURGER

Third pound patty with blue cheese, sautéed mushrooms and fresh chives · 6.50

### SAUTÉ BURGER

1/3 pound patty with Swiss cheese, sautéed mushrooms and onions · 6.50

### PATTY MELT

Third pound patty on grilled pumpernickel bread with Swiss cheese and sautéed onions · 6.25

## BUILD YOUR OWN BURGER \*

### ONE-THIRD POUND

Served on a hamburger roll with potato chips · 5.25

### ONE-HALF POUND

Served on a hamburger roll with potato chips · 5.95

### CHEESE

· .70

### DELUXE

· .50

BACON OR BLUE CHEESE · .95

## SALADS

### KNIGHT'S CAESAR SALAD

Romaine lettuce, tomatoes, red onion, croutons and shredded parmesan tossed in creamy Caesar dressing · 6.25

### KNIGHT'S GARDEN SALAD

Mixed greens with egg, tomato, bell peppers, mushrooms, red onion, cheddar and Monterey Jack cheese · 6.25

### CAESAR OR GARDEN SALAD WITH:

Grilled beef tenderloin \* · 14.95

Grilled 8 oz. salmon or Cajun 8 oz. salmon \* · 14.95

Grilled chicken breast \* · 10.95

Cajun chicken breast \* · 10.95

Crispy chicken tenders \* · 10.25

### FRUIT SALAD

Assortment of sliced fresh fruit with cottage cheese · 7.50

MIXED GREEN SIDE SALAD · 3.50

### SALAD DRESSINGS

👉 Blue Cheese

👉 Ranch

👉 Balsamic Vinaigrette

👉 Firehouse Vinaigrette

Fat free Raspberry Vinaigrette

Honey Mustard

Thousand Island

Oil and Vinegar

Italian

👉 ~ House Made

# KNIGHT'S

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

## STEAKS & PRIME RIB\*

### SIRLOIN (8 OZ.)

Very lean steak, best prepared medium to medium rare · 16.50

### FILET MIGNON (8 - 9 OZ.)

Cut from the short loin and is therefore the most tender of all steaks · 31.95

### PETITE FILET MIGNON (6 OZ.)

Same tender steak · 26.95

### NEW YORK STRIP (12 - 14 OZ.)

Cut from the top muscle of the short loin ~ excellent balance of flavor and tenderness · 26.95

### DELMONICO (12 OZ.)

"Rib eye" steak, very rich flavor from fine marbling · 24.95

### 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 · 34.95

### PRIME RIB

Slow roasted for exceptional flavor and tenderness

PETITE CUT (8 OZ.) · 19.95

STANDARD CUT (12 OZ.) · 24.95

TEXAS CUT (16 OZ.) · 29.95

FULL POUND ALASKAN KING CRAB LEGS · Add 35.00

FOUR FLASH FRIED GULF SHRIMP · Add 6.00

SAUTÉED ONIONS OR MUSHROOMS · Add 1.95

SMOTHERED WITH BLUE CHEESE · Add 1.95

BLACKENED (seared over intense heat with Cajun spices) · N/C

## PASTA

### FETTUCCINE PRIMAVERA

Made with fresh sautéed vegetables tossed in an Alfredo cream sauce over fettuccine pasta · 12.95

With Amish chicken breast \* · 16.95

With Sautéed jumbo shrimp \* · 16.95

### SPAGHETTI AND MEATBALLS

Tossed in our homemade marinara sauce with Italian meatballs and parmesan cheese ~ Served with garlic bread · 12.95

## SEAFOOD

### CANADIAN SALMON \*

blackened ~ broiled ~ char-grilled ~ honey dijon · 18.95

### ASIAGO BASIL WHITEFISH \*

Fresh wild caught Canadian whitefish encrusted with Asiago cheese and fresh basil then broiled · 18.50

### GREAT LAKES PERCH \*

Dusted in flour and seasonings then pan fried · 18.95

### FLASH FRIED GULF SHRIMP

Butterflied shrimp breaded and fried golden brown ~ Served with Knight's cocktail sauce · 15.95

### ALASKAN KING CRAB LEGS

Pre-cracked king crab legs steamed to perfection ~ Served with lemon and warm butter

Full Pound · 39.95

## FAVORITES

### CHAR-GRILLED LONDON BROIL \*

8 oz. flank steak marinated, then grilled to your specifications, sliced thin and served with sautéed mushrooms and twice baked potato · 16.95

### PORK TENDERLON SCHNITZEL \*

Pork tenderloin cutlets lightly breaded and pan sautéed ~ Served with cheese-potato filled pierogis and sautéed red cabbage · 16.95

### CENTER-CUT BONELESS PORK CHOPS \*

blackened ~ barbequed ~ grilled plain

One 6 oz. Chop · 12.95 | Two 6 oz. Chops · \$15.95

### BARBECUED BABY BACK RIBS

Rubbed with a special blend of spices, slow roasted, then brushed with Traverse City Cherry barbeque sauce

Full Slab · 19.50 Half Slab · 16.50

### STUFFED BONELESS CHICKEN BREAST

Boneless Amish chicken breast flattened and filled with prosciutto, asparagus and Swiss cheese ~ Served with rigatoni and a cream sauce (or marinara sauce on request) · 17.95

### CHOPPED SIRLOIN \*

Grilled half pound chopped sirloin served as an entrée or with cottage cheese and fruit · 9.50

### CALVES LIVER \*

Sautéed with onions and bacon · \$14.95

Leave room for Kim's wonderful Desserts

Did you know you can call and request a personalized cake from our bakery for any special occasion?

(48 hour notice please)

\* 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