

SMALL PLATES

OYSTER SHOOTERS \$16
(6) Oysters
Citron Vodka Bloody Mary

OYSTERS ON THE HALF SHELL
(6) for \$14 - (12) for \$24
Seasonal Oysters, Cocktail Sauce
Fresh Horseradish & Minionette

ROASTED GARLIC HUMMUS \$14
Served with Grilled Pita
Cucumber, Tomato
Kalamata Olives, Goat Cheese

BUFFALO SHRIMP \$16
Bleu Cheese, Celery Slaw, Hot Sauce

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

BONE-IN/BONELESS WINGS \$15
Choice of:
Buffalo, Sesame Teriyaki, Honey BBQ
Celery, Bleu Cheese

CHICKEN LETTUCE WRAPS \$16
Zucchini, Bell Pepper, Edamame
Asparagus, Daikon, Ginger, Garlic
Carrots, Iceberg Lettuce Wrap

PORK POT STICKERS \$13.5
Ponzu Dipping Sauce

CLASSIC EDAMAME \$11
Steamed in Pod

ZUCCHINI FRIES \$11
Fried Zucchini, Wasabi Aioli

KUNG FU CAULIFLOWER \$12.5
Chipotle & Garlic Aioli
Toasted Peanuts, Sesame Seed

WOK-FRIED BRUSSEL SPROUTS \$14
Ginger Stir-Fry Sauce

GUACAMOLE, PICO & CHIPS \$14
House-Fried Tortillas & Pico de Gallo

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

FILET MOZZARELLA \$21
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

MUSHROOM RISOTTO \$21
Shiitake & Truffle
Mushroom Risotto

gf Gluten-Free

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

86 THAI \$27
Rice Noodles, Garlic, Ginger
Red Bell Pepper, Carrots
Broccoli, Zucchini, Asparagus
Peanuts, Daikon, Edamame
Shiitake Mushrooms
Your Choice of Chicken or Shrimp

SOUPS & SALADS

SOUP DU JOUR
Cup \$5 Bowl \$6.5

COBB SALAD \$16
Avocado, Bacon, Tomato, Egg, Cucumber
Crumbled Bleu Cheese, Balsamic Vinaigrette

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

GREEK SALAD \$16
Romaine, Cucumber, Tomato, Red Onion
Bell Pepper, Kalamata Olives, Feta Cheese
Lemon-Dijon Vinaigrette

Add to any Salad: Chicken \$8 Shrimp \$10 Steak \$12 Salmon \$14
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, Red Onion
Ginger Soy Dressing

APPLE CRUNCH SALAD \$16
Granny Smith Apples, Goat Cheese
Candied Walnuts, Red Onion
Roasted Shallot Vinaigrette

CHOPPED CAESAR SALAD \$15
Romaine Heart, Anchovy, Parmesan
Caesar Dressing, Croûtons

FLATBREADS

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

SHORT RIB \$15.5
Braised BBQ Short Rib, Caramelized Onions
Monterey Jack & Cheddar Cheese, Arugula

BURGERS & SANDWICHES

AMERICAN WAGYU BURGER \$19
(8oz) Wagyu Beef, Aged Cheddar
Lettuce, Tomato, Red Onion, Pickle
Bacon, Chipotle Aioli, Brioche Bun
(Add Egg \$2)

WEST COAST CHICKEN \$15
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

BBQ SHORT RIB SANDWICH \$16.5
Pulled Short Rib, BBQ Sauce
Jalapeño Cole Slaw, Brioche Bun
Housemade Pickles

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
Steamed Sushi Rice

French Fries
Roasted Potatoes

Grilled Asparagus
Steamed Broccoli

ENTRÉES

86 WEST STEAKS

All USDA Angus Steaks
Topped with Garlic Butter
Asparagus Garnish, Roasted Potatoes

(14oz) **RIB EYE** \$42

(8oz) **FILET MIGNON** \$44

(12oz) **NEW YORK STRIP** \$39

STEAK ENTRÉE COMPLEMENTS

Au Poivre Brandy Creme \$5

Sautéed Mushrooms & Onions \$5

Gorgonzola Dolce \$5

TUNA POKE BOWL \$25
Sushi Grade Ahi Tuna
Avocado, Cucumber, Edamame
Sushi Rice, Ginger Soy

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

PAN-SEARED BRONZINO \$34
(8oz) Crispy Bronzino, Garlic Spinach
Scallion Sticky Rice, Shiitake Mushroom
Lemon Caper Compound Butter

DAILY SPECIALS

Sundays Only

(8) BONE-IN WINGS \$11
Choose from Menu:
Buffalo, Honey BBQ, Sesame Teriyaki

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

(3) TACOS WITH SIDE SALAD \$16
Choose from Menu:
Steak, Fish, Shrimp, Chicken

Monday - Thursday

SUSHI SPECIAL
Choose Any (3)
Hand or House Rolls for \$32

Wednesdays Only

FLATBREADS \$12
Choose from Menu:
Margherita, Short Rib, Truffle Mushroom

Thursdays Only

FILET MOZZARELLA \$16
Seared Filet Medallions
Sautéed Spinach, Housemade Fried
Mozzarella, Heirloom Grape Tomatoes
Roasted Garlic Cream Sauce

DAILY SPECIALS SERVED ALL DAY, DINE-IN ONLY, NOT ELIGIBLE FOR TAKE OUT

HAND & HOUSE ROLLS

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

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

EEL & AVOCADO ROLL \$12.5
(6) Pieces

SPICY SALMON \$12.5
(6) Cucumber & Avocado

SPICY TUNA \$12.5
(6) Cucumber & Avocado

TUNA & AVOCADO \$12.5
(6) Pieces

SALMON & AVOCADO \$12.5
(6) Pieces

TUNA ROLL \$12.5
(6) Pieces

YELLOWTAIL & GREEN ONION \$12.5
(6) Pieces

SALMON ROLL \$11.5
(6) Pieces

CRUNCHY

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

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

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

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

SIGNATURE ROLLS

LOBSTER BLAST \$20
Spicy Lobster, Cucumber, Apple
Avocado, Spicy Mayo
Topped with Sliced Tuna

MANGO SHRIMP \$18.5
Spicy Crab, Tempura Shrimp
Cucumber, Avocado, Tempura Crunch
Sweet Soy Sauce, Sriracha
Mango on Top

SUNFLOWER \$18
Eel, Avocado, Cucumber
Topped with Seared Salmon
Teriyaki Sauce, Tobiko
Yuzu Miso, Micro Green

KICKIN' CRUNCH ROLL \$18
Spicy Crab, Salmon, Jalapeño
Mango, Sriracha, Spicy Mayo
Topped with Chili Flakes, Seared Shrimp
Mango Purée, Wonton Chips

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

OUT OF CONTROL \$19.5
Yellowtail, Spicy Tuna
Asparagus, Tempura Crunch
Topped with Salmon
Avocado, Tobiko

Gluten-Free Soy Sauce Upon Request

VEGAS ROLL \$17
Tempura Fried Roll
Salmon, Spicy Crab, Cream Cheese
Avocado, Sweet Soy Sauce

AKA \$18
Tempura Shrimp, Avocado, Cucumber
Topped with Crab Stick Salad
Tobiko, Green Onion, Tempura Flakes
Sweet Soy Sauce, Spicy Mayo

GREEN DRAGON \$20
Spicy Lobster, Tempura Shrimp
Jalapeño, Mango Purée
Topped with Chili Flakes, Avocado
Spicy Teriyaki & Spicy Mayo

SUSHI BAR APPETIZERS

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

HAMACHI CRUDO \$15
(5) Thick Slices of Hamachi
Served with Ponzu Sauce
Lemon Oil
Pickled Jalapeño

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

SASHIMI & SUSHI SAMPLER

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

SUSHI & SASHIMI
(3) Hamachi - Yellow Tail \$7
(3) Maguro - Tuna \$7
(3) Sake - Salmon \$7
(3) Unagi - Grilled Eel \$9

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

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

2/10/2025