

## APPETIZERS

### SHRIMP COCKTAIL

Chilled jumbo shrimp with Knight's cocktail sauce · 9.50

### BUFFALO ROCK SHRIMP

Flash fried, lightly tossed in our Louisiana hot sauce ~ Served with blue cheese dressing and celery · 8.95

### SMOKED SALMON

House smoked Canadian salmon ~ presented with cream cheese, red onions and rye toast points · 7.95

### CAJUN PRIME RIB BITES

Tender prime rib sautéed with Cajun spices and port wine ~ served tossed in a Cajun cream sauce with toast points · 14.95

### CHICKEN WINGS

Served buffalo style, sweet & sour or plain · 7.25

### NACHOS SUPREME

Seasoned ground beef, 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

Served with barbeque sauce or ranch dressing for dipping · 6.95

### BAKED BRIE CHEESE

Delicate Danish brie is oven warmed and presented with fresh fruit and crackers 6.95

## SOUPS

	Cup	Bowl
<b>FRENCH ONION</b> Garnished with croutons and melted Swiss cheese	3.50	4.50
<b>SOUP DU JOUR</b>	3.25	4.25
<b>CHILI</b>	3.25	4.25

## SANDWICHES

### FRENCH DIP

Sliced roast beef on a French roll with a side of au jus · 7.95

### 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 rye bread with potato chips · 7.25

## SIDE DISHES

<b>FRENCH FRIES OR STEAK FRIES</b>	· 1.95
<b>RICE PILAF</b>	· 1.95
<b>ONION RINGS</b>	· 2.50
<b>TWICE BAKED POTATO</b>	· 2.25
<b>FRESH FRUIT CUP</b>	· 3.25
<b>COLESLAW OR COTTAGE CHEESE</b>	· 1.95
<b>POTATO (BAKED, MASHED OR REDSKIN)</b>	· 1.95

## SPECIALTY BURGERS \*

*Our hamburger is ground fresh daily at Knight's Market  
Served with potato chips and pickles*

### ALL AMERICAN BURGER

7 oz. patty topped with double American cheese, bacon, lettuce, tomato, onion and mayonnaise · 7.25

### KNIGHT BURGER

7 oz. patty with blue cheese, sautéed mushrooms and fresh chives · 7.25

### SAUTÉ BURGER

7 oz. patty with Swiss cheese, sautéed mushrooms and onions · 7.25

### DOUBLE CHEESEBURGER

Two quarter-pound patties layered between three buns with thousand island dressing, shredded lettuce, American cheese and pickles · 7.25

## BUILD YOUR OWN BURGER

### 7 OZ. HAND PATTIED BURGER

Served on a hamburger roll with potato chips and a side of pickles · 5.95

Cheese (American, cheddar or Swiss) · .70

Deluxe (lettuce, tomato and mayonnaise) · .50

Bacon or Blue Cheese · .95

Sautéed Onion or Mushrooms · .95

Onions, Pickles and Mayonnaise · n/c

## 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 salmon or Cajun salmon \* · 14.95

Grilled chicken or Cajun chicken breast \* · 10.95

### CHICKEN TACO SALAD

Mixed greens on a bed of corn chips, topped with seasoned chicken breast, shredded cheese, black beans, onion, tomato, peppers and Catalina dressing · 10.95

### 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

Sun-dried Tomato Basil Vinaigrette (fat free)

Fat free Raspberry Vinaigrette (fat free)

Honey Mustard

French

Thousand Island

Oil and Vinegar

Italian

👉 ~ House Made

# KNIGHT'S

A FAMILY TRADITION SINCE 1984

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

## STEAKS & PRIME RIB\*

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

The most tender of all our steaks · 29.95

### PETITE FILET MIGNON (6 OZ.)

Same tender steak · 24.95

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

Thick cut, excellent balance of flavor and tenderness · 25.95

### DELMONICO (12 OZ.)

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

### SIRLOIN (8 OZ.)

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

### 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.) · 18.95

### STANDARD CUT (12 OZ.) · 24.95

### TEXAS CUT (16 OZ.) · 29.95

**4-5 OZ. LOBSTER TAIL** · Add 14.00

**4 FLASH FRIED JUMBO SHRIMP** · Add 7.00

**POUND ALASKAN SNOW CRAB** · Add 15.00

Sautéed Onions or Mushrooms · Add 1.50

Smothered with Blue Cheese · Add 1.50

## PASTA

### CHICKEN MARSALA

Tender chicken breast pan seared, served over angel hair pasta, finished with a mushroom and sweet Marsala pan sauce · 16.95

### FETTUCCINE PRIMA VERA

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 \*

### MARYLAND-STYLE CRAB CAKES

Premium lump crab meat with roasted red peppers and scallions ~ pan sautéed and garnished with Old Bay mayonnaise · 18.95

### RAINBOW TROUT AMANDINE

Dusted in flour and sautéed garnished with almonds · 17.95

### CANADIAN SALMON

Blackened ~ broiled ~ char-grilled · 17.95

### ASIAGO BASIL WHITEFISH

Fresh “wild caught” Canadian whitefish encrusted with Asiago cheese and fresh basil then broiled · 17.50

### LOBSTER TAIL DINNER

Two 4-5 oz. lobster tails ~ Presented on a shell ~ Served with warm butter · 27.95

### PAN SEARED SEA SCALLOPS

Sea Scallops pan seared in a simple pan sauce · 19.95

### FLASH FRIED JUMBO SHRIMP

Sweet jumbo shrimp lightly hand battered ~ fried golden brown ~ served with house made cocktail sauce · 16.95

## FAVORITES

### BARBECUED BABY BACK RIBS

Rubbed with a special blend of spices, slow braised, then brushed with Sweet Baby Ray's barbeque sauce ~ finished on the grill.

Full Slab · 19.50      Half Slab · 16.50

### PECAN CHICKEN

Boneless Amish chicken breast sautéed with crushed pecans ~ finished with honey-bourbon glaze · 16.95

### CHAR-GRILLED LONDON BROIL \*

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

### CALVES LIVER \*

Sautéed with onions and bacon · 15.95

### CHOPPED SIRLOIN \*

Grilled half pound chopped sirloin served as an entrée or with cottage cheese and fruit · 9.95

### GRILLED ITALIAN CHICKEN BREAST

Marinated 8 oz. Amish chicken breast served open face ~ as an entrée or with cottage cheese and fruit · 10.95

### BARBECUED PORK CHOPS \*

Two 6 oz. center cut boneless pork chops grilled with barbeque sauce ~ Served plain on request · 15.95

### PORK TENDERLOIN MEDALLIONS \*

Lean pork tenderloin rubbed with fresh herbs and seasonings then char-grilled. Presented sliced with port wine cherries 15.95

Leave room for our **Homemade Desserts**

\* 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