

SMALL PLATES

MAC & CHEESE \$12.5
Parmesan, Cheddar, American, Goat Cheese
Cream Sauce, Toasted Bread Crumbs
(Add Lobster \$6)

ROASTED GARLIC HUMMUS \$12.5
Served with Grilled Pita
Cucumber, Tomato
Kalamata Olives, Goat Cheese

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

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

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

CHICKEN LETTUCE WRAPS \$15.5
Zucchini, Bell Pepper, Edamame
Asparagus, Daikon, Ginger, Garlic, Carrots
Iceberg Lettuce Wrap

PORK POT STICKERS \$13.5
Ponzu Dipping Sauce

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, Grape Tomatoes
Housemade Fried Mozzarella
Roasted Garlic Cream Sauce

FRIED PICKLES \$12
Breaded Pickle Chips
Sweet Chili Aioli, Homemade Ranch

LOADED WAFFLE FRIES \$14
Cheddar Cheese, Bacon
Topped with Scallions, Sour Cream

FRENCH FRIES \$7.5
Seasoned Shoe String Fries

ONION RINGS \$10
Panko-Encrusted, Zesty Horseradish Sauce

SOUPS & SALADS

SOUP DU JOUR
Cup \$5 Bowl \$6.5

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

GREEK SALAD \$15.5
Romaine, Cucumber, Tomato, Red Onion
Bell Pepper, Kalamata Olives, Feta Cheese
Lemon-Dijon Vinaigrette

Add to any Salad: Chicken \$7 Shrimp \$10 Steak \$12 Salmon \$14 Lobster \$16
Dressings: Caesar, Ranch, Avocado Ranch, Bleu Cheese, Balsamic Vinaigrette

SEAFOOD BISQUE
Cup \$6 Bowl \$7.5

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

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 Tilapia, Flour Tortilla
Lettuce, Pico de Gallo, Cilantro Cream

BURGERS & SANDWICHES

AMERICAN WAGYU 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

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

86 LOBSTER ROLL \$24
Maine Lobster Tossed in
Lemon Mayonnaise Dressing
Lettuce, Tomato
Garlic Buttered Toasted Roll

CHEESESTEAK WRAP \$16.5
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

SIDES \$6.5

Garlic Wilted Spinach
Grilled Asparagus

Steamed
Sushi Rice

Roasted Potatoes
Steamed Broccoli

ENTRÉES

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

ASIAN SESAME TUNA \$24
Sesame-Encrusted Tuna Seared Rare
Pickled Carrot, Daikon, Cucumber
Scallion Rice, Ginger Soy Glaze

**LOBSTER & CRAB
AU GRATIN** \$39
Cream and Sherry Reduction
Cheddar Cheese, Parmesan Panko Crust
Asparagus Garnish, Roasted Potatoes

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

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

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

*** STEAK ENTRÉE COMPLEMENTS**
Au Poivre Brandy Mustard Creme \$5
Sautéed Mushrooms & Onions \$5
Gorgonzola Dolce \$5
(6oz) Lobster Tail \$16

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

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

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

SUSHI BAR APPETIZERS

YELLOWFIN TUNA TARTAR \$17.5
 Avocado, Sweet Onion, Celery
 Chives, Caviar
 Wasabi Oil Vinaigrette
 Nori Chips

CRAB WONTON CRISPS \$14.5
 (4) Wonton Crisps
 Topped with Chilled Crabmeat
 Avocado, Micro Cilantro
 Yuzu Miso and Chili Threads

HAMACHI CRUDO \$14
 (4) Pieces
 Sliced Yellow Tail
 Pickled Jalapeños
 Ponzu and Lemon Oil

SASHIMI & SUSHI

* (3) Pieces *

Maguro (Tuna) \$7
 Sake (Salmon) \$7

Hamachi (Yellow Tail) \$7
 Ikura (Salmon Caviar) \$8

Unagi (Grilled Eel) \$7
 Ebi (Poached Shrimp) \$6

SASHIMI & SUSHI PLATTERS

SASHIMI MORIAWASE \$21
 (9) Pieces
 Assorted Sashimi
 (3) Salmon, (3) Tuna, (3) Yellowtail

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

SUSHI PLATTER \$17
 (6) Pieces
 Sliced Salmon, Tuna, Yellowtail
 Grilled Eel, Shrimp, Salmon
 Salmon Caviar over Sushi Rice

HOUSE ROLLS

CALIFORNIA ROLL \$11.5
 (6) Cucumber, Kanikama, Avocado

CRUNCHY SNOW CRAB ROLL \$11.5
 (6) Spicy Snow Crab
 Avocado, Tempura Crunch

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

VEGETARIAN \$10.5
 (6) Pieces
 Asparagus, Avocado, Cucumber
 Spring Mix

SHRIMP TEMPURA \$12.5
 (6) Avocado, Cucumber, Tobiko

SALMON & AVOCADO \$12.5
 (6) Pieces

EEL & AVOCADO ROLL \$12.5
 (6) Pieces

CRUNCHY SHRIMP ROLL \$11.5
 (6) Spicy Shrimp
 Avocado, Tempura Crunch

TUNA ROLL \$12.5
 (6) Pieces

SPICY SALMON \$12.5
 (6) Cucumber & Avocado

YELLOWTAIL & GREEN ONION \$12.5
 (6) Pieces

SPICY TUNA \$12.5
 (6) Cucumber & Avocado

SALMON ROLL \$11.5
 (6) Pieces

SIGNATURE ROLLS

LOBSTER BLAST \$19.5
 Spicy Lobster, Cucumber, Apple
 Avocado, Spicy Mayo
 Topped with Sliced Tuna

KICKIN' CRUNCH ROLL \$17.5
 Spicy Crab, Salmon, Jalapeño
 Mango, Sriracha, Spicy Mayo
 Topped with Chili Flakes, Seared Shrimp
 Mango Purée, Wonton Chips

VEGAS ROLL \$16
 Tempura Fried Roll
 Salmon, Spicy Crab, Cream Cheese
 Avocado, Sweet Soy Sauce

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

GODZILLA ROLL \$23
 Soy Paper, Spicy Tuna, Spicy Crab
 Tempura Shrimp
 Avocado, Cucumber, Jalapeño
 Mango, Sriracha
 Sweet Soy Sauce on Top

AKA \$17.5
 Tempura Shrimp, Avocado, Cucumber
 Topped with Crab Stick Salad
 Tobiko, Green Onion, Tempura Flakes
 Sweet Soy Sauce, Spicy Mayo

SUNFLOWER \$17.5
 Eel, Avocado, Cucumber
 Topped with Seared Salmon
 Teriyaki Sauce, Tobiko
 Yuzu Miso

GREEN DRAGON \$19.5
 Spicy Lobster, Tempura Shrimp
 Jalapeño, Mango Purée
 Topped with Chili Flakes, Avocado
 Spicy Teriyaki & Spicy Mayo

OUT OF CONTROL \$19
 Yellowtail, Spicy Tuna
 Asparagus, Tempura Crunch
 Topped with Salmon
 Avocado, Tobiko

Gluten-Free Soy Sauce Upon Request * * * * * Substitute Soy Paper to Any Signature Roll \$2

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

4/1/2024