

FIRST PLATES

Grilled Octopus 22

Shrimp Cocktail 14

Spicy Calamari
Sweet Chili Sauce 15

New England Clam Chowder 8

Tuna Sashimi
Wasabi Aioli 13

Truffle Fries
Reggiano Cheese, Basil, Truffle Oil 9

Saganaki
Pan Seared Kefalograviera Cheese,
Fresh Lemon 14

Bruschetta
Tomatoes, Goat Cheese, Basil Balsamic 9

Eggplant Fries
Lightly breaded with pesto cream and
marinara on the side 12

Buffalo Chicken Dip
Pita Bread 12

Coconut Shrimp
Beer Batter, Coconut Shaving 12

SALADS

Greek Mixed Greens, Feta, Cucumber, Tomatoes, Olives, Red Onion, House Italian Dressing 8|11

Baby Arugula Shaved Parmesan, Lemon Juice, Extra Virgin Olive Oil, Black Pepper, Red Onion 8|11

J Signature Pears, Candied Pecans, Gorgonzola Cheese, Dried Cranberries, Sweet Balsamic 9|12

Caesar Crisp Romaine, Garlic Croutons, Parmesan Cheese, House Caesar Dressing 8/11

Special Mixed Greens, Mozzarella, Cucumber, Tomatoes, Olives, Pepperoncini, House Italian 8|11

ADDITIONS TO YOUR SALADS

GRILLED CHICKEN BREAST 6 SAUTEED SHRIMP 12

PAN SEARED SALMON 15 BOURBON SIRLOIN 15

PAN SEARED AHI TUNA 13

ENTREES

Baked Stuffed Shrimp

Crabmeat Stuffing, Cilantro Rice, Vegetable 38

Surf & Turf

Baked Stuffed Shrimp / 6 Ounce Filet, Cilantro Rice, Vegetable 42

Gorgonzola Crusted Filet

Mashed Potato, Vegetable 39

Paella

Chicken, Chorizo, Shrimp, Saffron Rice 38

Chicken Parmigiana

Basil, Mozzarella Cheese, Marinara Sauce, Penne 24

Veal Saltimbocca

Spinach, Prosciutto, Marsala Wine Sauce over Linguine 32

Penne ala Vodka

Onions, Sun Dried Tomato, Mushrooms, Light Cream Sauce 20

Shrimp Fra Diavolo

Plum Tomato, Garlic, Wine, Crushed Pepper Seeds, Linguine 24

Lasagna

Seasoned Beef, Ricotta, Mozzarella Cheese, Marinara Sauce 20

Stuffed Eggplant

Breaded Eggplant, Ricotta, Mozzarella Cheese, Marinara Sauce 20

FEATURED WINE BOTTLES

SANTA MARGHERITA PINOT GRIGIO 40

BLACK STALLION TRANSCENDENT 195

MOUNT BRAVE CABERNET 140

STONE STREET CABERNET 65

EMERITUS PINOT NOIR 75

J LOHR CAROL CABERNET 100

TRIBUTE RED BLEND 145

CAMAIOL GIOME ROSSO 45

TRINCHERO CAB 125

CHIMNEY ROCK CABERNET 155

**WRAP YOURSELF IN OUR
J BLANKET \$ 12.00
BECOME A PART OF THE
J FAMILY
WITH OUR OUTDOOR
WINTER DINING**

**FOR EACH BLANKET PURCHASED
YOU WILL BE ENTERED TO WIN A
DINNER FOR 2
WITH A WINE PAIRING**

DESSERTS

CANNOLI 7

CHOCOLATE MOUSSE 7

CRÈME BRULEE FRENCH TOAST 8

CRÈME BRULEE 8

SEA SALT CARAMEL GELATO 8

TIRAMISU 8

LIQUID DESSERT

CHOCOLATE RASPBERRY MARTINI 15

GRAHAMS 20 TAWNY PORT 15

GLEN MORANGIE LASANTA 18

ROSA REGALE 12

*COFFEE
CAPPUCCINO
ESPRESSO
IRISH COFFEE
BAILEYS AND COFFEE*