

# *the Kitty Knight House*

## **Soups**

### **Cream of Crab**

A local favorite! This is our creamy house specialty. Cup 5 Bowl 8

### **Eastern Shore Turtle**

A rich soup of local Snapping turtle, served with sherry wine. Cup 5 Bowl 8

### **Savory French Onion**

Caramelized onions, beef broth and Madeira wine with croutons and melted Gruyère cheese.

Cup 5 Bowl 7

### **Today's Soup**

Seasonal offering, see specials menu.

## **Salads**

### **Iceberg Lettuce Wedge**

Sun-dried tomatoes, crispy pancetta, & Gorgonzola dressing. 8 Light Size 6

### **Caesar**

Crisp Romaine, house made croutons, Parmesan cheese & Caesar dressing. 8 Light Size 6

### **House Salad**

Fresh greens, carrots, tomatoes, cucumbers, red onions, shredded cheddar cheese and house-made croutons. 7 Light Size 5

### **Autumn Harvest**

Mixed greens, apples, pears, dried cranberries, candied walnuts, Chevre cheese, crispy pancetta, toasted pumpkin seeds and our apple cider vinaigrette. 10 Light Size 7

### **Add to any salad:**

Grilled Chicken Breast 5 • Grilled Shrimp Skewer 8 • Grilled Salmon 10 • Crab Cake 10

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## **Appetizers**

### **Buffalo Chicken Wings**

Plain, hot, mild, BBQ, Thai chili or Old Bay with bleu cheese & celery sticks. 6 for 7 or 12 for 12

### **Calamari**

Crispy hand-breaded with fresh basil pomodoro sauce & lemon aioli. 9

### **Crab and Cream Cheese Dip**

A creamy blend of crab meat and cheeses served with grilled Pita bread. 8

### **Drunken Clams or Mussels**

Drowned in our peppercorn, garlic and butter broth. 12

### **Baked Brie**

Creamy brie wrapped in puff pastry and baked golden. Served with mango chutney, raspberry coulis and candied walnuts. 8

### **Bacon Wrapped Scallops**

Sea scallops wrapped in applewood smoked bacon, with pineapple coulis & Thai chili sauce drizzle. 12

### **Crispy Oysters**

Panko crusted oysters lightly fried, served with our house sweet and sour sauce and wasabi aioli. 10

## **Sandwiches**

### **Eastern Shore Crab Cake Sandwich**

Our famous recipe served on a Brioche roll with fries and a pickle spear. 14

### **Chesapeake Bay Burger**

Local Sassafras River corn-fed Angus beef topped with Old Bay cheese with fries and a pickle spear. 12

### **Turkey Club**

Roasted turkey with mayonnaise, lettuce, tomato and applewood smoked bacon on toasted wheatberry bread with fries and a pickle spear. 10

### **Grilled Chicken Breast**

Topped with melted Gruyère cheese and applewood smoked bacon with lettuce and tomato on a Brioche roll. Served with fries and a pickle spear. 11

### **Oyster Po Boy**

Panko crusted local oysters lightly fried and served with lettuce and tomato on a 6" Jimmie roll. Served with fries and a pickle spear. 12

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## **Entrees**

### **Eastern Shore Crab Cakes**

Our famous recipe broiled. Served with roasted potatoes and fresh vegetable medley. 24 Light size. 17

### **Filet Mignon**

Grilled 8oz. tender filet finished with our peppercorn, porcini mushroom and white truffle butter and served with roasted potatoes and fresh vegetable medley. 28

### **Cashew Crusted Salmon**

Pan seared and dusted with black sesame seeds, topped with jumbo shrimp in a teriyaki-fresh ginger glaze, served with stir-fry vegetables and rice pilaf. 23

### **Broiled Seafood Combo**

Crab cake, salmon, shrimp, and scallops topped with a fresh herb butter sauce. Served with oven roasted potatoes and fresh vegetable medley. 24

### **Miss Catherine's Seafood Jambalaya**

A Creole favorite of shrimp, scallops, clams, crab meat, mussels, andouille sausage, peppers and onions seasoned to perfection then tossed with saffron rice. 24

### **Seafood Alexandra**

Shrimp, crab, scallops and bowtie pasta tossed with sun-dried tomatoes and asparagus in our creamy Alfredo sauce. 24

### **Ribeye Steak**

12 ounces of Angus beef grilled and finished with our peppercorn, porcini mushroom and white truffle butter, served with roasted potatoes and fresh vegetable medley. 26 Barbeque Ribs Raspberry-BBQ baby back ribs served with steak fries and house-made coleslaw. 20 Half rack 15

### **Chicken Sassafras**

Sautéed chicken breast topped with Crab Imperial and finished with a lemon beurre blanc sauce. Served with oven roasted potatoes and fresh vegetable medley. 24

### **Glazed Mapleleaf Farms Duck Breast**

Finished with an orange-ginger glaze and served with oven roasted potatoes and fresh vegetable medley. Served the traditional temperature of medium rare. 18