



## Seasonal Soups

CREAM OF CRAB 13  
VEGETABLE CRAB GF 12  
GAZPACHO v 9 | 13 with crab

## Featured Salads

KNOXIE'S CAESAR 12  
romaine, pecorino, ciabatta croutons, caesar dressing gf v

NUTS & BERRIES SALAD 13  
mixed greens, candied walnuts, blueberries, strawberries,  
blackberries, bleu cheese, house dressing gf v

STRAWBERRY SPINACH SALAD 12  
spinach, strawberries, candied pecans, feta,  
puff pastry twists, lemon poppy seed dressing gf v

ROASTED BEET SALAD 12  
greens, arugula, roasted red beets, tomatoes,  
red onion, goat cheese, sunflower seeds,  
champagne tarragon dressing GF V

BLACK & BLEU WEDGE 24  
blackened beef tips\*, tomatoes, cucumbers, avocado,  
crispy onions, bleu cheese, bleu cheese dressing gf v

SALAD ADDITIONS | crab cake MP | chicken breast GF 10  
salmon\* GF 14 | (6) jumbo shrimp GF 16 | tenderloin tips\* GF 14

## Main Plates

GRILLED FILET MIGNON & SHRIMP 50  
7 oz. prime filet\*, blackened shrimp, bearnaise,  
garlic mashed potatoes, seasonal vegetables GF

JUMBO LUMP CRAB CAKES MP  
mustard sauce, garlic mashed potatoes,  
seasonal vegetables

PARMESAN CRUSTED CHICKEN 28  
angel hair, marinara, crispy kale, parmesan, fried  
capers, preserved lemon, beurre blanc

HAZELNUT CRUSTED HALIBUT 38  
wild rice blend pilaf, sautéed spinach with lemon and garlic,  
pomegranate molasses, hazelnut butter sauce GF

PORCINI CRUSTED PORK 27  
pork tenderloin medallions\*, forest mushrooms,  
garlic mashed potatoes, pickled red onions, pork jus GF

GARLIC BUTTER SHRIMP 32  
jumbo shrimp, angel hair, peas, marinated tomatoes and  
artichokes, garlic confit, pea shoots, shaved radishes gf

SESAME CRUSTED ROASTED SALMON\* 32  
basmati rice, chilled cucumber-asparagus salad, soy glaze gf

SEAFOOD RISOTTO 39  
scallops, shrimp, jumbo lump crab, roasted zucchini,  
yellow squash, mushrooms, tomatoes, beurre blanc GF

## Food With Friends

CHESAPEAKE CRAB DIP 19  
spinach, artichokes, country ham,  
mini naan, crackers gf

CALAMARI BOWL 18  
fried zucchini, pepperoncini, tomato caponata,  
pecorino, balsamic glaze

JW BUTCHER BOARD 24  
selection of cheeses and hard meats, chutney, grain  
mustard, olives, nuts, honeycomb, fruit, crackers gf

KNOXIE'S FLATBREAD 13  
peaches, prosciutto, goat cheese, mozzarella,  
provolone, mascarpone, arugula, balsamic glaze

FRIED OYSTER BASKET 17  
six fried oysters, shoestring fries with truffle salt,  
chesapeake remoulade, peppadew peppers

SHORT RIB BAO BUNS 15  
red cabbage slaw, gochujang kirby cucumbers,  
bulgogi sauce, cilantro

BLACKENED SCALLOP KABOB 18  
zucchini, squash, tomato,  
grilled corn salsa, basil gremolata GF

SESAME CRUSTED TUNA\* 19  
seared rare, sriracha aioli, sweet onion glaze,  
wakame, crispy vegetables gf

GRILLED CHICKEN SKEWERS 14  
spiedie marinade, roasted asparagus, cauliflower,  
tomato and mint tabbouleh, tzatziki sauce

FRIED GREEN TOMATO & BURRATA CAPRESE 15  
cornmeal dusted, basil gremolata, cracked black pepper,  
garlic oil, balsamic glaze, micro basil, pecorino crostinis v

KNOXIE'S PIEROGIES 13  
green pea puree, sugar snap peas, crispy pancetta,  
pea shoots, lemon oil, crispy pecorino cheese v

STEAK TIPS & FRITES 32  
marinated hanger steak\*, shoestring fries with truffle salt,  
rocket salad, demi sauce, bearnaise sauce gf

KNOXIE'S BURGER 22  
10 oz. house blend\*, peppered bacon, choice of cheese,  
lettuce, tomato, house pickles, roasted garlic aioli, southern  
spicy mustard, kaiser bun, parmesan fries gf

ROASTED MUSHROOM BOLOGNESE 24  
capellini pasta, marinara, pecorino, truffle oil, micro basil v

## Knoxie's Cuts

mashed potatoes, vegetable of the day, red wine sauce GF

14 OZ. PRIME CENTER CUT NY STRIP\* 68

16 OZ. PRIME RIBEYE\* 66

10 OZ. WAGYU PICANHA\* 52

16 OZ. NEW ZEALAND RACK OF LAMB\* 48

ENHANCEMENTS \$5 | bleu cheese crust, bordelaise mushrooms  
SAUCE FLIGHT \$8 | steak sauce, chimichurri, bearnaise, demi

All steaks feature Knoxie's bistro rub.

## Sides to Share 9 each

GARLIC MASHED POTATOES GF V | ROASTED MUSHROOMS GF V  
ROASTED ASPARAGUS GF V | TRUFFLE & GRUYERE POTATO CROQUETTES v  
PARMESAN FRIES v | CAULIFLOWER TABBOULEH v | SEASONAL VEGETABLES GF V

GF | Gluten Free V | Vegetarian gf | Gluten Free Optional v | Vegetarian Optional  
\*Consuming raw or undercooked foods may increase your risk of foodborne illness, especially if you have certain medical conditions.