

# CK 14

THE CROOKED KNIFE

## DINNER

### SNACKS & SHAREABLES

#### MAC N CHEESE SM/LG

Classic 9|14 Buffalo 10|15  
BBQ Short Rib 11|16  
Truffle oil 12|17

#### LOADED NACHOS 15

Cheddar Cheese Sauce, Black Beans, Pico  
De Gallo, Ranch + Sriracha  
Add Chicken +5 | Shrimp or Steak +6

#### CLASSIC WINGS 12

Buffalo, Sweet Asian or Honey  
BBQ Served with Carrots, Celery +  
Blue Cheese Sauce

#### PANKO CHICKEN TENDERS 14

Served with Honey Mustard

#### IPA BATTERED SHRIMP 15

Served with Malt Vinegar Aioli

#### CHARCUTERIE BOARD 24

3 Assorted Meats, 3 Cheeses, Toasted  
Baguette + Jam

#### STEAMED EDAMAME 10

Pink Sea Salt + Lime Juice

#### ARTICHOKE HUMMUS 11

Truffle Oil, Toasted Baguette

#### CHIPS + DIPS 13

House Tortilla Chips, Salsa +  
Guacamole

#### SHORT RIB SLIDERS 14

Pickled Onions + Horseradish Aioli  
Add Cheddar, Swiss or Gruyere

#### FRIED CALAMARI 14

Served with Marinara Sauce

### SALADS

Add Chicken +5 | Shrimp +6 | Steak +6

#### THE CK COBBLER 16

Romaine, Grilled Chicken, Bacon,  
Chopped Egg, Red Onion +  
Thousand Island

#### SPICY CHICKPEA 15

Baby Arugula, Fried Chickpeas, Red  
Onion, Jalapeno, Cherry Tomato + Honey  
Lime

#### FALL HARVEST 14

Arugula, NY Apples, Pecans, Dried  
Cranberries + Honey Lime

#### CLASSIC CAESAR 12

Romaine, Shaved Parmesan, Caesar  
Dressing + Sourdough Croutons

#### ANCIENT GRAIN 14

Arugula, Quinoa, Farro, Barely, Sautéed  
Vegetables + Honey Lime

CHEF JOSE LUIS RAMIREZ

# DINNER

## ENTREES

### **RIBEYE STEAK 25**

Served with Creamy Mashed Potatoes, Sautéed Brussel Sprouts + Mushroom & Onion Gravy

### **HALF ROASTED CHICKEN 21**

Herb De Provence, Roasted Carrots + Creamy Mashed Potatoes

### **CHICKEN POT PIE 18**

Roasted Chicken, Market Vegetables + Puff Pastry

### **BEEF & GUINNESS STEW 19**

Served with Market Vegetables + Mashed Potatoes

### **FETUCCINI PRIMAVERA 16**

Choice of Truffle Creme or Olive Oil, served with House Vegetables  
Add Chicken 5 | Add Shrimp 6

### **MUSHROOM RAVIOLI 18**

Served in a White Wine Cream Sauce

### **GRILLED SALMON 25**

Avocado Cream, Sauteed Brussels + Mixed Grains

### **PAN SEARED SCALLOPS 26**

Shredded Brussel Sprouts over a Fennel Puree, served with Frisee Salad + Balsamic Reduction

### **BABY LAMB CHOPS 25**

Served with Creamy Mashed Potatoes, Broccoli Rabe + White Wine Rosemary Sauce

## **BURGERS & SANDWICHES**

Served With House Cut Fries | Sweet Potato Fries Or Bacon + 2  
Add Cheddar, Swiss or Gruyere +2

### **CK BURGER 17**

Sweet Chili Aioli, Lettuce, Tomato + Crispy Onions

### **BREADED 'SHROOM BURGER 16**

Portobello Cap, Goat Cheese, Caramelized Onions, Tomato, Arugula + Rosemary Aioli

### **FRIED BUTTERMILK CHICKEN**

### **SANDWICH 17**

Lettuce, Tomato, Onion + Chipotle Mayo

### **SIGNATURE BURGER 18**

Bacon, Mushroom, Caramelized Onions  
Add Cheddar, Swiss or Gruyere

### **CROOKED SHRIMP PO' BOY 18**

Cajun Fried Shrimp, Chipotle Mayo, Lettuce, Tomato + Crispy Onions

### **BACON BALLER GRILLER 16**

Cheddar, Canadian Bacon, Applewood Bacon, Guac + Tomato  
Served with Potato Chips

## **SOUPS + SIDES**

### **FRENCH ONION SOUP 9**

### **SOUP OF THE DAY 9**

### **SAUTÉED BRUSSEL SPROUTS 9**

### **DAILY MARKET VEGETABLES 8**

### **HOUSE CUT FRIES 8**

Truffle Parmesan or Cajun Spice + 2

### **SWEET POTATO FRIES 9**

Truffle Parmesan or Cajun Spice + 2