

SMALL PLATES

MACARONI & CHEESE \$13
Parmesan, Cheddar, Goat Cheese, Gruyere
Cream Sauce, Penne Pasta, Bread Crumbs
(Add Crabmeat \$5.5)

BUFFALO SHRIMP \$15
Bleu Cheese, Celery Slaw, Hot Sauce

FRIED CALAMARI \$15
Lightly Coated in Seasoned Flour
Hot & Sweet Peppers
Garlic, Marinara Sauce

YELLOWFIN TUNA TARTARE \$15
Avocado, Tobiko, Eel Sauce
Seaweed Salad

OYSTER SHOOTERS \$16.5
(6) Oysters, Citron Vodka Bloody Mary

OYSTERS ON THE HALF SHELL
(6) for \$14 - (12) for \$26
Seasonal Oysters, Cocktail Sauce
Fresh Horseradish & Minionette

MUSSELS OF THE DAY \$16.5
Served with Garlic Bread

BONELESS WINGS \$13.5
Choice of: Buffalo, Sesame Teriyaki
Garlic Parmesan, Celery, Bleu Cheese

BULGOGI LETTUCE WRAP \$15.5
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 \$10
Fried Zucchini, Wasabi Aioli

KUNG FU CAULIFLOWER \$11
Chipotle & Garlic Aioli
Toasted Peanuts, Sesame Seed

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

GUACAMOLE, PICO & CHIPS \$13
House-Fried Tortillas & Pico de Gallo

MAC & CHEESE BITES \$12
Deep Fried Pepper Jack Macaroni Bites
Garlic Aioli, Honey Mustard

FILET MOZZARELLA \$18.5
Seared Filet Medallions, Sautéed Spinach
Housemade Fried Mozzarella
Heirloom Grape Tomatoes
in a Roasted Garlic Cream Sauce

SIDES \$5.5

Garlic Wilted Spinach
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 \$15
Avocado, Bacon, Tomato, Cucumber
Crumbled Bleu Cheese, Egg, Ranch Dressing

STEAK SALAD \$19
Chopped Romaine & Spinach, Bacon, Tomato
Avocado, Caramelized Onions, Grilled Steak
Avocado Ranch Dressing

THE 86 SALAD \$11
Organic Greens, Cucumber, Tomato
Red Onion, Balsamic Vinaigrette

Add to any Salad: Chicken \$7 Shrimp \$10 Steak \$12 Salmon \$14
Dressings: Caesar, Ranch, Avocado Ranch, Bleu Cheese, Balsamic Vinaigrette

APPLE CRUNCH SALAD \$15
Granny Smith Apples, Goat Cheese
Candied Walnuts, Red Onion
Roasted Shallot Vinaigrette

CAESAR SALAD \$14
Romaine Heart, Anchovy, Parmesan
Caesar Dressing, Croutons

ICEBERG WEDGE \$14
Bacon, Hard Boiled Egg, Red Onion
Tomatoes, Creamy Bleu Cheese

OVEN-BAKED FOCACCIA

TRUFFLE MUSHROOM \$17.5
Portobello Mushroom, Spinach
Goat Cheese, Truffle Oil
Monterey Jack & Cheddar Cheese

MARGHERITA \$17.5
Basil Oil, Oven Roasted Tomatoes
Arugula, Fresh Mozzarella Cheese

BUFFALO CHICKEN \$17.5
Grilled Chicken, Mozzarella Cheese
Bleu Cheese, Arugula, Hot Sauce

SANDWICHES

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

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

(3) **FILET SLIDERS** \$17
Grilled Tenderloin
Caramelized Onions, Dijon Aioli
Cheddar & Monterey Jack Cheese

TACOS

(2) **ALAMBRES TACOS** \$16.5
Carne Asada, Flour Tortilla
Roasted Red Pepper, Cheddar
Lettuce, Monterey Jack, Guacamole
Pico de Gallo, Chimichurri Hot Sauce

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

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

(2) **CHICKEN TACOS** \$15.5
Braised Chicken, Flour Tortilla
Lettuce, Guacamole, Pico De Gallo
Chipotle Aioli

Tacos, Sandwiches & Burgers Served with Small House Salad Only

Substitute French Fries or Soup \$2

Gluten-Free Burger Buns/Wraps Available \$2

BURGERS

86 WEST CHEESEBURGER \$15
(8oz) Grilled Chuck Burger
American Cheese, Bacon, Lettuce, Tomato
Red Onion, Toasted Brioche Bun

BLACK & BLEU BURGER \$16
(8oz) Cajun Encrusted, Bacon
Caramelized Onions
Bleu Cheese, Brioche Bun


(4) **CHEESEBURGER SLIDERS** \$14
American Cheese, Pickles
Sweet & Spicy Ketchup

KOBE BURGER \$18
(8oz) Wagyu Beef, Aged Cheddar
Lettuce, Tomato, Red Onion, Pickle
Bacon, Chipotle Aioli
(Add Egg \$2)

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

ENTRÉES

ALE BATTERED FISH & CHIPS \$18.5
Malt Vinegar, Lemon Wedge
Classic Tartar Sauce

 **SESAME TUNA** \$25.5
Sesame Encrusted Ahi Tuna
Seared Rare
Snow Peas, Scallion Rice
Ginger Soy Glaze

GRILLED SALMON \$32
Marinated & Grilled
Garlic Butter, Asparagus Garnish
Roasted Red Potatoes

PAN SEARED HALIBUT \$35
Sautéed Garlic Spinach
Scallion Rice
Lemon Caper Sauce

* **FILET MIGNON** \$45
(8oz) Topped with Garlic Butter
Asparagus Garnish
Roasted Red Potatoes

* **NEW YORK STRIP** \$36
(12oz) Choice Beef, Asparagus Garnish
Topped with Garlic Butter
Roasted Red Potatoes

SHRIMP ARRABBIATA \$29
Penne Pasta, Shrimp, Spinach
Zucchini, Red Pepper, Cherry Tomato
Spicy Marinara Sauce

TUNA POKE BOWL \$23
Sushi Grade Ahi Tuna
Ginger Soy, Sushi Rice
Avocado, Cucumber, Edamame

CASHEW FRIED RICE \$25
Grilled Chicken, Cashews
Shitaki Mushroom, Broccoli, Egg
Edamame, Scallion, Zucchini
Red Pepper, Asparagus

* STEAK ENTRÉE COMPLEMENTS

Sautéed \$5
Mushrooms & Onions

Au Poivre \$5
Peppercorn Encrusted
Brandy Mustard Cream

Gorgonzola Dolce \$5
Crusted & Browned

HOUSE ROLLS OR HAND ROLLS

CALIFORNIA ROLL \$11.5
(8) Pieces

SHRIMP TEMPURA \$12.5
(8) Avocado, Cucumber, Masago

SALMON & AVOCADO \$12.5
(8) Pieces

PHILLY ROLL \$12.5
(8) Salmon, Cream Cheese
Cucumber, Avocado

SPICY TUNA \$12.5
(8) With Cucumber & Avocado

SPICY SHRIMP \$12.5
(8) With Cucumber & Avocado

SPICY SALMON \$12.5
(8) With Cucumber & Avocado

* **HOUSE PLATTER** \$45 *
Choose Any (4) House Rolls
No Substitutions

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TUNA ROLL \$12.5
(8) Pieces

 **VEGETARIAN** \$10.5
(8) Asparagus, Avocado, Cucumber

YELLOWTAIL & GREEN ONION \$12.5
(8) Pieces

SPICY CRAB ROLL \$12.5
Spicy Crab, Sriracha
Green Onion, Avocado, Cucumber

SIGNATURE ROLLS

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

SLEEPING DRAGON \$18
Eel, Cucumber
Toasted Walnuts, Avocado
Topped with Seared Salmon

CASINO ROYALE \$20
Spicy Crab, Toasted Almonds
Seared Salmon, Tobiko, Basil Oil
Topped with Spicy Garlic Aioli

BUTTERFLY ROLL \$20
Spicy Lobster, Cucumber
Avocado, Tempura Shrimp
Lemon Hamachi, Green Onion
Topped with Seared Teriyaki Tuna

LOBSTER BLAST \$19.5
Spicy Lobster & Cucumber
Tuna & Avocado, Spicy Mayo
Granny Smith Apples

VEGAS ROLL \$15.5
Salmon, Avocado, Crab
Cream Cheese, Tempura Fried
Seaweed Salad, Sweet Soy Sauce

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

GODZILLA ROLL \$22
Spicy Tuna, Spicy Crab, Tempura Shrimp
Mango, Avocado, Cucumber, Jalapeño
Sweet Soy Sauce, Sriracha
Wrapped in Soy Paper

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

RAINBOW ROLL \$19
Crab Stick, Cucumber, Avocado
Ebi Shrimp, Tuna, Topped with Hamachi
Salmon, Mango, Avocado

LITTLE TOKYO ROLL \$19
Tuna, Eel, Jalapeño
Topped with Togarashi Shrimp
Spicy Mayo, Wonton Crisps

FRUSHI ROLL \$15
Cucumber, Green Apple, Mango,
Avocado, Topped with Strawberries

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

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SUSHI & SASHIMI

(Add Side of Steamed Sushi Rice \$3)

SALMON \$11.5
(5) Pieces

YELLOWTAIL \$11.5
(5) Pieces

EBI SHRIMP \$11.5
(5) Pieces

TUNA \$12.5
(5) Pieces

SASHIMI PLATTER \$30
(5) Tuna, (5) Yellowtail, (5) Salmon

SUSHI PLATTER \$24
(1) Tuna, (1) Yellowtail, (1) Salmon, (1) Shrimp
(1) Eel, (1) California Roll, Over Rice

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

REV - SPRING/SUMMER 3/6/2022