

## *Appetizers*

### **Mussels Marinara**

One pound of fresh steamed mussels  
in rich tomato herb broth.

8.95

### **Garlic Shrimp Scampi**

Jumbo shrimp sautéed with olive oil,  
garlic and fresh herbs with garlic toast.

11.95

### **Calamari**

Lightly breaded fried calamari, served with  
chipotle roasted red pepper aioli.

8.95

### **Tomato Bruschetta**

Ciabatta garlic toasted loaf, topped with ripe  
Roma tomatoes, garlic, sweet onions and fresh  
Basil. Topped with warm bocconcini cheese.

8.95

### **Garlic Bread**

Ciabatta loaf brushed with fresh garlic cloves and  
olive oil.

6.95

Add cheese for an additional \$1.00

## *Soups*

### **Soup of the Day**

Our own daily creation using the finest local  
ingredients and vegetables when available.

4.95

### **French Onion Soup**

Spanish onions simmered in a rich beef broth topped with  
our own freshly made croutons covered in a blend of  
melted cheeses.

5.95

## *Salads*

### **Traditional Caesar Salad**

Fresh romaine lettuce garnished with bacon pieces,  
croutons, Parmesan cheese and our classic Caesar dressing.

6.95

### **Greek Salad**

Romaine lettuce, feta cheese, sweet red onions,  
black olives, cherry tomatoes, cucumber and  
traditional Greek dressing

8.95

### **Garden Salad**

Organic mixed greens, cherry tomatoes, sweet  
peppers, shredded carrots and sweet onions served  
with your choice of dressings.

5.95

### **Spinach Salad**

Tender baby spinach leaves with sliced local mushrooms,  
fresh strawberries, toasted almonds and bacon pieces,  
dressed with Mandarin poppy seed dressing.

7.95

*Please notify your server of any food allergies or dietary restrictions.*

*There is a \$3.00 plate charge for split entrées*

*Groups of 8 or more have an automatic 15% gratuity added*

# *ENTRÉES*

## **Knoll's Finest Local Cuts**

The Restaurant On the Knoll... is proud to present our new quality beef program, Knoll's Finest Local Cuts. All of our steaks are cut in-house and specially selected raised beef provided by Gilmour Meats. We select cuts with superb marbling for better taste and quality. We then age our beef, sprinkle on a unique blend of seasonings, and sear it over high heat to lock in all of the natural flavors and juices.

### **New York Striploin Steak**

Gilmore's AAA County beef grilled to your preference, smothered with fresh garlic butter, served with a baked potato and the fresh vegetables of the day.

8oz - 25.95

10oz - 28.95

### **Filet Mignon**

A 6oz cut of Gilmore's AAA County beef grilled to your preference. Smothered in fresh garlic butter and served with a baked potato and the fresh vegetables of the day.

27.95

### **Accompaniments**

Garlic Shrimp 4.95

Green Peppercorn sauce 3.95

Sautéed Mushrooms 3.95

*All cuts of beef are served with a baked potato, sour cream, and a medley of vegetables.*

## *Main Dishes*

### **Chicken Piccata**

Herb and Parmesan breaded breast of chicken golden pan fried with lemon and garlic. Topped and baked with Roma tomatoes, fresh garlic and bocconcini cheese. Served with fettuccini Alfredo and fresh vegetable of the day.

19.95

### **Chicken Supreme**

Roasted breast of chicken supreme stuffed with fresh asparagus, prosciutto and emmental cheese, complimented with a light herb cream sauce.

21.95

*Please notify your server of any food allergies or dietary restrictions.*

*There is a \$3.00 plate charge for split entrées*

*Groups of 8 or more have an automatic 15% gratuity added*

## **Portobello Ravioli**

Whole-wheat ravioli stuffed with Portobello mushrooms, served with roasted red peppers, fresh herbs, garlic and sundried tomato sauce. Topped with grilled vegetables and Parmesan cheese.

18.95

## **Liver & Onions**

Pan seared baby beef liver with bacon and onion gravy served with mashed potatoes and fresh vegetables of the day.

18.95

## **Rack Of Lamb**

Fresh herb encrusted rack of lamb complimented with a port and mint demi-glace, served with creamy Yukon gold mashed potatoes and the fresh vegetables of the day.

31.95

# ***Fish and Seafood***

## **Atlantic Salmon**

Pan-fried with a roasted red pepper and sundried tomato reduction served with rice pilaf and fresh vegetables of the day.

21.95

## **Cioppino**

An Italian seafood ragout made from a medley of mussels, clams, black tiger shrimp, calamari and haddock steamed with sweet peppers, tomatoes, shallots and garlic in a white wine broth. Served with garlic bread.

22.95

## **Garlic Shrimp Fettuccini**

Sautéed garlic shrimp served over a rich fettuccini Alfredo pasta.

19.95

## **Catch of the Day**

Every night a seafood feature is prepared with fresh local ingredients.

*Priced daily*

*Please notify your server of any food allergies or dietary restrictions.*

*There is a \$3.00 plate charge for split entrées*

*Groups of 8 or more have an automatic 15% gratuity added*