

SMALL PLATES

ROASTED RED PEPPER 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

YELLOWFIN TUNA TARTARE \$17.5

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

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, 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

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

(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

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

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 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
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

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 - Thursday

*** SUSHI LUNCH SPECIAL ***

(2) House Rolls for \$20
Offer Good 11:30AM to 3PM

Wednesdays Only

(3) TACOS WITH SIDE SALAD \$16

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

Thursdays Only

FILET MOZZARELLA \$15

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

SASHIMI APPETIZERS

SALMON \$14

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

HAMACHI (SPICY) \$14

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

TUNA \$14

(4) 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

Tobiko (Flying Fish Caviar) \$7

Tamago \$5

(J Style Sweet Omelettes)

Hamachi (Yellow Tail) \$7

Ikura (Salmon Caviar) \$8

Unagi (Grilled Eel) \$7

Ebi (Poached Shrimp) \$6

SASHIMI & SUSHI PLATTERS

CHIRASHI SUSHI \$21

(8) 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 \$20

(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, Kanikama, 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

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
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

RAINBOW ROLL \$19

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

GODZILLA ROLL \$23

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

86 WEST \$18.5

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

EAGLE \$18.5

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

GREEN DRAGON \$19.5

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

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 Salmon Salsa
Green Onion, Creamy Sesame Sauce
Rice Crunch

Gluten-Free Soy Sauce Upon Request

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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

1/1/2024