Knife & Fork Inn

Private Dining Menus
2026

menus & pricing subject to change
based on seasonality and availability.

Knife & Fork Inn
3600 Atlantic Avenue
Atlantic City, NJ 08401

phone- 609.344.1133
www.KnifeandForkInn.com

Fall/Winter 2026

The Flapper

$62 per person
excluding tax & gratuity

Choice of Soup or Salad

Classic Caesar
Harvest Green
Corn & Crab Chowder
Tuscan Three Bean Soup

Choice of Entree

Seared Salmon, roasted cauliflower, fennel slaw, parsnip purée
Chicken Milanese, arugula, tomato basil salad, tomato vinaigrette, parmesan
Filet Mignon 8 oz, sautéed broccolini
Sirloin 14 oz, sautéed broccolini
Vegetable Risotto, asparagus, leek, mushroom

Sides

Sautéed Spinach, shaved parmesan
Roasted Asparagus, béarnaise
Herb Roasted Potatoes

Dessert Sampler

Chef's Selection of Assorted Mini Desserts
Coffee and Hot Tea

The Speakeasy

$80 per person

excluding tax & gratuity

Appetizers

Shrimp Cocktail, cocktail sauce, lemon
Lobster Spring Rolls, pickled ginger, soy reduction
Roasted Beet & Goat Cheese Skewers, balsamic glaze
Kobe Sliders, au poivre, caramelized onion, béchamel

Choice of Soup or Salad

Classic Caesar
Harvest Green
Corn & Crab Chowder
Tuscan Three Bean Soup

Choice of Entree

Jumbo Lump Crab Cake, jicama slaw, red pepper coulis
Seared Salmon, roasted cauliflower, fennel slaw, parsnip purée
Chicken Milanese, arugula, tomato basil salad, tomato vinaigrette, parmesan
Filet Mignon 12 oz, Sautéed Broccolini
Sirloin 14 oz, Sautéed Broccolini
Vegetable Risotto, asparagus, leek, mushroom

Sides

Sautéed Spinach, shaved parmesan
Roasted Asparagus, béarnaise
Herb Roasted Potatoes

Dessert Sampler

Chef's Selection of Assorted Mini Desserts
Coffee and Hot Tea

Fall/Winter 2026

The Gatsby

$98 per person

excluding tax & gratuity

Appetizers

Kobe Sliders, au poivre, caramelized onion, béchamel
Shrimp Cocktail, cocktail sauce, lemon
Lobster Spring Rolls, pickled ginger, soy reduction
Lamb Lollipops, minted tomato jam
Roasted Beet & Goat Cheese Skewers, balsamic glaze

Choice of Soup or Salad

Classic Caesar
Harvest Green
Corn & Crab Chowder
Tuscan Three Bean Soup

Choice of Entrée

Five Spice Tuna, carrots, turnips, shiitake, sesame bok choy, ginger soy reduction
Chicken Milanese, arugula, tomato basil salad, tomato vinaigrette, parmesan
Bone-in Cowboy Steak 18 oz, sautéed broccolini
Filet Oscar, jumbo lump crabmeat, béarnaise & grilled asparagus
Surf & Turf, filet mignon & lobster tail, sautéed broccolini
Vegetable Risotto, asparagus, leek, mushroom

Sides

Sautéed Spinach, shaved parmesan
Roasted Asparagus, béarnaise
Herb Roasted Potatoes

Dessert Sampler

Chef's Selection of Assorted Mini Desserts
Coffee and Hot Tea