

KNIFE & FORK INN



PRIVATE DINING MENUS

FALL/WINTER 2025-'26

KNIFE AND FORK INN
3600 ATLANTIC AVENUE ATLANTIC CITY, NJ
PHONE- 609.344.1133
WWW.KNIFEANDFORKINN.COM



THE FLAPPER

\$55 PER PERSON
EXCLUDING TAX & GRATUITY

CHOICE OF SOUP OR SALAD

CLASSIC CAESAR
MIXED GREEN, CUCUMBER, CARROT, RADISH, BASIL, GINGER VINAIGRETTE
CORN & CRAB CHOWDER, JALAPEÑO CREAM
TUSCAN THREE BEAN SOUP

CHOICE OF ENTREE*

CHICKEN MILANESE, TOMATO BASIL SALAD, TOMATO VINAIGRETTE, ARUGULA, PARMESAN
KING SALMON, WARM POTATO SALAD, PROSCIUTTO, CREAMED FENNEL, LOVAGE
FILET MIGNON 8 OUNCE, SAUTÉED BROCCOLINI
BONE-IN PORK CHOP, LOLLIPOP KALE, SAUSAGE, WHITE BEAN PURÉE, 'NDUJA GRAVY
VEGETABLE RISOTTO, ASPARAGUS, LEEK, MUSHROOM

SIDES (SERVED FAMILY STYLE)

SAUTÉED SPINACH, SHAVED PARMESAN
PARMESAN BRUSSELS SPROUTS, HORSERADISH LEMON AIOLI
HERB ROASTED POTATOES

DESSERT SAMPLER (SERVED FAMILY STYLE)

CHEF'S SELECTION OF ASSORTED MINI DESSERTS
COFFEE AND HOT TEA

MENU & PRICE SUBJECT TO CHANGE BASED ON SEASON & AVAILABILITY.



THE BOOTLEGGER

\$65 PER PERSON
EXCLUDING TAX & GRATUITY

CHOICE OF SOUP OR SALAD

CLASSIC CAESAR
MIXED GREEN, CUCUMBER, CARROT, RADISH, BASIL, GINGER VINAIGRETTE
CORN & CRAB CHOWDER, JALAPEÑO CREAM
TUSCAN THREE BEAN SOUP

CHOICE OF ENTREE*

JUMBO LUMP CRAB CAKE, JICAMA SLAW, SPICY RED PEPPER COULIS
KING SALMON, WARM POTATO SALAD, PROSCIUTTO, CREAMED FENNEL, LOVAGE
CHICKEN MILANESE, TOMATO BASIL SALAD, TOMATO VINAIGRETTE, ARUGULA, PARMESAN
FILET MIGNON 12 OUNCE, SAUTÉED BROCCOLINI
PRIME SIRLOIN 16 OUNCE, SAUTÉED BROCCOLINI
VEGETABLE RISOTTO, ASPARAGUS, LEEK, MUSHROOM

SIDES (SERVED FAMILY STYLE)

SAUTÉED SPINACH, SHAVED PARMESAN
PARMESAN BRUSSELS SPROUTS, HORSERADISH LEMON AIOLI
HERB ROASTED POTATOES

DESSERT SAMPLER (SERVED FAMILY STYLE)

CHEF'S SELECTION OF ASSORTED MINI DESSERTS
COFFEE AND HOT TEA

MENU & PRICE SUBJECT TO CHANGE BASED ON SEASON & AVAILABILITY.



THE SPEAKEASY

\$75 PER PERSON

EXCLUDING TAX & GRATUITY

APPETIZERS

(SERVED FAMILY STYLE OR BUTLERED)

LOBSTER SPRING ROLLS, SERRANO & THAI BASIL AIOLI
GRILLED TUNA SKEWERS, WASABI FOAM, SOY REDUCTION
MINI KOBE BURGERS

ROASTED BEET & GOAT CHEESE SKEWERS

CHOICE OF SOUP OR SALAD

CLASSIC CAESAR

MIXED GREEN, CUCUMBER, CARROT, RADISH, BASIL, GINGER VINAIGRETTE

CORN & CRAB CHOWDER, JALAPEÑO CREAM

TUSCAN THREE BEAN SOUP

CHOICE OF ENTREE*

JUMBO LUMP CRAB CAKE, JICAMA SLAW, SPICY RED PEPPER COULIS

KING SALMON, WARM POTATO SALAD, PROSCIUTTO, CREAMED FENNEL, LOVAGE

CHICKEN MILANESE, TOMATO BASIL SALAD, TOMATO VINAIGRETTE, ARUGULA, PARMESAN

FILET MIGNON 12 OUNCE, SAUTÉED BROCCOLINI

PRIME SIRLOIN 16 OUNCE, SAUTÉED BROCCOLINI

VEGETABLE RISOTTO, ASPARAGUS, LEEK, MUSHROOM

SIDES (SERVED FAMILY STYLE)

SAUTÉED SPINACH, SHAVED PARMESAN

PARMESAN BRUSSELS SPROUTS, HORSERADISH LEMON AIOLI

HERB ROASTED POTATOES

DESSERT SAMPLER (SERVED FAMILY STYLE)

CHEF'S SELECTION OF ASSORTED MINI DESSERTS

COFFEE AND HOT TEA

MENU & PRICE SUBJECT TO CHANGE BASED ON SEASON & AVAILABILITY



THE GATSBY
\$88 PER PERSON
EXCLUDING TAX & GRATUITY

APPETIZERS

(SERVED FAMILY STYLE OR BUTLERED)

LOBSTER SPRING ROLLS, SERRANO & THAI BASIL AIOLI
COLOSSAL SHRIMP COCKTAIL
LOLLIPOP LAMB CHOPS
MINI KOBE BURGERS
ROASTED BEET & GOAT CHEESE SKEWERS

CHOICE OF SOUP OR SALAD

CLASSIC CAESAR
MIXED GREEN, CUCUMBER, CARROT, RADISH, BASIL, GINGER VINAIGRETTE
CORN & CRAB CHOWDER, JALAPEÑO CREAM
TUSCAN THREE BEAN SOUP

CHOICE OF ENTREE*

SEARED TUNA AU POIVRE, CARROTS, TURNIPS, CHINESE LONG BEAN, GINGER SOY REDUCTION
CHICKEN MILANESE, TOMATO BASIL SALAD, TOMATO VINAIGRETTE, ARUGULA, PARMESAN
GRASS-FED BONE IN COWBOY STEAK 18 OUNCES, SAUTÉED BROCCOLINI
FILET OSCAR, JUMBO LUMP CRABMEAT, BÉARNAISE & GRILLED ASPARAGUS
LOBSTER THERMIDOR 1 LB. & FILET MIGNON 8 OUNCE
VEGETABLE RISOTTO, ASPARAGUS, LEEK, MUSHROOM

SIDES (SERVED FAMILY STYLE)

SAUTÉED SPINACH, SHAVED PARMESAN
SAUTÉED MUSHROOMS
GOAT CHEESE AU GRATIN POTATOES

DESSERT SAMPLER (SERVED FAMILY STYLE)

CHEF'S SELECTION OF ASSORTED MINI DESSERTS
COFFEE AND HOT TEA

MENU & PRICE SUBJECT TO CHANGE BASED ON SEASON & AVAILABILITY