

STARTERS & SOUPS

- BAY SHRIMP COCKTAIL** - Chilled Bay Shrimp served with Cocktail Sauce and Lemon **\$9.95**
- PRAWN COCKTAIL** - Jumbo Prawns Cooked to Opaque tenderness and served with Cocktail Sauce. **\$10.95**
- PITA WEDGES AND SPREAD** - Pita Wedges delicately Seasoned and served with a fiery Feta Dip Spread and a Tzaziki Sauce. **\$6.95**
- CLASSIC BOLD KNIGHT FONDUE** - Our Traditional Fondue Served with Sour Dough Bread. **\$4.95**
Cut into Cubes (Add a \$1.00 for One Refill \$4.95 there after)
- SAUTÉED STEAK APPETIZER** - Tender and Juicy Medallions of Sirloin that have been marinated then sautéed with fresh mushrooms, Peppers, Onions, Oregano, Garlic and Wine Sauce. **\$10.95**
- BISTRO SAMPLER** - A Combination of Skewered Chicken Souvlaki, Beef Souvlaki, and Shrimp Souvlaki. Served with Tzaziki Sauce and Seasoned Pita Wedges. **\$14.95**
- BUCKET OF STEAMED CLAMS** - Clams in their Shell Steamed in a Flavorful Broth with White wine, Garlic, Butter, Parsley and Lemon. **\$11.95**
- DUNGENESE CRAB CAKES** - A Mixture of Dungenese Crab Meat, Onions, Parsley and Herbs, Seared to a light Golden Brown. Served with Tartar Sauce. **\$10.95**
- FRIED CALAMARI** - Calamari coated in flour and flash Fried then Sprinkled with Oregano and Parmesan Cheese. Served with Marinara Sauce. **\$9.95**
- SOUP OF THE DAY** - Add \$1.95 for a Cup of Soup with your Entrée Selection **\$1.95 Cup 3.95 Bowl**
- CLAM CHOWDER (Wed & Fri)** **\$2.95 Cup \$4.25 Bowl**

SALADS

Add a House Tossed Salad with Entrée for \$1.95 or a Caesar for \$2.95

- CAESAR SALAD** - Hearts of the Romaine Tossed with Caesar Dressing and Croutons. **\$7.95**
- CAESAR WITH ANCHOVIES** **\$9.95**
- WITH CHICKEN.....\$12.95**
- WITH BROILED PRAWNS....\$14.95**
- BOLD KNIGHT TOSSED SALAD** - Mixed Garden Greens Tossed with your choice of Bleu Cheese, Balsamic Vinaigrette, Honey Mustard, Thousand Island, Ranch or Italian. **\$4.95**
- SPINACH SALAD** - Baby Spinach topped with fresh mushrooms, egg, chopped bacon, Gorgonzola Cheese topped with Spinach Salad Dressing **\$6.95**
- BOLD KNIGHT WEDGE SALAD** - A Cold and Crisp Ice Burg Lettuce cut into a Wedge. Topped with Bacon Bits, Crumbled Bleu Cheese, Green Onion. **\$6.95**
- CAESAR OF TROY** - Hearts of Romaine tossed with Seasoned Croutons Set aside a classic Greek Village Salad with Tomatoes, Cucumbers, Feta Cheese, Kalamata Olives, Oregano garnished with seasoned Pita Wedges topped with your Choice of :
- WITH CHICKEN.....\$11.95**
- WITH SHRIMP.....\$13.95**
- GREEK VILLAGE SALAD** - Tomatoes, Red Onions, Cucumbers, Kalamata Olives, Bell Peppers, Feta Cheese and Oregano. Tossed with Olive oil and Vinegar **\$9.95**
- SPARTAN GREEK SALAD** - Mixed Garden Greens, Tomatoes, Onions, Bell Peppers and Feta Cheese, Kalamata Olives, Oregano. Served with Olive Oil and Vinegar on the side **\$9.95**
- WITH SHRIMP** **\$13.95**
- SMALL VERSION WITH SHRIMP** **\$10.95**

OUR STEAK STORY

A Cut Above

Always well trimmed and cut to avoid excess fat and gristle

Better with Age

Our Steak are aged a minimum of 28 days for extra tenderness

Well Marbled

Resulting in a juicy, more flavorful steak

BROILED TO PERFECTION

- EXTRA RARE** - Cool, blue, all the way through
- RARE** - Cool Center, bright red throughout
- MEDIUM RARE** - Warm center, red throughout
- MEDIUM** - Warm, pink center
- MEDIUM WELL** - Hot, Small trace of pink in the center
- WELL DONE** - Hot, fully cooked throughout
- CHICAGO** - Charred outside, cooked to order inside

PASTA

May we suggest the Franciscan Chardonnay or the Candoni Pinot Grigio with your Pasta Entrées.

- SPAGHETTI WITH MARINARA** - Spaghetti Tossed with butter and garlic and Marinara **\$8.95**
WITH MEAT SAUCE....\$9.95
- LINGUINE AND CLAMS** - Linguine tossed with fresh mushrooms, butter, garlic then topped **\$16.95**
with Steamed Clams in their Shell.
- LINGUINE AND SCAMPI** - Prawns sautéed with mushrooms in a lemon, butter, garlic and **\$20.95**
White wine, Parsley Sauce. Tossed with Linguine.
- FETTUCCINE ALFREDO** - Our Own version of this classic dish. Fettuccine Noodles tossed in a **\$9.95**
butter and light Alfredo Sauce with Romano Cheese.
- ADD CHICKEN.....\$14.95**
ADD PRAWNS.....\$18.95
- PASTA PRIMAVERA** - Garden Fresh Vegetables sautéed in a Rich Alfredo Sauce then tossed **\$9.95**
with Pasta
- ADD CHICKEN.....\$14.95**
ADD PRAWNS.....\$18.95

CHICKEN

May We Suggest Beringer Chardonnay with your Entrée

- CHICKEN PICCATA** - Boneless Breast of Chicken sautéed with fresh Mushrooms in a lemon, **\$14.95**
butter, garlic and White wine caper sauce.
- CHICKEN TERIYAKI** - Boneless Breast of Chicken Broiled to perfection then topped with **\$16.95**
Teriyaki Sauce and then Crowned with a Pineapple Ring and a Maraschino Cherry.
- CHICKEN AND SCAMPI** - Boneless Breast of Chicken and Gulf Prawns sautéed with fresh **\$21.95**
Mushrooms in a Lemon, butter, garlic and White Wine Sauce.
- BAKED GARLIC BREAST OF CHICKEN** - A Tender Boneless Breast of Chicken marinated **\$14.95**
with Fresh Garden Herbs and Garlic Roasted in our Oven and Served with Pasta that has
been tossed with fresh tomatoes and a touch of White wine Sauce.

VEAL

- VEAL PICCATA** - Escalopes of Veal Sautéed with Fresh Mushrooms in a lemon, Caper and **\$17.95**
White Wine Sauce.
- VEAL SCALOPPINE** - Escalopes of Veal sautéed with fresh mushrooms in a light wine and **\$17.95**
Marinara Sauce. Served with Pasta
- VEAL PARMIGIANA** - Escalopes of Veal sautéed in a light Marinara Sauce then topped with **\$17.95**
Melted Mozzarella Cheese. Served with Pasta



OUR BROILER

May we Suggest the Ravenswood Cabernet or Columbia Crest Merlot with your Entrée.

- LONDON BROIL** - A tender Sirloin delicately sliced broiled to perfection **\$19.95**
- BOLD KNIGHT STEAK** - A Tender Well Marbled Bold Knight Steak for Peak Flavor and **\$19.95**
Deliciously Juicy. Expertly Broiled to Perfection.
- BOLD KNIGHT PEPPER STEAK** - A tender Coulotte Steak marinated then broiled to **\$20.95**
perfection. Covered with Fresh Cracked Pepper, Bacon Bits, Green Onions. Served with
Cognac Sauce.
- BOLD KNIGHT GILROY STEAK** - A tender and juicy Coulotte Steak Marinated with fresh **\$20.95**
herbs and spices, garlic, olive oil. Topped with Roasted Garlic, fresh mushrooms and
Gorgonzola Cheese. Surrounded by Fire Roasted Eggplant, Zucchini, Carrots. Served with
Garlic Mash Potatoes
- NEW YORK STEAK** - A Tender and Juicy Certified Angus® Steak Cut from the Heart of the **\$19.95**
Loin broiled to perfection.
- FILET MIGNON** - The Most tender Certified Angus® cut from the Heart of the Loin, Expertly **\$36.95**
broiled to a Melt in your mouth Tenderness
- PETITE FILET MIGNON** - A Smaller but equally tender Certified Angus® cut of Meat from the **\$29.00**
Heart of the Loin. Broiled to Perfection

** Add a Cup of Soup or Salad with Entrée for \$1.95 or a Caesar for \$2.95**

PRIME RIB

May we suggest the Villa Mt. Eden Cabernet or Markham Merlot

A Certified Angus® Prime Rib Prepared by the Old Yorkshire Method of Encasing the Prime Rib in Salt which Seals in the Flavor and Juices (Limited Quantities Prepared) Friday and Saturday and Holiday's

Special Cut \$21.95

Regular Cut \$26.95

Extra Cut \$32.00

BOLD KNIGHT COMBINATIONS

May we Suggest the ConCannon Syrah or the Boutari Moschofilero with your Entrée

- THE TWO KINGS** - A 10-12 ounce Maine Lobster Tail Accompanied with your Choice of Steak: **\$MKT**
New York, Prime Rib, Petite Filet Mignon (One Choice of Each)
- BISTRO STEAK AND PRAWNS** - A Well Marbled Coulotte Steak Marinated then Expertly **\$25.95**
Broiled to perfection. Accompanied with Prawns delicately butterflied then breaked with our own Breading Mix Deep Fried to A light Golden Brown.
- BISTRO COMBINATION** - A tender and Juicy Sirloin Steak accompanied with Broiled Prawns **\$26.95**
and Applewood Bacon Wrapped Scallops served with drawn Butter, Rice and Vegetables
- TREASURE OF THE SEA** - For those who love the Flavor of Shell Fish combined with the **\$26.95**
Ketch of the Day. A Petit Lobster Tail Accompanied with grilled skewered prawns and Bacon Wrapped Scallops and Fresh Ketch of the Day (Ask your Server) prepared Al Forno Style. Served with Rice and Vegetables.

SEAFOOD

May we Suggest the Chateau Souverain Sauvignon Blanc with your Entrée

- EGG DIPPED SCALONE** - A Delightful Blend of Delectable Scallops and Succulent Abalone **\$18.00**
that is Egg Dipped and then Grilled. Served with Rice and Vegetables
- DEEP FRIED EASTERN SCALLOPS** - Eastern Scallops that have been coated with our **\$19.95**
very own Seasoned breading mix that will deliver a sweet flavor and a Juicy bite. Deep Fried to a Golden Brown.
- JUMBO DEEP FRIED PRAWNS** - Bold Knight Style breaded (Breaded in our kitchen with our **\$19.95**
own Special Seasoning) Prawns deep fried to a light Golden Brown.
- FRESH FILET OF SALMON AL FORNO** - Fresh Filet of Salmon prepared Al Forno Style **\$19.95**
and topped with Lemon, Butter Sauce.
- JUMBO LOBSTER TAIL** - A 10-12 oz Maine Lobster Tail Baked and Served with Drawn Butter. **\$MKT**

SIDES

A perfect Addition to your Entrée

- GARLIC MASH POTATOES \$3.00 MASH POTATOES \$3.00 BAKED POTATO \$3.00**
- SAUTÉED MUSHROOMS \$3.00 SAUTÉED SPINACH \$5.00 VEGETABLES \$3.00**
- SIDE DINNER SALAD WITH ENTRÉE \$1.95 SIDE CAESAR WITH ENTRÉE \$2.95**

DESSERTS

- CRÈME DE MENTHE PARFAIT** - A Classic Dessert with Dekypers Crème De Menthe and A **\$6.00**
scoup of Vanilla Ice Cream. (Must Be 21 to order)
- KAHULA PARFAIT** - A Classic Parfait prepared with Kahula and a scoup of Vanilla Ice Cream. **\$6.00**
(Must Be 21 to order)
- TIRAMISU** - This Delightful Italian Cake is made with Lady FIngers, Espresso, and Mascarpone **\$4.95**
Cheese and Cacao.
- CAKES** - (a large variety of cakes please ask your server) **\$4.95**
- BAKLAVA (WHEN AVAILABLE)** - Serverd with Vanilla Ice Cream **\$4.95**
- NEW YORK CHEESECAKE** - Rich and Creamy Cheese Cake delicately Baked **\$4.95**
- ICE CREAM** - Vanilla, Sherbert **\$2.95**
- SPUMONI** - Italian Ice Cream with Candied Fruit and Nuts. **\$3.95**

CLASSIC COCKTAILS

- OLD FASHION** - Bitters Muddled with a Sugar Cube, Old Crow Bourbon and a Splash of Club Soda. Upgrade to a Rye Whiskey Old Fashion with R1 for \$7.00 **\$6.00**
- THE CLASSIC MANHATTAN** - Our version includes Maker's Mark Bourbon, Sweet Vermouth, Marachino Cherry. **\$7.00**
- MAI TAI** - Ron Rico Rum, Mai Tai Mix, Lahina Dark Rum and a splash of Grenadine. **\$6.00**
- TOP SHELF MARGARITA** - Tequila, Grand Marnier, Dekyper's Triple Sec, Sweet and Sour Mix and a freshly Squeezed Lime. Served on the Rocks with a Salted Rimmed Glass **\$9.00**
- MOJITO** - Fresh Mint muddled with Lime Wedges and Sugar, Ron Rico Rum, Splash of Soda and Seven Up. **\$6.00**
- TOM COLLINS** - Gilbey's Gin, Collins Mix and a Splash of Soda. **\$5.00**
- IRISH COFFEE** - Tullamore Dew Irish Whiskey, Sugar, Dark Brewed Coffee, Topped with Whipped Cream and Green Crème de Mint **\$7.00**

MARTINIS

- APPLETINI** - Another crowd pleaser! Vodka is mixed with Dekuyper Sour Apple Pucker Schnaps and Triple Sec **\$7.00**
- CHOCOLATE MARTINI** - For those who like it sweet! Svedka Vanilla Vodka is mixed with Godiva White and Dark Chocolat liqueur, Baileys. **\$9.00**
- LEMON DROP** - Absolut Citrus Vodka, Triple Sec, Sweet and Sour with a Sugar Rimmed Martini Glass **\$7.00**
- POMAGRANITINI** - Gilbey's Vodka, Dekyfers Triple Sec and POMA Pomagranite Liqueur make for a unique Martini **\$8.00**
- COSMOPOLITAN** - Gilbey's Vodka, Triple Sec, Splash of Cranberry Juice **\$7.00**
- WASHINGTON APPLETINI** - Crown Royal, Dekeypers Apple Pucker, Cranberry Juice Served in a Martini Glass **\$8.00**
- TOP SHELF MARTINI** - Your Choice of Belvedere, Vox, Ketel One, Grey Goose, Chopin, Absolut Level One or Ciroc. **\$10.00**

FROZEN COCKTAILS

- PINA COLADA * DAIQUIRI * MARGARITA** - Frozen Cocktails are made with Fresh Strawberries and other Funkin Fruit Purees blended with Ron Rico Rum or Montezuma Tequila **\$7.00**
- BRANDY ALEXANDER** - Paul Mason Brandy, Cream, Dekyper's White Crème de Cacao Blended and then topped with Nutmeg. **\$6.00**
- GRASSHOPPER** - Cream, DeKyper's Green Crème De Menthe, White Crème De Cacao blended. **\$6.00**

BEER

We Offer a Wide Variety of Domestic and Imported Bottled Beer : Budweiser, Bud-Light, Coors Light, Miller Light, MGD, Corona, Peroni, Heineken, Guinness

On Tap selections include, Bud-light, Fat Tire, Stella Artois, Widmer Hefewisen, Sierra Nevada Pale Ale, Sam Adams

RECOMMENDED WINES

- CANDONI, PINOT GRIGIO** **\$6.00**
- CONCANNON, SYRAH** **\$8.00**
- FRANCISCAN, CHARDONNAY** **\$8.00**
- RODNEY STRONG, PINOT NOIR** **\$10.00**
- DAVID BRUCE, SANGIOVESE** **\$12.00**
- SILVER PALM, CABERNET SAUVIGNON** **\$12.00**

PLEASE CHECK OUR EXTENSIVE WINE LIST FOR OTHER WINE SELECTIONS

DESSERT WINES AND PORTS

- COCKBURNS-- Special Reserve** **\$5.00**
- BOUTARI, MAVRODAPHNE PORT** **\$9.00**
- OSBORNE PORT** **\$7.00**
- DUBONNET** **\$5.00**