

# The Kitty Knight

## Starters

### CRAB DIP • 14

Lump crab meat mixed with creamy cheeses served with pretzel bites & naan bread

### DUCK POTSTICKER • 9

Diced duck breast with soy & garlic in wonton pastry with orange ginger teriyaki glaze

### LOLLIPOP LAMB CHOPS • 15 GF

Grilled herb roasted lamb chops, oyster mushrooms & mint julep gastrique

### KITTY KALAMARI • 14

Fried calamari, pickled banana peppers, dill & horseradish aioli

### CHARCUTERIE BOARD • 14 GF

Chef's selection of artisan cheeses & charcuterie, fruits & nuts

### TAVERN WINGS • 12 GF

Buffalo, BBQ, Honey Siracha or Old Bay style.

Served with Ranch or Blue Cheese & celery

### DRUNKEN CLAMS • 13 GF

Littlenecks steamed in a garlic white wine butter sauce with green onions. Served with toast points.

### POPCORN SHRIMP • 8

Half pound of fried baby shrimp with Old Bay, lemon & remoulade

### SHRIMP LOW BOIL SKEWERS • 14 GF

Old Bay seasoned shrimp, cob corn & potato skewers

### OYSTERS • 15 GF

On the half shell with champagne mignonette, lemon & wakame

## Flatbreads

### BUFFALO CHICKEN • 12

Grilled chicken, Buffalo sauce, cheddar jack cheese & Ranch dressing

### BBQ SHRIMP & CRAB • 14

BBQ Shrimp, lump crab, jalapenos, roasted tomatoes & cheddar jack cheese

### MEDITERRANEAN • 10 v

Olive & tomato tapenade, feta cheese & grilled artichokes

## Greens

### HOUSE • 9 GF v

Mixed greens, heirloom tomatoes, radish, shaved carrot, cucumber & pickled onions

### CAESAR • 10

Romaine, parmesan cheese & herbed croutons

### CHEF'S SALAD • 12 GF

Mixed greens, hard boiled egg, turkey, ham, swiss cheese, heirloom tomatoes & cucumbers

### FALL SALAD • 10 GF v

Mixed greens, sliced Granny Smith apple, goat cheese, dried cranberries & pumpkin seeds

### STEAK SALAD • 12 GF

Grilled steak, roasted corn & tomatoes, arugula, blue cheese crumbles & bourbon vinaigrette

## Soups

House made

### FRENCH ONION • 8

### LOBSTER BISQUE • 7/10

### MARYLAND CRAB • 6/9

## Add Ons

### CRAB CAKE • 11

### CHICKEN BREAST • 7

### SALMON • 10

### SHRIMP • 9

### STEAK • 10

## Dressings

Italian, Thousand Island, Ranch, Blue Cheese,

Balsamic Vinaigrette, Vinegar & Oil

GF • Gluten Free

V • Vegetarian

\*Beef locally sourced.

Consuming raw or undercooked animal foods may increase your risk of foodborne illness, especially if you have certain medical conditions. Peanut oil is used in cooking.

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## Entrees

### Land

#### SIRLOIN • 28 GF

Grilled sirloin filet with black garlic truffle aioli, mashed potatoes & vegetable du jour

#### RIBEYE • 30 GF

Grilled ribeye with caramelized shallot demi glace, wild mushrooms, mashed potatoes & vegetable du jour

#### PORK CHOP • 19 GF

Pan seared bone in center cut chop with cherry compote, mashed potatoes & vegetable du jour

#### HUNTSMAN'S PIE • 20

Beef, chicken, pork belly & savory stuffing baked in pastry

#### CHICKEN IMPERIAL • 18 GF

Grilled chicken breast with crab imperial & bearnaise sauce

### Sea

*Seafood brought to you fresh daily!*

#### SALMON • 20 GF

Grilled honey siracha salmon with risotto & vegetable du jour

#### ROCKFISH • 26 GF

Pan seared Maryland rockfish topped with jumbo lump crab & lemon butter. Served with risotto & vegetable du jour

#### STUFFED SHRIMP • 26 GF

Jumbo shrimp stuffed with crab imperial, risotto, vegetable du jour

#### LUMP CRAB CAKES • 18 / 26 GF

Choice of one or two jumbo lump crab cakes with Dijon Remoulade. Served with vegetable du jour & risotto.

#### RED SNAPPER • 22 GF

Pan seared red snapper with cilantro coconut curry sauce. Served with risotto & vegetable du jour

### Pasta

#### LOBSTER MAC & CHEESE • 24

Lobster & lump crab, creamy cheese sauce, bacon jam, green onions over penne pasta

#### RAVIOLI • 25

Lemon & goat cheese stuffed ravioli in a toasted walnut white wine butter sauce with Andouille sausage

#### SCALLOPS, SHRIMP & CRAB PENNE • 25

Scallops, shrimp & crab sautéed with garlic & diced peppers in creamy tomato sauce over penne pasta

#### JAMBALAYA • 26 GF

Clams, scallops, shrimp & fresh fish with grilled corn in a spicy tomato broth over rice

#### BALSAMIC CHICKEN LINGUINE • 18

Grilled chicken breast, basil pesto, olive oil, spinach, roasted tomatoes over linguine

### Sandwiches

*Served with choice of Traditional, Truffle French Fries, Sweet Potato Fries*

#### TAVERN BURGER • 15

Grass-fed Angus beef, swiss cheese, sautéed onions & mushrooms, lettuce, tomato & Dijonnaise

#### GOUDA BURGER • 16

Grass-fed Angus beef, smoked gouda, lettuce, tomato & bacon jam

#### STUFFED BURGER • 16

Grass-fed Angus beef stuffed with salami & gorgonzola cheese, with lettuce & tomato

#### CRAB CAKE SANDWICH • 18

Jumbo lump crab cake, lettuce, tomato & Dijon remoulade

#### CHICKEN BACON RANCH • 14

Grilled chicken breast, bacon, cheddar, ranch dressing, lettuce & tomato

#### PORTOBELLO BURGER • 14 v

Grilled portobello mushroom, roasted red peppers, tomatoes & artichokes on a brioche roll

#### PRIME RIB • 14

Grilled prime rib, caramelized onions, mushrooms & horseradish aioli on a focaccia roll

#### GRILLED CHEESE • 10

Gruyere, cheddar cheese, tomato on sliced country loaf bread

### Desserts

#### HOUSE MADE CRÈME BRULÉE, RICE PUDDING or APPLE CRISP • 9

#### ICE CREAM • 4 *French Vanilla, Chocolate, Mint Chocolate Chip*

#### FLOURLESS CHOCOLATE TORTE GF • 6

#### PUMPKIN CHEESECAKE • 8

#### WHITE CHOCOLATE RASPBERRY CHEESECAKE • 9

#### SMITH ISLAND COCONUT YELLOW CAKE • 10

#### BROWNIE TOWER • 10

*Brownie served with Chocolate Mousse & your choice of ice cream*