

KNIFE & FORK INN



PRIVATE DINING MENUS

SUMMER 2026

MENUS & PRICING SUBJECT TO CHANGE BASED ON SEASONALITY AND AVAILABILITY.

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



THE FLAPPER

\$62 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

SEARED SALMON, CREAMY POLENTA, ROASTED CORN, POBLANOS
CHICKEN MILANESE, TOMATO BASIL SALAD, TOMATO VINAIGRETTE, ARUGULA, PARMESAN
PRIME SIRLOIN 12 OZ, SAUTÉED BROCCOLINI
FILET MIGNON 8 OZ, SAUTÉED BROCCOLINI
VEGETABLE RISOTTO, ASPARAGUS, LEEK, MUSHROOM

SIDES

SAUTÉED SPINACH, SHAVED PARMESAN
ROASTED ASPARAGUS, BÉARNAISE
HERB ROASTED POTATOES

AVAILABLE SUBSTITUTIONS: \$2++ PP
GOAT CHEESE POTATOES AU GRATIN
PARMESAN ROASTED BRUSSELS SPROUTS, LEMON HORSERADISH AIOLI

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
LOBSTER SPRING ROLLS, SERRANO & THAI BASIL AIOLI
ROASTED BEET & GOAT CHEESE SKEWERS, AGED BALSAMIC
KOBE SLIDERS, AU POIVRE, CARAMELIZED ONION, BÉCHAMEL

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
SEARED SALMON, CREAMY POLENTA, ROASTED CORN, POBLANOS
CHICKEN MILANESE, TOMATO BASIL SALAD, TOMATO VINAIGRETTE, ARUGULA, PARMESAN
FILET MIGNON 12 OZ, SAUTÉED BROCCOLINI
PRIME SIRLOIN 16 OZ, SAUTÉED BROCCOLINI
VEGETABLE RISOTTO, ASPARAGUS, LEEK, MUSHROOM

SIDES

SAUTÉED SPINACH, SHAVED PARMESAN
ROASTED ASPARAGUS, BÉARNAISE
HERB ROASTED POTATOES

AVAILABLE SUBSTITUTIONS: \$2++ PP

GOAT CHEESE POTATOES AU GRATIN
PARMESAN ROASTED BRUSSELS SPROUTS, LEMON HORSERADISH AIOLI

DESSERT SAMPLER

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



THE GATSBY

\$98 PER PERSON

EXCLUDING TAX & GRATUITY

APPETIZERS

SHRIMP COCKTAIL, COCKTAIL SAUCE
LOBSTER SPRING ROLLS, SERRANO & THAI BASIL AIOLI
LOLLIPOP LAMB CHOPS, MINTED TOMATO JAM
ROASTED BEET & GOAT CHEESE SKEWERS, AGED BALSAMIC
KOBE SLIDERS, AU POIVRE, CARAMELIZED ONION, BÉCHAMEL

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
BONE-IN COWBOY STEAK 24 OZ, SAUTÉED BROCCOLINI
FILET OSCAR, JUMBO LUMP CRABMEAT, BÉARNAISE & GRILLED ASPARAGUS
SURF & TURF, FILET MIGNON 8 OZ, LOBSTER TAIL 8 OZ, SAUTÉED BROCCOLINI
VEGETABLE RISOTTO, ASPARAGUS, LEEK, MUSHROOM

SIDES

SAUTÉED SPINACH, SHAVED PARMESAN
ROASTED ASPARAGUS, BÉARNAISE
HERB ROASTED POTATOES

AVAILABLE SUBSTITUTIONS: \$2++ PP

GOAT CHEESE POTATOES AU GRATIN
PARMESAN ROASTED BRUSSELS SPROUTS, LEMON HORSERADISH AIOLI

DESSERT SAMPLER

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