

Knickerbocker Bar & Grill

33 University Pl 10003-4512 · +12122288490 · Updated: Jan 14, 2026

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FEATURED ITEMS 2

Chocolate Soufflé for Two

\$19.50

made to order so allow 20 min

Knickerbocker's Famous T-Bone Steaks

AVAILABLE OPTIONS

with fried or mashed potatoes & our Special creamed spinach

For One: \$54.00

For Two: \$53.00

For Three: \$52.00

For Four: \$51.00

Topped with Onion Rings: \$6.95

STARTERS 11

Lobster Bisque

\$19.75

jumbo shrimp, cognac whipped cream, chives

French Onion Soup

\$14.50

gratinee of provolone, muenster, herb crouton

House Smoked Atlantic Salmon

\$18.50

potato latke, dill creme fraiche

Knickerbocker Caviar Pie

\$19.95

(share), micro greens, toast points

Jumbo Lump Crab Cake

\$17.95

corn relish, pickled ginger tartar sauce

Classic Gulf Shrimp Cocktail

\$18.50

knick cocktail sauce

Caesar Salad Wedge

\$14.75

anchovies, parmesan, toasted croutons

Field Green Salad

\$13.75

tomatoes, white balsamic vinaigrette

Farro Salad

\$17.50

grilled vegetables, arugula, lemon vinaigrette

Iceberg & Bleu

\$17.50

walnuts, bacon. tomatoes, bleu cheese dressing, crispy onions

Frisee Salad	\$17.50
Benton's smoked bacon, roasted garlic, crumbled bleu cheese	

MAINS 10

Knickerbocker	\$26.00
House Blend 9 oz Burger Plate, cheese or bacon, fries, field greens	
B.B.Q. St Louis Ribs	\$32.00
mom's cole slaw, french fries	
Grilled Chicken Paillard	\$31.00
fingerling potato, frisée, pearl onions, dijon vin.	
Roasted Giannone Chicken	\$34.00
butternut squash, dried cherries, rosemary butter	
Pork Tenderloin Wrapped w/ Benton's Bacon	\$35.00
parsnip puree, haricot vertes, port demi	
Braised Boneless Short Ribs of Beef	\$38.00
baby root vegetables	
Steak Frites	\$41.00
N.Y. Shell Steak, fields greens, crispy fries, truffle butter	
Cast Iron Shrimp Scampi Focaccio	AVAILABLE OPTIONS
\$29.00	
Add Linguine: \$4.95	
Sautéed Atlantic Salmon	\$36.00
farro, kale, roasted red pepper coulis	
Asian Spice Crusted Tuna	\$38.00
jasmine rice, baby carrots, miso glaze	

HOUSE MADE PASTA 3

Spaghetti	\$27.00
plum tomato, basil, parmesan	
Linguine with Shrimp	\$29.50
oven roasted tomato, capers, basil	
Fettuccine with Italian Sausage Bolognese	\$29.50
arugula, pecorino	

STEAKS & CHOPS 4

12 oz Marinated Skirt Steak	\$41.00
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8 oz Petit Filet	\$41.00
16 oz 21 Day Aged Boneless Shell Steak	\$48.00
12 oz Filet Mignon	\$49.00

A LA CARTE SAUCES 3

Chimichurri

Truffle Butter

Port Wine Sauce

SIDES 5

Fingerling Potatoes

Rosemary, Garlic Confit

Truffle Mashed Potato

Shaved Truffles

Sautéed Mushrooms

Truffle Oil

Sautéed Spinach

garlic and butter

Truffle Bleu Cheese Fries

add'l \$2.95 supp

DESSERTS 10

Chocolate Soufflé for Two **\$19.50**

made to order, please allow 20 min

Cast Iron Chocolate Chip Cookie for Two **\$17.50**

served hot, topped with a scoop of Vanilla Ice Cream (made to order so please allow 15 to 20 minutes)

Knickerbocker Cheesecake **\$11.00**

topped with fruit compote

Individual Tcho Chocolate Cake **\$11.00**

raspberry sauce and whipped cream

Santa Fe Snowball **\$13.00**

vanilla ice cream, Kahlua, vodka, nutmeg

Churros **\$11.00**

cinnamon doughnut sticks, dulce de leche and chocolate sauce

Vanilla Creme Brulee	\$11.00
fresh seasonal berries	
Fresh Baked Pie of the Day	\$11.00
Brooklyn Blackout Cake (For the Table)	\$19.50
Tcho chocolate, whipped cream, raspberry sauce	
Homemade Ice Creams & Sorbets	\$10.00

FROM THE PIANO 4

Pierre Ferrand Grande Champagne de Montal Armagnac

Patron XO Cafe

Hogue Late Harvest Riesling

Busnell Calvados

PORTS 5

Grahams Six Grapes, Ruby

Grahams 10 Yr, Tawny

Grahams 20 Yr, Tawny

Warre's Quinta da Cavadinha '98

Taylor Fladgate LBV

SINGLE MALTS 11

Auchentoshan 10 Year Old (Lowlands)

Glenkinchie 10 Year Old (Lowlands)

Balvenie 12 Year Old, Double Wood (Speyside)

Glenfiddich "Special" 12 Year Old (Speyside)

Glenfiddich "Solera" 15 Year Old (Speyside)

Glenfiddich "Ancient" 18 Year Old (Speyside)

Dalwhinnie 15 Year Old (Highlands)

Macallans 12 Year Old (Highlands)

Bowmore 17 Year Old (Islay)

Lagavulin 16 Year Old (Islay)

Laphroaig 10 Year Old (Islay)

COGNACS 6

Gabriel & Andreau, Petit Champagne

Delamain, X.O., Grand Champagne

Courvoisier V.S.O.P.

Pierre Ferrand V.S.O.P.

Hennessy V.S.O.P.

Hennessy X.O.

BOURBONS 9

Jim Beam

Maker Mark

Wild Turkey 101

Woodford Reserve

Knob Creek

Basil Hayden

Bulliet

Bakers

Bookers

ARMAGNACS 2

Larressingle V.S.O.P.

Chateau de Laubade X.O.

CORDIALS 13

Amaretto di Saronno

Anisette (Maria Brizzard)

B&B

Baileys

Cointreau

Drambuie	
Frangelico	
Grand Marnier	
Irish Mist	
Kahlua	
Licor 43	
Molinari Sambuca	
Romano Black Sambuca	

PORTS & DESSERT WINES 5

Grahams Six Grapes	
Van Zeller L.B.V., Ruby	
R.L. Buller, Tawny	
Grahams 20 Year Old, Tawny	
Grahams, 10 Year Old, Tawny	

BRANDIES, CALVADOS & GRAPPA 2

Boulard "Grand Solage", Calvados	
Lorenzo Inga Grappas, Italy	

SPECIALTY COFFEES 6

Irish (Jameson's)	
Mexican (Kahlua & Tequila)	
Jamaican (Tia Maria)	
Top Hat (Gran Marnier & Kahlua)	
Nutty Irish (Frangelico & Baileys)	
Kicks (Brandy & Kahlua)	

WHITES BY THE GLASS 10

Verdejo, Marques de Riscal, Spain	AVAILABLE OPTIONS
	\$12.00
	\$45.00

Pinot Grigio, Vicolo, Venezia, Italy	AVAILABLE OPTIONS	
		\$12.00
		\$45.00
Sauvignon Blanc, Jacques Dumont, Loire Valley, France	AVAILABLE OPTIONS	
		\$13.00
		\$48.00
Chardonnay, Coppola, The Family, California	AVAILABLE OPTIONS	
		\$13.00
		\$48.00
Rose, The Seeker, Vin de France	AVAILABLE OPTIONS	
		\$13.00
		\$45.00
Sparkling, Baron de Rothberg, Brut, France	AVAILABLE OPTIONS	
		\$13.00
		\$48.00
Prosecco, Ca'Furlan, Italy	AVAILABLE OPTIONS	
		\$13.00
		\$48.00
Moscato d'Asti, Cupcake, Italy	AVAILABLE OPTIONS	
		\$13.00
		\$48.00
Sparkling Rose, Fantinel, Brut, Italy	AVAILABLE OPTIONS	
		\$13.00
		\$50.00
Champagne, Nicolas Feuillatte, Premier Cru Brut, France	AVAILABLE OPTIONS	
		\$18.00
		\$80.00

HALF BOTTLES WHITE 5

Sauvignon Blanc, Whitehaven, Marlborough, New Zealand	\$28.00
Riesling Louis Sipp, Alsace, France	\$27.00
Chardonnay, Sonoma Cutrer, Russian River, CA	\$30.00
Chardonnay, Wente, Riva Ranch, Monterey, CA	\$30.00
Sancerre, Fourniere, Les Belles, France	\$45.00

AMERICAN WHITES 9

Sauvignon Blanc, Chateau St. Michelle, Columbia Valley, WA	\$45.00
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Chenin Blanc / Viognier, Pine Ridge, California	\$45.00
Fume Blanc, Robert Mondavi, California	\$48.00
Chardonnay, Mer Soleil, Silver, Monterey, California	\$48.00
Pinot Noir Blanc (Rose) Belle Glos, Oeil de Perdrix, California	\$48.00
Chardonnay, Kenwood, Six Ridges, California	\$48.00
White Blend, Conundrum, By Camus Ruthurford, CA	\$50.00
Sauvignon Blanc, Emmolo, Napa, California	\$55.00
Viognier, Stag's Leap, Napa, California	\$60.00

GLOBAL WHITES 16

Sauvignon / Semillion, Cape Mentelle, Margaret River, Australia	\$45.00
Graves (Sauvignon / Semillion) Thomas Barton Reserve, France	\$45.00
Vermentino, Sassoregale, Maremma Toscana	\$46.00
Muscadet, Remy Pannier, Sevre et Maine, France	\$46.00
Macon Villages, Louis Jadot, France	\$48.00
Chardonnay, Oyster Bay, Marborough, New Zealand	\$48.00
Albarino, Martin Codax, Rias Baixas, Spain	\$50.00
Sauvignon blanc, Nobilo "Icon" Marborough, New Zealand	\$52.00
Sancerre, Fourniere, Les Belles, France	\$65.00
Chablis, Louis Jadot, France	\$65.00
Pouilly Fuisse, Albert Bichot, France	\$65.00
Sparkling, Baron de Rothberg, Brut, France	\$48.00
Sparkling Rose, Fantinel Brut, Italy	\$50.00
Champagne, Nicolas Feuillatte, Premier Cru Brut, France	\$90.00
Champagne, Perrier Jouet, Blanc de Blanc, France	\$135.00
Champagne, Dom Perignon, Brut, France '06	\$375.00

RED WINES 4

Primativo, Neprica Puglia, Italy	AVAILABLE OPTIONS
	\$12.00
	\$45.00
Malbec Reserve, Norton, Barrel Select, Argentina	AVAILABLE OPTIONS
	\$13.00
	\$50.00
Pinot Noir, William Hill, California	AVAILABLE OPTIONS
	\$14.00
	\$50.00
Cabernet Sauvignon, Fransican, California	AVAILABLE OPTIONS
	\$15.00
	\$56.00

HALF BOTTLES RED 8

Merlot, J Lohr, Los Osos, Paso Robles, California	\$27.00
Pinot Noir, Angeline, California	\$27.00
Malbec, Antigal "Uno", Argentina	\$27.00
Brouilly, Chateau des Tours, France	\$27.00
Rioja, El Coto, Crianza, Spain	\$28.00
Chianti Riserva, Tenuta di Nozzole, Italy	\$30.00
Cabernet Sauvignon, Daou, Paso Robles, California	\$35.00
Merlot, Duckhorn, California	\$69.00

AMERICAN REDS 21

Pinot Noir, Cheval Sauvage, Santa Maria Valley, California	\$48.00
Malbec / Cab Franc, Intrinsic, Columbia Valley, Washington	\$50.00
Merlot, Robert Hall, Paso Robles, CA	\$50.00
Zinfandel, Ravenswood, Old Vine, Lodi, California	\$50.00
Pinot Noir, Elouan, Oregon	\$50.00
Cabernet Sauvignon, Raymond, Sommelier, California	\$54.00
Pinot Noir, Mer Soliel, Reserve, California	\$55.00
Syrah / Zinfandel Blend, Pessimist, Paso Robles, California	\$58.00
Red Blend, Conundrum, California	\$60.00

Cabernet Sauvignon, Skyside (by Newton) North Coast, California	\$60.00
Cabernet Sauvignon, Daou, Paso Robles, California	\$65.00
Petit Verdot, Opaque, Paso Robles, California	\$65.00
Cabernet Sauvignon, Beringer, Knights Valley, Sonoma	\$68.00
Pinot Noir, Calera, Central Coast, California	\$70.00
Petit Syrah, Stag's Leap Winery, Napa, California	\$85.00
Red Blend, The Prisoner, California	\$95.00
Pinot Noir, Flowers, Sonoma Coast, California	\$120.00
Cabernet Sauvignon, Groth, Napa, California	\$130.00
Cabernet Sauvignon, Jordan, Napa, California	\$140.00
Cabernet Sauvignon, Cakebread, Napa, California	\$160.00
Meritage, Quintessa, Rutherford Napa, CA	\$325.00

GLOBAL REDS 24

Nebbiolo, VillaDoria, Bricco Magno, Italy	\$48.00
Barbera d'Alba, Viberti, La Gemella, Italy	\$48.00
Shiraz, Penfolds, Koonunga Hill, Australia	\$48.00
Cabernet Franc, Domaine mas Barrau (Organic), France	\$48.00
Garnacha / Monastrell, La Atalaya del Camino, Spain	\$48.00
Valpolicella, Speri, La Roverina, Italy	\$48.00
Languedoc, Les Darons, By Jeff Carrel	\$48.00
Montepulciano, Zaccagnini d'Abruzzo, Italy	\$48.00
Cotes du Rhone, La Solitude, France	\$48.00
Malbec, Antigal "Uno", Argentina	\$50.00
Rioja Reserva, Campo Viejo, Reserva, Spain	\$50.00
Morgon (Beaujolais) Chateau Pizay, France	\$50.00
Haut Medoc, Chateau Haut Grignon, France	\$50.00
Tinto de Toro, Numanthia "Termes", Spain	\$52.00
Cahors (Malbec) Chateau de Haute Serre , France	\$58.00

Super Tuscan, Ruffino "Modus", Italy	\$60.00
Haut Medoc, Chateau Tourteran, France	\$62.00
Chianti Classico Reserva, Tenuta di Nozzole, Italy	\$65.00
Lalande de Pomerol, Chateau Canon Chaigneau, France	\$75.00
St. Emilion Grand Cru, Chateau la Croix Cantenac, France	\$80.00
Amarone, La Sogara della Valpolicella, Italy	\$85.00
Chateauneuf du Pape, Domaine du Vieux Lazaret, France	\$95.00
Pauillac, Les Legendes, By Rothchilds, France	\$95.00
Brunello di Montalcino, Tenuta San Giorgio, Ugloforte '18	\$125.00

ENTREES 5

Beef Wellington	\$58.00
filet mignon, wild mushroom duxelle in puffed pastry, sauteed spinach, red wine demi	
Surf & Turf	\$60.00
10 oz NY Shell Steak, grilled jumbo shrimp, truffle chive twice baked potato	
Seafood Fra Diavolo	\$49.00
house made linguine, clams, mussels, shrimp, spicy tomato sauce	
Tuscan Grilled Veal Chop	\$49.00
trumpet mushrooms, warm acorn squash & wild rice	
Pan Roasted Artic Char	\$49.00
crab meat risotto, rosemary potatoes, "PEI" mussel butter	

KNICKERBOCKER'S FAMOUS T-BONE STEAK 1

Knickerbocker's Famous T-Bone Steak	AVAILABLE OPTIONS
served with potato & creamed spinach	For One: \$62.00
	For Two: \$21.00
	For Three: \$60.00
	For Four: \$59.00