



*Dark oak wood, diamond tufted booths, polished brass, and checkered floors all take you back to a time where Big Band was the sound, Chivalry was still in style, and Classic reigned supreme. Offering the finest quality steaks, chops, and seafood, C. Knight's Steakhouse brings the American tradition of the Steakhouse back showcasing that which is Tried and True, peppered with a touch of Cliché. We proudly serve USDA Prime, Dry Aged, and Grain Fed Midwest Angus Cuts on a 500 Degree Plate for that added special touch. Whether celebrating a special occasion or entertaining business clients, let C. Knight's Steakhouse be your benchmark for fine steaks, cuisine, and cocktails. Prepare yourself for an unparalleled dining experience.*

*Welcome to C. Knight's Steakhouse...*

\*Certain items are served raw, or undercooked, or may contain raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

## **~STARTERS~**

### Chesapeake Style Blue Shell Crab Cakes

Eureka Lemon, Browned Butter, Pepper Confetti  
20

### Slow Braised Escargot

Chartreuse Herb Butter, Slow Roasted Garlic, Soft Croûte  
15

### Classic Prawn Cocktail

Spicy Cocktail Sauce, Eureka Lemon  
14

### Coquilles St. Jacques

Broiled Sea Scallops, Sherry Cream Gratin, Bruschetta  
17

### Beignets de Fromage

Toasted Almonds, Triple Cream Brie, Point Reyes Blue  
Cheese, Apple Slices, Fig Preserves  
14

### Filet Mignon Carpaccio

Shaved Filet, Capers, Bermuda Onion Lemon Citronette,  
Crostini  
13

## **~GRAZE~**

### C.K House Green Salad

Field Greens, Cherry Tomato Medley, Toasted Pepitas  
8

### Hearts of Romaine Caesar

,Boquerónes, Shaved Parmigiano Reggiano  
11

### Classic Spinach Salad

Bermuda Onion, Fresh Cremini Mushrooms, Soft Boiled  
Egg, Warm Bacon Vinaigrette  
11

### Crab Loui Salad

Blue Shell Lump Crab, Avocado, Spicy Micro Greens,  
Soft Boiled Egg  
17

## **~TAPAS~**

Mini Green Phunque  
Boquerones & Olive Medley  
Prosciutto Asparagus  
Tomato Saffron Egg  
Kofta

Bubble & Squeak  
Prime Bolognese Gratin  
House Chorizo & Tostones  
Prime Beef Raviolo

7 each

### Charcuterie Board

A Selection of Cured Meats  
18

### Artisan Cheese Board

20

### Combo Cheese & Charcuterie

24

## **~FLAT BREADS~**

Prime Steak & Point Reyes Blue  
16

Triple Cream Brie & Fig Preserves  
14

Classic Margherita  
13

Cured Meats & Goat Cheese  
17

## **~ENTREES~**

### **Seared Pacific Halibut**

Saffron Tomato Broth, Basil, Soft Croûte,  
28

### **Sautéed Chicken Breast Roulade**

Shiitake Mushroom Duxelle, Sautéed Spinach, Roasted Garlic Chive Veloute  
21

### **Broiled Double Cut Pork Loin Chop**

Steel Cut Rosemary Grits, Port Onion Jam, Apple Thyme Relish  
32

### **Classic Shrimp Scampi**

White Wine, Garlic, Butter, Cherry Tomato Medley, Basil, House-made Pasta  
24

### **Braised Colorado Lamb Shank**

Roasted Root Vegetables, Natural Jus, Tabbouleh  
38

### **Broiled Alaskan King Salmon Fillet**

Wilted Arugula, Lemon Caper, Dill Citronette  
27

### **Vegetarian Selection**

Chef's Creation, Inquire with Server  
22

## ~STEAKS~

### USDA Prime

New York Strip 12oz/16oz  
38/56

Ribeye 12oz/16oz  
36/47

### Wagyu

Sirloin Center Cut 6oz  
24

### Angus Grain Fed

Filet mignon 8oz/12oz  
36/48

Porterhouse 24oz  
59

## ~SURF~

Cold Water Lobster Tail 6oz  
Market

## ~SIDES~

Green Phunque  
14

Potatoes Au Gratin  
12

Sautéed Forest Mushrooms  
14

Sautéed Seasonal Vegetables  
10

Butter Whipped Potatoes  
8

House Cut Fries  
7

## ~GILD THE LILY~

|                      |                        |                        |                    |  |
|----------------------|------------------------|------------------------|--------------------|--|
|                      | Bordelaise<br>7        | Béarnaise<br>6         | Beurre Chivre<br>5 |  |
| Foie Gras Slab<br>18 | Blue Cheese Crust<br>5 | Brandy Peppercorn<br>5 | Chimichurri<br>4   |  |

\*Please allow extra cooking time for all steaks cooked past medium.  
We recommend butterflying all steaks cooked past medium to assure perfect char and flavor.  
A 20% service charge will be added to parties with missing or unsigned credit card slips.