

# KNIFE & FORK INN



## PRIVATE DINING MENUS SPRING & SUMMER 2019

KNIFE AND FORK INN  
3600 ATLANTIC AVENUE ATLANTIC CITY, NJ  
PHONE- 609.344.1133 FAX- 609.344.3533  
[WWW.KNIFEANDFORKINN.COM](http://WWW.KNIFEANDFORKINN.COM)



## THE FLAPPER

\$47 PER PERSON  
EXCLUDING TAX & GRATUITY

### CHOICE OF SOUP OR SALAD

CLASSIC CAESAR  
HARVEST GREEN SALAD, GLAZED WALNUTS, DRIED CRANBERRIES, GOAT CHEESE,  
WHITE BALSAMIC HERB VINAIGRETTE  
CORN & CRAB CHOWDER, JALAPEÑO CREAM  
TUSCAN THREE BEAN SOUP

### CHOICE OF ENTREE\*

CHICKEN MILANESE, ARUGULA, TOMATO VINAIGRETTE  
MISO GLAZED SCOTTISH SALMON, TROPICAL FRUIT SALSA, CILANTRO OIL  
FILET MIGNON 8 OUNCE, SAUTÉED BROCCOLINI  
BERKSHIRE PORK CHOP, SWEET POTATO MASH, CHORIZO,  
BRAISED APPLES, ONIONS

### SIDES (SERVED FAMILY STYLE)

SAUTÉED SPINACH, SHAVED PARMESAN  
PARMESAN BRUSSELS SPROUTS, HORSERADISH LEMON AIOLI  
HERB ROASTED YUKON GOLD POTATOES

### DESSERT SAMPLER (SERVED FAMILY STYLE)

CHEF'S SELECTION OF ASSORTED MINI DESSERTS  
COFFEE, TEA, ESPRESSO & CAPPUCCINO

\*VEGETARIAN ENTREE AVAILABLE UPON REQUEST  
*MENU & PRICE SUBJECT TO CHANGE BASED ON SEASON & AVAILABILITY.*



## THE BOOTLEGGER

\$56 PER PERSON  
EXCLUDING TAX & GRATUITY

### CHOICE OF SOUP OR SALAD

CLASSIC CAESAR  
HARVEST GREEN SALAD, GLAZED WALNUTS, DRIED CRANBERRIES, GOAT CHEESE,  
WHITE BALSAMIC HERB VINAIGRETTE  
CORN & CRAB CHOWDER, JALAPEÑO CREAM  
TUSCAN THREE BEAN SOUP

### CHOICE OF ENTREE\*

JUMBO LUMP CRAB CAKE, ASIAN PEAR SLAW, SPICY RED PEPPER COULIS  
MISO GLAZED SCOTTISH SALMON, TROPICAL FRUIT SALSA, CILANTRO OIL  
CHICKEN MILANESE, ARUGULA, TOMATO VINAIGRETTE  
FILET MIGNON 12 OUNCE, SAUTÉED BROCCOLINI  
PRIME SIRLOIN 16 OUNCE, SAUTÉED BROCCOLINI

### SIDES (SERVED FAMILY STYLE)

SAUTÉED SPINACH, SHAVED PARMESAN  
PARMESAN BRUSSELS SPROUTS, HORSERADISH LEMON AIOLI  
HERB ROASTED YUKON GOLD POTATOES

### DESSERT SAMPLER (SERVED FAMILY STYLE)

CHEF'S SELECTION OF ASSORTED MINI DESSERTS  
COFFEE, TEA, ESPRESSO & CAPPUCCINO

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## THE SPEAKEASY

\$66 PER PERSON

EXCLUDING TAX & GRATUITY

### APPETIZERS

(SERVED FAMILY STYLE OR BUTLERED)

LOBSTER SPRING ROLLS, DIJON DRIZZLE  
GRILLED TUNA SKEWERS, WASABI FOAM, SOY REDUCTION  
MINI KOBE BURGERS  
ROASTED BEET & GOAT CHEESE SKEWERS

### CHOICE OF SOUP OR SALAD

CLASSIC CAESAR  
HARVEST GREEN SALAD, GLAZED WALNUTS, DRIED CRANBERRIES, GOAT CHEESE,  
WHITE BALSAMIC HERB VINAIGRETTE  
CORN & CRAB CHOWDER, JALAPEÑO CREAM  
TUSCAN THREE BEAN SOUP

### CHOICE OF ENTREE\*

JUMBO LUMP CRAB CAKE, ASIAN PEAR SLAW & SPICY RED PEPPER COULIS  
MISO GLAZED SCOTTISH SALMON, TROPICAL FRUIT SALSA, CILANTRO OIL  
CHICKEN MILANESE, ARUGULA, TOMATO VINAIGRETTE  
FILET MIGNON 12 OUNCE, SAUTÉED BROCCOLINI  
PRIME SIRLOIN 16 OUNCE, SAUTÉED BROCCOLINI

### SIDES (SERVED FAMILY STYLE)

SAUTÉED SPINACH, SHAVED PARMESAN  
PARMESAN BRUSSELS SPROUTS, HORSERADISH LEMON AIOLI  
HERB ROASTED YUKON GOLD POTATOES

### DESSERT SAMPLER (SERVED FAMILY STYLE)

CHEF'S SELECTION OF ASSORTED MINI DESSERTS  
COFFEE, TEA, ESPRESSO & CAPPUCCINO

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**THE GATSBY**  
**\$82 PER PERSON**  
EXCLUDING TAX & GRATUITY

**APPETIZERS**

(SERVED FAMILY STYLE OR BUTLERED)

LOBSTER SPRING ROLLS  
COLOSSAL SHRIMP COCKTAIL  
LOLLIPOP LAMB CHOPS  
MINI KOBE BURGERS  
ROASTED BEET & GOAT CHEESE SKEWERS

**CHOICE OF SOUP OR SALAD**

CLASSIC CAESAR  
HARVEST GREEN SALAD, GLAZED WALNUTS, DRIED CRANBERRIES, GOAT CHEESE,  
WHITE BALSAMIC HERB VINAIGRETTE  
CORN & CRAB CHOWDER, JALAPEÑO CREAM  
TUSCAN THREE BEAN SOUP

**CHOICE OF ENTREE\***

SEARED FOUR-SPICE TUNA, BOK CHOY, SCALLION, RED PEPPER, MUSHROOM,  
COCONUT RICE, WASABI  
CHICKEN MILANESE, ARUGULA, TOMATO VINAIGRETTE  
DRY-AGED COWBOY STEAK 18 OUNCE, SAUTÉED BROCCOLINI  
FILET OSCAR, JUMBO LUMP CRABMEAT, BÉARNAISE & GRILLED ASPARAGUS  
LOBSTER THERMIDOR 1 LB. & FILET MIGNON 8 OUNCE

**SIDES** (SERVED FAMILY STYLE)

SAUTÉED SPINACH, SHAVED PARMESAN  
SAUTÉED WILD MUSHROOMS  
GOAT CHEESE AU GRATIN POTATOES

**DESSERT SAMPLER** (SERVED FAMILY STYLE)

CHEF'S SELECTION OF ASSORTED MINI DESSERTS  
COFFEE, TEA, ESPRESSO & CAPPUCCINO

\*VEGETARIAN ENTREE AVAILABLE UPON REQUEST  
*MENU & PRICE SUBJECT TO CHANGE BASED ON SEASON & AVAILABILITY*