

## SMALL PLATES

**ROASTED RED PEPPER HUMMUS** \$12.5  
Served with Grilled Pita  
Cucumber, Tomato, Olive, Goat Cheese

**BUFFALO SHRIMP** \$15.5  
Bleu Cheese, Celery Slaw, Hot Sauce

**JALAPEÑO CRAB BITES** \$13  
Cocktail & Tartar Sauce

**FRIED CALAMARI** \$16  
Lightly Coated in Seasoned Flour  
Hot & Sweet Peppers  
Garlic Aioli, Marinara Sauce

**YELLOWFIN TUNA TARTARE** \$16  
Avocado, Sweet Onion, Celery, Chives  
Caviar, Wasabi Oil Vinaigrette  
Nori Chips

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

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

**(8) BONE-IN WINGS** \$14.5  
Choice of:  
Buffalo, Sesame Teriyaki, Honey BBQ  
Celery, Bleu Cheese

**BONELESS WINGS** \$14.5  
Choice of:  
Buffalo, Sesame Teriyaki, Honey BBQ  
Celery, Bleu Cheese

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

**PORK POT STICKERS** \$13.5  
Ponzu Dipping Sauce

**GF CLASSIC EDAMAME** \$10  
Steamed in Pod

**ZUCCHINI FRIES** \$11  
Fried Zucchini, Wasabi Aioli

**KUNG FU CAULIFLOWER** \$12  
Chipotle & Garlic Aioli  
Toasted Peanuts, Sesame Seed

**WOK-FRIED BRUSSEL SPROUTS** \$11.5  
Ginger Stir-Fry Sauce

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

**MAC & CHEESE BITES** \$13  
Deep-Fried Pepper Jack Macaroni Bites  
Garlic Aioli, Honey Mustard

**FILET MOZZARELLA** \$19  
Seared Filet Medallions, Sautéed Spinach  
Housemade Fried Mozzarella, Heirloom  
Grape Tomatoes, Roasted Garlic Cream Sauce

**ASIAN SESAME TUNA** \$19  
Sesame-Encrusted Tuna Seared Rare  
Pickled Carrot, Daikon, Cucumber  
Ginger Soy Glaze

**PAN-SEARED SALMON** \$33  
Topped with Garlic Butter  
Asian Stir Fry, Asparagus, Carrot, Zucchini  
Red Bell Pepper, Edamame, Daikon  
Garlic, Ginger, Cherry Tomato

**PAN-SEARED CHILEAN SEA BASS** \$38  
Sautéed Garlic Spinach, Scallion Rice  
Shiitaki Mushroom, Lemon Caper Sauce

**PORK TOMAHAWK** \$34  
(16oz) Grilled, Chipotle Glaze  
Roasted Red Potato, Garlic Butter  
Asparagus Garnish

**FETTUCCINE BOLOGNESE** \$27  
Fresh Fettuccine, Tossed in House-made  
Spicy Marinara Meat Sauce  
Parmesan Cheese

## SOUPS & SALADS

**SOUP DU JOUR**  
Cup \$5 Bowl \$6.5

**GF COBB SALAD** \$15.5  
Avocado, Bacon, Tomato, Cucumber  
Crumbled Bleu Cheese, Egg, Ranch Dressing

**STEAK SALAD** \$20  
Chopped Romaine & Spinach, Bacon, Tomato  
Avocado, Caramelized Onions, Grilled Steak  
Avocado Ranch Dressing

**ICEBERG WEDGE** \$14.5  
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

**SEAFOOD BISQUE**  
Cup \$6 Bowl \$7.5

**GF THE 86 SALAD** \$12.5  
Organic Greens, Cucumber, Tomato  
Shredded Carrots, Goat Cheese  
Red Onion, Balsamic Vinaigrette

**APPLE CRUNCH SALAD** \$15.5  
Granny Smith Apples, Goat Cheese  
Candied Walnuts, Red Onion  
Roasted Shallot Vinaigrette

**CHOPPED CAESAR SALAD** \$14.5  
Romaine Heart, Anchovy, Parmesan  
Caesar Dressing, Croutons

## OVEN-BAKED FLATBREAD

**TRUFFLE MUSHROOM** \$15.5  
Portobello Mushroom, Spinach  
Goat Cheese, Truffle Oil  
Monterey Jack & Cheddar Cheese

**MARGHERITA** \$15.5  
Basil Oil, Oven Roasted Tomatoes  
Arugula, Fresh Mozzarella Cheese

**BUFFALO CHICKEN** \$15.5  
Grilled Chicken, Monterey Jack Cheese  
Bleu Cheese, Arugula, Hot Sauce

**PEPPERONI** \$15.5  
Monterey Cheddar Jack Cheese  
Marinara, Bleu Cheese Crumbles

## TACOS

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

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

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

**(2) CARNE ASADA TACOS** \$16.5  
Flour Tortilla, Steak, Lettuce, Avocado  
Pico de Gallo, Cheddar Jack, Chimichurri

## BURGERS & SANDWICHES

**KOBE BURGER** \$18.5  
(8oz) Wagyu Beef, Aged Cheddar  
Lettuce, Tomato, Red Onion, Pickle  
Bacon, Chipotle Aioli, Brioche Bun  
(Add Egg \$2)

**WEST COAST CHICKEN** \$14.5  
Chicken Breast, Tomato, Lettuce  
Avocado, Garlic Aioli  
Served on Brioche Bun or as a Wrap

**(4) CHEESEBURGER SLIDERS** \$15.5  
American Cheese, Pickles  
Sweet & Spicy Ketchup

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 \$3

**86 WEST CHEESEBURGER** \$16.5  
(8oz) Grilled Chuck Burger  
American Cheese, Bacon, Lettuce  
Tomato, Red Onion  
Brioche Bun

**BLACK & BLEU BURGER** \$17  
(8oz) Cajun Encrusted, Bacon  
Caramelized Onions  
Bleu Cheese, Brioche Bun

**CHEESESTEAK WRAP** \$16.5  
Chopped Ribeye, Sautéed Onions  
American Cheese, Flour Tortilla

## SIDES \$6.5

Garlic Wilted Spinach  
Grilled Asparagus

Steamed Broccoli  
Steamed Sushi Rice

Roasted Potatoes  
French Fries

## ENTRÉES

**GF \*RIB EYE** \$39  
(14oz) Topped with Garlic Butter  
Asparagus Garnish  
Roasted Red Potatoes

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

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

**\* STEAK ENTRÉE COMPLEMENTS**  
Au Poivre Brandy Mustard Creme \$5  
Sautéed Mushrooms & Onions \$5  
Gorgonzola Dolce \$5

**TUNA POKE BOWL** \$24  
Sushi Grade Ahi Tuna, Sushi Rice  
Avocado, Cucumber, Edamame, Ginger Soy

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

**GRILLED MAHI** \$30  
(8oz) Blackened, Pineapple Jalapeño Chutney  
Asparagus, Roasted Potatoes

**86 THAI** \$26  
Rice Noodles, Edamame Red Bell Pepper  
Carrots, Broccoli, Zucchini, Asparagus  
Peanuts, Daikon, Garlic, Ginger  
Shiitaki Mushrooms  
Your Choice of Chicken or Shrimp

# LUNCH & DINNER SPECIALS

Sundays Only

**(8) BONE-IN WINGS \$10**

Choose from Menu:  
Buffalo, Honey BBQ, Sesame Teriyaki

Burger Nite - Mondays Only

**86 WEST CHEESEBURGER \$13**

(8oz) Grilled Chuck Burger  
American Cheese, Bacon, Lettuce  
Tomato, Red Onion, Brioche Bun  
Served with French Fries

Tuesdays Only

**FLATBREADS \$12**

Choose from Menu:  
Truffle Mushroom, Margherita  
Buffalo Chicken, Pepperoni

Monday - Sunday

**\* SUSHI BAR SPECIAL \***

Choose (2) Different Signature Rolls  
Offer Good at Sushi Bar Only  
Two for \$32

Wednesdays Only

**(3) TACOS WITH SIDE SALAD \$16**

Choose from Menu:  
Carne Asada, Fish, Shrimp, Chicken

Thursdays Only

**HALF PRICE ENTRÉE**

Buy One Chilean Sea Bass  
or Steak Entrée  
Get Second Entrée Half Price

## SASHIMI APPETIZERS

**SALMON SASHIMI \$16**

(5) Sliced Salmon with Yuzu Miso  
Mustard Sauce, Ikura, Rice Crunch

**HAMACHI SASHIMI (SPICY) \$16**

(5) Sliced Yellow Tail with Pickled  
Jalapeños, Ponzu and Lemon Oil

**TUNA SASHIMI \$16**

(5) Sliced Tuna with Kizami Pickle  
Wasabi, Ponzu, Rice Crunch

## SASHIMI & SUSHI

\* (3) Pieces \*

Madai (Red Snapper) \$7

Kanpachi (Hawaiian Amberjack) \$7

Maguro (Tuna) \$7

Sake (Salmon) \$7

Tibiko (Flying Fish Caviar) \$7

Tamago \$7

(J Style Sweet Omelettes)

Hamachi (Yellow Tail) \$7

Ikura (Salmon Caviar) \$7

Unagi (Grilled Eel) \$7

Ebi (Poach Shrimp) \$7

## SASHIMI & SUSHI PLATTERS

**CHIRASHI SUSHI \$21**

(6) Pieces  
Assorted Fish over Sushi Rice  
Salmon Caviar, Tamago  
Cucumber, Tempura Crunch

**SASHIMI MORIAWASE \$21**

(9) Pieces  
Assorted Sashimi  
(3) Salmon, (3) Tuna, (3) Yellowtail

**SUSHI PLATTER \$19**

(7) Pieces  
Sliced Salmon, Tuna, Yellowtail  
Chef's Choice of Hand-pressed Fish  
over Sushi Rice

**SASHIMI DELUXE \$32**

(13) Pieces  
Sliced Salmon, Tuna, Yellowtail & Assorted Fish

**HOUSE ROLL PLATTER \$45**

Choose Any (4) House Rolls  
(No Substitutions)

## HOUSE ROLLS

**SHRIMP TEMPURA \$12.5**

(6) Avocado, Cucumber, Tobiko

**CALIFORNIA ROLL \$11.5**

(6) Cucumber, Crab, Avocado

**VEGETARIAN \$10.5**

(6) Pieces  
Asparagus, Avocado, Cucumber

**EEL AVOCADO ROLL \$12.5**

(6) Pieces

**PHILLY ROLL \$12.5**

(6) Salmon, Cream Cheese

**SALMON & AVOCADO \$12.5**

(6) Pieces

**TUNA ROLL \$12.5**

(6) Pieces

**YELLOWTAIL & GREEN ONION \$12.5**

(6) Pieces  
Cucumber, Avocado

**SPICY CRAB ROLL \$12.5**

(6) Spicy Crab, Sriracha  
Green Onion, Avocado, Cucumber

**SPICY SALMON \$12.5**

(6) Cucumber & Avocado

**SPICY TUNA \$12.5**

(6) Cucumber & Avocado

**SPICY SHRIMP \$12.5**

(6) Cucumber & Avocado

## SIGNATURE ROLLS

**LOBSTER BLAST \$19.5**

Spicy Lobster, Cucumber  
Apple, Green Onion  
Topped with Sliced Tuna  
Avocado, Spicy Mayo

**RAINBOW ROLL \$19**

Crab Stick, Cucumber, Avocado  
Topped with Salmon, Tuna, Yellowtail  
Avocado, Sesame Seeds

**EAGLE \$18.5**

Tempura Shrimp, Avocado  
Cucumber, Topped with Eel, Avocado  
Sesame & Eel Sauce

**OUT OF CONTROL ROLL \$18**

Yellowtail, Spicy Tuna  
Asparagus, Tempura Crunch  
Topped with Salmon  
Avocado, Tobiko

**KICKIN' CRUNCH ROLL \$17.5**

Spicy Crab, Salmon, Jalapeño  
Mango, Green Onion, Sriracha  
Spicy Mayo, Topped with Chili Flakes  
Seared Shrimp, Mango Purée  
Wonton Chips

**GODZILLA ROLL \$23**

Soy Paper, Spicy Tuna, Spicy Crab  
Tempura Shrimp  
Avocado, Cucumber, Jalapeño  
Mango, Sriracha  
Sweet Soy Sauce on Top

**GREEN DRAGON \$19.5**

Spicy Lobster, Pablo Shrimp  
Jalapeño, Green Onion  
Mango Purée  
Topped with Chili Flakes, Avocado  
Spicy Teriyaki & Spicy Mayo

**VEGAS ROLL \$16**

Tempura Fried Salmon  
Spicy Crab, Cream Cheese, Avocado  
Sweet Soy Sauce

**86 WEST \$18.5**

Tempura Shrimp, Spicy Crab  
Cucumber, Topped with Sliced Yellowtail  
Green Onion, Tempura Flakes

**AKA \$17.5**

Tempura Shrimp, Avocado, Cucumber  
Topped with Crab Stick Salad  
Tobiko, Green Onion, Tempura Flakes  
Sweet Soy Sauce, Spicy Mayo

**TORA \$19**

Soy Paper, Cucumber, Avocado  
Mango, Topped with Diced Salmon  
Green Onion, Sesame Sauce  
Rice Crunch

Gluten-Free Soy Sauce Upon Request

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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

10/2/2023