

## Appetizers

### **Soup of the Day      Cup \$3   Bowl \$4**

*Our Chef's latest creation*

### **Summer Rolls \$8**

*Fresh baby vegetables encased in a rice paper wrapper and served with a ginger infused soy sauce*

### **Bang Bang Chicken \$8**

*Roasted chicken and rice noodles served chilled in a sesame-peanut sauce.*

### **Sea Salt and Pepper Calamari \$10**

*Tender fresh calamari lightly breaded and served with a Fra Diablo sauce*

### **Maryland Jumbo Crab Cake \$12**

*Jumbo lump crab meat pan seared and served with a side of Rémoulade Sauce*

## Salads

### **Classic Caesar \$8**

*Crisp romaine tossed in homemade dressing and topped with sourdough croutons and shaved Parmesan cheese  
Add Grilled Chicken \$2/ Shrimp \$4/ Salmon \$6/ Ahi Tuna \$6/ JB Scallops \$7*

### **Roquefort Bleu Wedge \$6**

*An iceberg lettuce wedge is topped with diced red onions, vine-ripened tomatoes, and Roquefort bleu cheese*

### **Chef Jay's Salad \$10**

*Organic baby greens and cherry tomatoes tossed with goat cheese and crispy prosciutto then finished with a Balsamic reduction and extra virgin olive oil*

### **Baby Arugula Salad \$10**

*Fresh baby arugula tossed with candied pecans, goat cheese, and our whole grain mustard vinaigrette, then topped with red wine poached pears*

*Certain foods may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*

## Pastas

*All pastas are served with soup or house salad and fresh bread. Add \$2.00 for a Caesar or Wedge salad.*

### **Porcini Mushroom Ravioli \$19**

*Finished with a brown butter sage sauce and topped with fresh shaved parmesan cheese*

### **Pasta con Aglio e Olio \$15**

*Fusilli pasta is tossed with chopped fresh garlic, extra virgin olive oil, fresh basil, and sun dried tomatoes  
Add Grilled Chicken \$2/ Shrimp \$4/ Jumbo JB Scallops \$7*

## Entrées

*All entrees are served with soup or house salad, fresh bread, vegetable of the day, and your choice of baked potato, garlic mashed potatoes, fries, fresh fruit, or cottage cheese. Add \$2.00 for a Caesar or Wedge salad.*

### **Rack of Lamb \$25**

*Rack of lamb rubbed with our homemade seasoning then grilled and finished with a fresh mint and balsamic vinegar reduction*

### **Aged Delmonico Steak \$25**

*Tender aged Delmonico steak topped with black truffle butter and accompanied by fried straw onions*

### **Filet Mignon \$26**

*Hand cut in house from the center of the tenderloin and grilled to your liking*

### **Pork Ossobuco \$20**

*Pork shank slow braised until it's ready to fall off the bone, then finished with a natural au jus*

### **Asian Infused BBQ Ribs \$18**

*St. Louis style pork ribs glazed with an Asian BBQ sauce and topped with sweet potato straws*

### **Panko Crusted Chicken Breast \$16**

*A large chicken breast dusted in Japanese bread crumbs and pan seared, then finished with a wild mushroom demi glace*

### **J.B. Scallops \$23**

*Jumbo J.B. Scallops roasted in a pistachio crust then finished with a mango sauce*

### **Island Salmon \$18**

*Fresh salmon seasoned and grilled then finished with a caramelized pineapple and fruit salsa*

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