

SMALL PLATES

MACARONI & CHEESE \$13
Parmesan, Cheddar, Goat Cheese, Gruyere
Cream Sauce, Penne Pasta, Bread Crumbs
(Add Short Ribs \$6)

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

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

(8) **BONELESS WINGS** \$14
Choice of:
Buffalo, Sesame Teriyaki, Honey BBQ
Celery, Bleu Cheese

(8) **BONE-IN WINGS** \$14
Choice of:
Buffalo, Sesame Teriyaki, Honey BBQ
Celery, Bleu Cheese

BULGOGI LETTUCE WRAP \$15.5
Chicken, Zucchini, Bell Pepper, Carrots
Edamame, Asparagus, Iceberg Lettuce

PORK POT STICKERS \$12.5
Ponzu Dipping Sauce

 **CLASSIC EDAMAME** \$9.5
Steamed in Pod

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

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

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

THE 86 SALAD \$11
Organic Greens, Cucumber, Tomato
Shredded Carrots, Goat Cheese
Red Onion, Balsamic Vinaigrette

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

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

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, Monterey Jack Cheese
Bleu Cheese, Arugula, Hot Sauce

SHORT RIB \$17.5
Monterey Jack & Cheddar Cheese
Arugula, BBQ Sauce, Caramelized Onions

TACOS

(2) **ALAMBRES TACOS** \$16.5
Carne Asada, Flour Tortilla
Monterey Jack & Cheddar Cheese
Pico de Gallo, Guacamole
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
Gluten-Free Burger Buns/Corn Tortilla Available \$2
Add Extra Taco \$7 Substitute French Fries or Soup \$2

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

SANDWICHES

CLASSIC CHEESESTEAK \$14.5
Chopped Ribeye, Sautéed Onions
American Cheese, Milano Roll

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

(3) **SHORT RIB SLIDERS** \$17
Braised Short Ribs
BBQ Sauce, Jalapeño Cole Slaw

86 WEST BREAKFAST \$15
(2) Eggs, Lettuce, Onion, Tomato
Bacon, Mayo, Milano Roll

BURGERS

86 WEST CHEESEBURGER \$15
(8oz) Grilled Chuck Burger
American Cheese, Bacon, Lettuce, Tomato
Red Onion, 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, Brioche Bun
(Add Egg \$2)

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

HONEY MISO-GLAZED SALMON \$33
Served with Asian Stir Fry
Asparagus, Carrot, Red Bell Pepper
Zucchini, Edamame
Broccoli, Garlic, Ginger

PAN SEARED BRONZINO \$35
Sautéed Garlic Spinach
Shiitaki Mushroom, Scallion Rice
Lemon Caper Sauce

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

* **NEW YORK STRIP** \$38
(12oz) Topped with Garlic Butter
Asparagus Garnish
Roasted Red Potatoes

BRAISED SHORT RIBS \$28
Penne Pasta Mac & Cheese
Braised Short Ribs, Balsamic Reduction
Brandy Glazed Carrots

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

 **PAD THAI** \$24
Rice Noodles, Edamame
Shiitaki Mushroom, Red Bell Pepper
Carrots, Broccoli, Zucchini, Asparagus
Peanuts, Garlic, Ginger

* STEAK ENTRÉE COMPLEMENTS

Sautéed \$5
Mushrooms & Onions

Au Poivre \$5
Peppercorn Encrusted
Brandy Mustard Cream

Gorgonzola Dolce \$5
Crusted & Browned

HOUSE ROLLS & HAND ROLLS

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

SHRIMP TEMPURA \$12.5
(8) With Avocado, Cucumber, Tobiko

SALMON & AVOCADO \$12.5
(8) Pieces

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

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

CALIFORNIA ROLL \$11.5
(8) Cucumber, Crab, Avocado

TUNA ROLL \$12.5
(8) Pieces

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

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

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

SUSHI & SASHIMI

SUSHI

Each Sushi Platter Served with
(5) Hand-Pressed Pieces of Fresh Seafood
on Top of Sushi Rice Garnished with
Seaweed Salad, Pickled Ginger
Wasabi and Soy Sauce
Your Choice of:

- SALMON** \$11.5
- EBI SHRIMP** \$11.5
- YELLOWTAIL** \$11.5
- TUNA** \$12.5

SASHIMI COMBO PLATTER \$30
(5) Tuna, (5) Yellowtail, (5) Salmon
Garnished with Seaweed Salad
Pickled Ginger, Wasabi and Soy Sauce

SUSHI COMBO PLATTER \$24
(1) Tuna, (1) Yellowtail
(1) Shrimp, (1) Salmon
Hand-Pressed over Sushi Rice
Plus (1) California Roll
Garnished with Seaweed Salad
Pickled Ginger, Wasabi and Soy Sauce
(Add Side of Steamed Sushi Rice \$3)

SASHIMI

Each Sashimi Platter Served with
(5) Thinly-Sliced Pieces of Fresh Seafood
Garnished with Seaweed Salad
Pickled Ginger, Wasabi and Soy Sauce
Your Choice of:

- SALMON** \$11.5
- EBI SHRIMP** \$11.5
- YELLOWTAIL** \$11.5
- TUNA** \$12.5

SIGNATURE ROLLS

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

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

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

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

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

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

SHRIMP MANGO ROLL \$17.5
Spicy Crab, Tempura Shrimp
Cucumber, Avocado, Tempura Crunch
Sweet Soy Sauce, Sriracha
Mango on Top

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

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

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

FALL 2022/WINTER2023 - 11/1/2022