



*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

Boquerones, Parmigiano Reggiano Crisp  
11

### Classic Spinach Salad

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

## **~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~**

## **Chef's Daily Catch**

Chef's Creation, Inquire With Server  
Market

## **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	Creamy Horseradish 5

\*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.