



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

Spring Garlic Porcini Butter Soft Croûte
15

Classic Prawn Cocktail

Spicy Cocktail Sauce, Eureka Lemon
14

Coquilles St. Jacques

Broiled Sea Scallops, Sherry Cream Gratin, Bruschetta
17

Rock Shrimp Ceviche

Ancho Chili Sauce, Cilantro Pepitas Pesto, Plantain
Tostones
16

Filet Mignon Carpaccio

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

Oysters on The Half Shell

Market

~GRAZE~

C.K House Green Salad

Field Greens, Cherry Tomato Medley, Toasted Pepitas
8

Hearts of Romaine Caesar

Boquerónes, Parmigiano Reggiano Crisp
11

Classic Spinach Salad

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

Salmon Arugula Salad

House Smoked Salmon, Mango Vinaigrette,
Shaved Bermuda Onion, Marcona Almonds
14

~TAPAS~

Mini Green Phunque

Stuffed Piquillo Peppers

Boquerones & Olive Medley

Prosciutto Asparagus

Deconstructed Deviled Egg

Prime Kofta

Patatas Bravas

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 17

Triple Cream Brie & Fig Preserves 14

Classic Margherita 13

Chorizo, Aged Cheddar, Poblano 15

Veggie Flat Bread 13

~ENTREES~

Seared Ahi Provençale

Patatas Bravas, Pimento Aioli, Olive Tapenade

29

Sautéed Chicken Breast Roulade

Shiitake Mushroom Duxelle, Sautéed Spinach, Spring Garlic Porcini Butter

21

Broiled Double Cut Pork Loin Chop

Stone Fruit Chutney

32

Classic Shrimp Scampi

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

24

Broiled Lamb Noisette

Natural Jus, Tabbouleh

38

Broiled Alaskan King Salmon Fillet

Tomatillo Poblano Succotash

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~

Broiled Lobster Tail 7oz
Market

~SIDES~

Green Phunque

14

Country Potato Au Gratin

12

Sautéed Forest Mushrooms

14

Sautéed Seasonal Vegetables

10

Butter Whipped Potatoes

8

House Cut Fries

7

Lobster Mac & Cheese

21

~GILD THE LILY~

Broiled Prawns

14

Bordelaise

7

Béarnaise

6

Beurre Chivre

5

Blue Cheese Crust

5

Brandy Peppercorn

5

Chimichurri

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.