

## SMALL PLATES

- HUMMUS** \$12  
Served with Grilled Pita  
Cucumber & Tomato  
Topped with Pine Nuts & Goat Cheese
- BUFFALO SHRIMP** \$15.5  
Bleu Cheese, Celery Slaw, Hot Sauce
- FRIED CALAMARI** \$15.5  
Lightly Coated in Seasoned Flour  
Hot & Sweet Peppers  
Garlic Aioli, Marinara Sauce
- YELLOWFIN TUNA TARTARE** \$15.5  
Avocado, Tobiko, Eel Sauce, Seaweed Salad
- 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  
Ponzu Dipping Sauce
- GF CLASSIC EDAMAME** \$9.5  
Steamed in Pod
- ZUCCHINI FRIES** \$10.5  
Fried Zucchini, Wasabi Aioli
- KUNG FU CAULIFLOWER** \$11.5  
Chipotle & Garlic Aioli  
Toasted Peanuts, Sesame Seed
- WOK-FRIED BRUSSEL SPROUTS** \$11  
Ginger Stir-Fry Sauce
- GUACAMOLE, PICO & CHIPS** \$13  
House-Fried Tortillas & Pico de Gallo
- MAC & CHEESE BITES** \$12.5  
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, Roasted Garlic Cream Sauce

## SIDES \$6

- Garlic Wilted Spinach  
Grilled Asparagus  
Steamed Broccoli  
Roasted Red Potatoes  
French Fries  
Bowl of Steamed Sushi Rice

## SOUPS & SALADS

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

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

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

**STEAK SALAD** \$19.5  
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

**GF THE 86 SALAD** \$11.5  
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, Croûtons

## 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

**BLT** \$14.5  
Bacon, Shredded Lettuce, Tomato  
American Cheese, Garlic Aioli

## 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 Tilapia, Flour Tortilla  
Lettuce, Pico De Gallo, Cilantro Cream

**(2) PORK TACOS** \$15.5  
Flour Tortilla, Lettuce, Guacamole  
Pico de Gallo, 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  
Chicken Breast, Tomato, Lettuce  
Avocado, Garlic Aioli  
Served on Brioche Bun or as a Wrap

**(3) BBQ PORK SLIDERS** \$16  
Pulled Pork, BBQ Sauce  
Pickles, Jalapeño Cole Slaw

**(4) CHEESEBURGER SLIDERS** \$15  
American Cheese, Pickles  
Sweet & Spicy Ketchup

**86 WEST CHEESEBURGER** \$16  
(8oz) Grilled Chuck Burger  
American Cheese, Bacon, Lettuce  
Tomato, Red Onion  
Brioche Bun

**BLACK & BLEU BURGER** \$16.5  
(8oz) Cajun Encrusted, Bacon  
Caramelized Onions  
Bleu Cheese, Brioche Bun

**BBQ PORK WRAP** \$16  
Pulled Pork, BBQ Sauce  
Pickles, Jalapeño Cole Slaw

**CHEESESTEAK WRAP** \$16  
Chopped Ribeye, Sautéed Onions  
American Cheese, Flour Tortilla

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

## ENTRÉES

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

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

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

**GF PAN-SEARED BRONZINO** \$35  
Sautéed Garlic Spinach, Scallion Rice  
Shiitake Mushroom, Lemon Caper Sauce

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

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

**SESAME TUNA** \$26  
Sesame-Encrusted Ahi Tuna Seared Rare  
Snow Peas, Scallion Rice, Ginger Soy Glaze

## \* STEAK ENTRÉE COMPLEMENTS

**GF** Gluten-Free

Sautéed \$5  
Mushrooms & Onions

Au Poivre \$5  
Peppercorn Encrusted  
Brandy Mustard Cream

Gorgonzola Dolce \$5  
Crusted & Browned

## HAPPY HOUR Half Price Drinks

4PM TO 6PM EVERYDAY

### SIGNATURE COCKTAILS

Nooner  
Ocean Water  
Midori Illusion  
Frank's Knight House

### DRAFT BEER

Bud Light & Yuengling

### GLASS WINE

Canyon Road Chardonnay  
Canyon Road Cabernet  
Pio Pinot Grigio

## Lunch & Dinner Specials SERVED AT ALL BARS, ALL TABLES, ALL DAY!

\* Mondays Only \*

### FILET MOZZARELLA \$15

Seared Filet Medallions  
Sautéed Spinach  
Housemade Fried Mozzarella  
Heirloom Grape Tomatoes  
Roasted Garlic Cream Sauce

\* Wednesdays & Thursdays Only \*

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

Choose from Menu:  
Pork, Fish, Shrimp, Chicken

\* Tuesdays Only \*

### FLATBREADS \$12

Choose from Menu:  
Truffle Mushroom, Margherita  
Buffalo Chicken or BLT

\* Sundays Only \*

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

Choose from Menu:  
Buffalo  
Sesame Teriyaki  
Honey BBQ

## 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

### 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

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

## SUSHI & SASHIMI

### 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

## 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

### GREEN DRAGON \$19

Spicy Lobster, Mango, Jalapeño  
Tempura Shrimp, Blackened Avocado  
Topped with Togarashi  
Spicy Teriyaki & Spicy Mayo

### OUT OF CONTROL ROLL \$17.5

Yellowtail, Spicy Tuna, Sriracha  
Asparagus, Tempura Crunch  
Salmon, Avocado, Tobiko

### KOMODO ROLL \$17.5

Spicy Yellowfin Tuna  
Avocado, Cucumber, Cream Cheese  
Topped with Tempura Shrimp  
Komodo Sauce, Spicy Mayo, Crunchies

### GODZILLA ROLL \$22

Spicy Tuna, Spicy Crab, Tempura Shrimp  
Mango, Avocado, Cucumber, Jalapeño  
Sweet Soy Sauce, Sriracha  
Wrapped in Soy Paper

### 86 WEST \$17

Tempura Shrimp, Spicy Crab  
Cucumber, Green Onion  
Tempura Flakes, Yellowtail & Sriracha

### MANGO SHRIMP ROLL \$17.5

Spicy Crab, Tempura Shrimp  
Cucumber, Avocado, Tempura Crunch  
Sweet Soy Sauce, Sriracha  
Mango on Top

### TUNA CRUNCH \$16.5

Tempura Fried Roll  
Hamachi, Asparagus, Sriracha  
Seaweed Salad, Sweet Soy Sauce  
Topped with Spicy Tuna

### VEGAS ROLL \$16

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](mailto:VTFRANK@COMCAST.NET)

4/10/2023