

SMALL PLATES

MACARONI & CHEESE \$12.5
Parmesan, Cheddar, Goat Cheese, Gruyere
Cream Sauce, Penne Pasta, Bread Crumbs
(Add Lobster \$5.5)

BUFFALO SHRIMP \$14.5
Bleu Cheese, Celery Slaw, Hot Sauce

FRIED CALAMARI \$14.5
Lightly Coated in Seasoned Flour
Hot & Sweet Peppers
Garlic & Wasabi Aioli, Marinara Sauce

PORK BELLY & SCALLOPS \$16
Kim Chee and Shitake Mushrooms

OYSTER SHOOTERS \$14
(6) Oysters, Citron Vodka Bloody Mary

OYSTERS ON THE HALF SHELL
(6) for \$12 - (12) for \$22
Seasonal Oysters, Cocktail Sauce
Fresh Horseradish & Minionette

MUSSELS OF THE DAY \$16
Served with Garlic Bread

CRAB DIP \$15.5
Creamy Gruyère Cheese
Jumbo & Claw Crab, Grilled Pita Bread

(8) **CHICKEN WINGS** \$12.5
Buffalo, Sesame Teriyaki, Garlic Parmesan

BONELESS WINGS \$12.5
Choice of: Buffalo, Sesame Teriyaki
Garlic Parmesan, Celery, Bleu Cheese

BULGOGI LETTUCE WRAP \$15
Beef or Chicken
Zucchini, Bell Pepper, Carrots, Edamame
Asparagus, Daikon, Iceberg Lettuce

PORK POT STICKERS \$12.5
Ponzu Dipping Sauce

 **CLASSIC EDAMAME** \$9.5

ZUCCHINI FRIES \$9.5
Fried Zucchini, Wasabi Aioli

KUNG FU CAULIFLOWER \$10.5
Chipotle & Garlic Aioli
Toasted Peanuts, Sesame Seed

VEGGIE TEMPURA \$10.5
Tempura Fried Seasonal Vegetables
Tempura Sauce

WOK-FRIED BRUSSEL SPROUTS \$10.5
Ginger Stir-Fry Sauce

GUACAMOLE, PICO & CHIPS \$12.5
House-Fried Tortillas & Pico de Gallo

MAC & CHEESE BITES \$11.5
Deep Fried Pepper Jack Macaroni Bites
Garlic Aioli, Honey Mustard

FILET MOZZARELLA \$17.5
Seared Filet Medallions, Sautéed Spinach
Housemade Fried Mozzarella, Heirloom Grape
Tomatoes in a Roasted Garlic Cream Sauce

86 WEST SIDES \$5.5

Garlic Wilted Spinach
Green Beans
Grilled Asparagus
Steamed Broccoli
Roasted Red Potatoes

SOUPS & SALADS

SOUP DU JOUR
Cup \$5 Bowl \$6.5

SEAFOOD BISQUE
Cup \$6 Bowl \$7.5

COBB SALAD \$14.5
Avocado, Bacon, Tomato, Cucumber
Bleu Cheese, Egg, Ranch Dressing

STEAK SALAD \$18.5
Chopped Romaine & Spinach, Bacon, Tomato
Avocado, Caramelized Onions, Grilled Steak
Avocado Ranch Dressing

APPLE CRUNCH SALAD \$14.5
Granny Smith Apples, Goat Cheese
Candied Walnuts, Red Onion
Roasted Shallot Vinaigrette

Add to any Salad: Chicken \$6 Shrimp \$8 Steak \$10 Salmon \$10 Crab Cake \$10
Dressings: Caesar, Ranch, Avocado Ranch, Bleu Cheese, Balsamic Vinaigrette

CAESAR SALAD \$12.5
Romaine Heart, Anchovy, Parmesan
Caesar Dressing, Croûtons

ICEBERG WEDGE \$12.5
Bacon, Hard Boiled Egg, Red Onion
Tomatoes, Creamy Bleu Cheese

THE 86 SALAD \$10.5
Organic Greens, Cucumber, Tomato
Red Onion, Balsamic Vinaigrette

SEAWEED COCKTAIL SALAD \$8.5
Tobiko, Carrot, Daikon, Lemon

FLATBREADS

**TRUFFLE MUSHROOM
FLATBREAD** \$14.5
Spinach, Portobello Mushroom
Goat Cheese, Truffle Oil
Monterey Jack & Cheddar

PORK BELLY FLATBREAD \$16
Pork Belly, Arugula, Cheddar Cheese
Caramelized Onions, BBQ Glaze

MARGHERITA FLATBREAD \$13.5
Basil Oil, Oven Roasted Tomatoes
Arugula, Fresh Mozzarella Cheese

**BUFFALO CHICKEN
FLATBREAD** \$14.5
Grilled Chicken, Hot Sauce
Arugula, Bleu Cheese
Mozzarella Cheese

BURGERS

86 WEST CHEESEBURGER \$14.5
(8oz) Grilled Chuck Burger
American Cheese, Bacon, Lettuce, Tomato
Red Onion, Toasted Brioche Bun

BLACK & BLEU BURGER \$15.5
(8oz) Cajun Encrusted, Bacon
Caramelized Onions
Bleu Cheese, Brioche Bun

(4) **CHEESEBURGER SLIDERS** \$13.5
American Cheese, Pickles
Sweet & Spicy Ketchup

KOBE BURGER \$16.5
(8oz) Wagyu Beef, Aged Cheddar
Lettuce, Tomato, Red Onion
Pickle, Bacon, Chipotle Aioli
Add Egg \$2

Burgers & Sandwiches Served with Choice of Soup or Small House Salad
Substitute French Fries \$2 * Gluten-Free Buns/Wraps Available \$2

* Split Plate Charge for Salads, Burgers, Sandwiches and Entrées \$3 *

TACOS

(2) **ALAMBRES TACOS** \$16.5
Grilled Steak, Pico de Gallo, Roasted Red
Pepper, Pepper Jack Cheese, Avocado
Flour Tortilla, Chimichurri Hot Sauce

(2) **FISH TACOS** \$16.5
Cajun Tilapia, Flour Tortilla
Pico De Gallo, Cilantro Cream

(2) **SHRIMP TACOS** \$16.5
Fried Shrimp, Avocado, Flour Tortilla
Pico de Gallo, Cilantro Cream

(2) **CHICKEN TACOS** \$15.5
Grilled Chicken, Avocado, Flour Tortilla
Pico De Gallo, Chipotle Aioli

Served with Small House Salad
Gluten-Free Tortilla Available \$2
(Add Extra Taco for \$7)

SANDWICHES

CHEESESTEAK WRAP \$14.5
Chopped Ribeye, Sautéed Onions
American Cheese

BAHN MI \$14
Pork Belly, Arugula, Tomato
Pickled Vegetables

WEST COAST CHICKEN \$13.5
Chicken Breast
Tomato, Lettuce, Avocado
Garlic Aioli, Brioche Bun

(3) **FILET SLIDERS** \$16.5
Grilled Tenderloin
Caramelized Onions, Dijon Aioli
Cheddar & Monterey Jack Cheese

ENTRÉES

* **FILET MIGNON** \$37
(8oz) Topped with Garlic Butter
Asparagus Garnish
Roasted Red Potatoes

* **RIB EYE** \$39
(16oz) Choice Beef, Asparagus Garnish
Topped with Garlic Butter
Roasted Red Potatoes

CHICKEN KATSU \$24
Panko Breaded Chicken
Sesame Steamed White Rice
Snow Peas, Asparagus, Katsu Sauce

LUMP CRAB CAKE
Single \$18 Double \$30
Grilled Asparagus, Pickled Vegetables
Tartar Sauce, Crispy Potatoes, Lemon

SURF & TURF \$31
Pork Belly and Scallops
Kim Chee, Shitake Scallion
Asian BBQ Glaze

PAN-SEARED DIVER SCALLOPS \$33
Shiitaki Mushrooms
Green Onion, Celery Chevrans
Sesame Soy Glaze

* STEAK ENTRÉE COMPLEMENTS

Sauteed \$5
Mushrooms & Onions

Au Poivre \$5
Peppercorn Encrusted
Brandy Mustard Cream

Gorgonzola Dolce \$5
Crusted & Browned

HOUSE ROLLS OR HAND ROLLS

CALIFORNIA ROLL \$11
(8) Pieces

SHRIMP TEMPURA \$11
(8) Avocado, Cucumber, Masago

SALMON & AVOCADO \$11
(8) Pieces

SPICY TUNA \$11
(8) With Cucumber & Avocado

SPICY CRAB ROLL \$11.5
Spicy Crab, Spicy Mayo, Sriracha
Green Onion, Avocado, Cucumber

PHILLY ROLL \$10.5
(8) Salmon, Cream Cheese
Cucumber, Avocado

SPICY SALMON \$11
(8) With Cucumber & Avocado

TUNA ROLL \$11
(8) Pieces

 **VEGETARIAN** \$9.5
(8) Asparagus, Avocado, Cucumber

YELLOWTAIL & GREEN ONION \$11
(8) Pieces

SPICY SHRIMP \$11
(8) With Cucumber & Avocado



SIGNATURE ROLLS

KICKIN' CRUNCH ROLL \$16.5
Spicy Crab, Salmon, Jalapeño
Mango, Sriracha, Spicy Mayo
Blackened Shrimp
Mango Sauce, Wonton Crisps

MANGO SHRIMP TEMPURA \$16.5
Spicy Crab, Tempura Shrimp
Cucumber, Mango
Tempura Flakes, Avocado & Sriracha

BIG TUNA ROLL \$17.5
Tempura Spicy Tuna, Jalapeño
Hamachi, Avocado, Topped with Tuna
Wontons, Seaweed Salad

LOBSTER BLAST \$18.5
Spicy Lobster & Cucumber
Tuna & Avocado, Spicy Mayo

TUNA CRUNCH \$16.5
Tempura Fried Roll, Hamachi
Asparagus, Spicy Tuna, Sriracha
Seaweed Salad, Sweet Soy Sauce
Topped with Spicy Tuna

VEGAS ROLL \$14.5
Salmon, Avocado, Crab
Cream Cheese, Tempura Fried
Seaweed Salad, Sweet Soy Sauce

TANJUN ROLL \$15.5
Shrimp Tempura
Tobiko, Cucumber, Avocado
Topped with Spicy Tuna

GODZILLA ROLL \$21.5
Spicy Tuna, Spicy Crab, Tempura Shrimp
Mango, Avocado, Cucumber, Jalapeño
Sweet Soy Sauce, Sriracha
Wrapped in Soy Paper

Gluten-Free Soy Sauce Upon Request
Substitute Soy Paper
to Any Signature Roll \$1



OUT OF CONTROL ROLL \$17.5
Yellowtail, Spicy Tuna, Sriracha
Asparagus, Tempura Crunch
Salmon, Avocado, Tobiko

86 WEST \$16.5
Shrimp Tempura, Spicy Crab
Cucumber, Green Onion
Tempura Flakes
Yellowtail & Sriracha

BLACK TIGER ROLL \$17
Tiger Shrimp, Spicy Crab
Cucumber, Sriracha, Togarachi
Red Pepper Flakes

LOBSTER TEMPURA ROLL \$18
Tempura Lobster, Tobiko
Cucumber, Avocado, Spicy Mayo

COLD SEAFOOD RAW BAR

YELLOWFIN TUNA TARTARE \$14.5
Avocado, Tobiko, Eel Sauce
Seaweed Salad

SEARED AHI TUNA \$17.5
Sesame, Black Pepper, Carrot Slaw
Ginger Soy Glaze, Served Rare & Chilled

SUSHI & SASHIMI

(Add Side of Steamed Sushi Rice \$5)

SALMON \$11.5
(5) Pieces

YELLOWTAIL \$11.5
(5) Pieces

EBI SHRIMP \$11.5
(5) Pieces

TUNA \$12.5
(5) Pieces

THE CONSUMPTION OF RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD OR SHELLFISH
MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

CONTACT OUR OWNER WITH ANY COMPLIMENTS OR SUGGESTIONS AT VTFRANK@COMCAST.NET

SPRING/SUMMER 4/21/2021