

APPETIZERS

- Mac and Cheese 5.95**
The classic: elbow macaroni and a blend of cheeses
- Mini-Pretzel Croissants 5.50**
A hybrid of pretzel and croissant dough, served with beer-flavored cheese fondue for dipping
- Jack's Frites 5.50**
Cone of our fresh, hand-cut frites, served with Dijon and Harissa dipping sauces
- Fried Zucchini 6.95**
Lightly breaded and fried, served with a chipotle tomato sauce
- Onion Soup 6.95**
Rich beef and chicken stock, served with a melted Gruyère and garlic crouton
- Mini Crab Cakes 9.75**
Fresh lump crabmeat cakes pan fried with remoulade sauce
- Prince Edward Island Mussels 8.95**
Steamed with a choice of broth:
Provençal Tomato/Garlic, White Wine/Garlic, or Smoky Chorizo
- Iceberg Wedge 6.50**
Served with homemade chunky blue cheese dressing
- BBQ Baby Back Ribs 6.95**
Aromatic, meaty and tender. Grilled with homemade smoky barbecue sauce
- Mesclun, Vegetable, Apple Salad 6.75**
Julienned jicama, carrots, pickled onions, diced apples on baby greens with a balsamic vinaigrette
(w/ goat cheese croutons add \$2)
- Herbed Spinach Dip 8.95**
Warm spinach, cheese and herb purée, served with assorted homemade bread chips
- Dip Trio 8.95**
Three vegan dips: eggplant, white bean and basil, black bean served with a basket of grilled pita
- Mushroom "Pizzelle" 9.75**
Portobello, cremini and oyster mushrooms, taleggio cheese and truffle oil pizzelle, served on a pita
- Fried Calamari 9.75**
Cornmeal-crusting calamari with a chipotle tomato sauce

\$5 UPGRADE TO A 3-COURSE MEAL!

Add a Chilled Baby Shrimp Salad or Side Mesclun Salad plus any Dessert Dollop to any Entrée or Lighter Side item for \$5

ENTRÉES

- Grilled Herb-Marinated Chicken Breast 14.95**
Served with fresh pineapple salsa, mashed potatoes and string beans
- Roast Turkey With All The Trimmings 15.95**
Freshly roasted turkey breast with mashed potatoes, sweet potatoes, stuffing, string beans, cranberry sauce and gravy
- Roasted Organic Chicken 16.95**
Half chicken marinated in garlic, herbs and lemon, individual rosemary bread pudding and string beans
- Grilled Pork Chop 15.95**
Hearty 10 oz. bone-in chop, served with a mango and papaya compote, mashed potatoes and string beans
- Chicken Fried Steak 15.95**
The Southern classic, breaded and fried hanger steak, served with country gravy, mashed potatoes, and string beans
- Boneless Short Ribs of Beef 16.95**
Braised and served in a ruby port wine sauce with dried plums, served with mashed potatoes and string beans
- Schnitzel 17.95**
Fried, breaded pork tenderloin, sour cream and dill cucumber salad, frites
- Steak Frites 19.95**
Grilled hanger steak with Jane's Marinade, served with a pepper cognac sauce and frites
- Braised Natural Lamb Shank 21.95**
Braised in red wine and onions, with black beluga lentils and string beans
- Chef's Premium Cut Steak p/a**
Cut of the day as selected by the Chef
- Mac and Cheese 13.95**
The classic: elbow macaroni in a rich, creamy blend of cheeses, plus a panko crust. Ham, bacon or sausage, add \$3
- Cencioni Pasta 14.95**
Small boat hull-shaped pasta with grilled eggplant, ricotta, tomatoes, basil and olive oil
- Brooklyn Sunday Dinner 15.50**
Meatballs, pork rib, sweet Italian sausage in a hearty tomato sauce over penne
- Grilled Brook Trout 15.95**
Grilled marinated trout fillet, served with a country rice blend with pecans, apple and dried cherry and a smoky, maple vinaigrette
- Prince Edward Island Mussels 15.95**
Heaping bowl of steamed PEIs, with a choice of broth:
- Provençal Tomato & Garlic White Wine & Garlic Smoky Chorizo**
- Organic Scottish Salmon 17.95**
Sautéed salmon filet with warm walnut tabouli and an orange, mint aioli
- Game Sausage 17.95**
Two smoked duck and pork sausages served with mashed sweet potatoes, string beans and an apple brandy sauce
- Cheese Fondue 16.95**
Classic emmenthal cheese and white wine fondue, served with crusty bread cubes, tomatoes, carrots, and apples

THE LIGHTER SIDE

- Jack Burger 12.95**
Grilled ½ lb. certified natural Angus beef on a Parker House roll, served with our fresh, hand-cut frites and mesclun salad with balsamic vinaigrette (cheese, bacon, mushroom, onions add't'l 1.00 each)
- Grilled Chicken Salad 15.95**
Sliced warm chicken breast with apples, walnuts, Brie and mixed baby greens, served with an apple cider vinaigrette
- Nicoise Salad 16.95**
Sautéed tuna, red bliss potatoes, string beans and hard boiled eggs, served over mesclun, with a mustard vinaigrette
- Scallop Salad 16.95**
Sautéed sea scallops served on mesclun, with fresh papaya, bacon, walnuts and a papaya vinaigrette
- Hanger Steak Salad 17.50**
Grilled marinated hanger steak, served with fresh roasted beets and shaved parmesan over mesclun with a balsamic vinaigrette
- Cobb Salad 15.95**
Fresh roast turkey, bleu cheese, bacon, eggs, tomatoes and avocado on romaine and iceberg lettuce with a sherry vinaigrette
- Vegetable Salad 14.50**
Fresh roasted beets, roasted peppers, green beans, tomatoes and warm Halloumi cheese with a lemon vinaigrette
- Turkey Wrap 12.95**
Turkey dinner in a sandwich – fresh roast turkey, stuffing, cranberry sauce and gravy, all rolled in a flour tortilla and served with frites and salad
- Chicken Quesadilla 12.95**
Grilled chicken, black bean purée, Monterey jack cheese in a flour tortilla served with salsa, sour cream, frites and salad
- Sandwiches on Parker House Roll, served with frites and salad:**
- Grilled Fish Sandwich 12.95**
Fish of the day with a ginger sesame dressing and grilled onion
- Brisket Sandwich 12.95**
Braised, fork-tender, brisket, gravy, cranberry/horseradish relish
- Spicy Pulled Chicken Sandwich 12.95**
With onions and melted cheddar cheese

WEEKLY DINNER SPECIALS

- Monday All You Can Eat Mussels \$15.95**
Tuesday Tuesday Wine Special – Featured wine \$4 glass
Wednesday Wine Discovery Night – All bottles 25% off
Thursday Dessert Night – All desserts half off (with entrée)

- Friday \$5 well drinks/1 lb Lobster Paella \$24.95**
Saturday "Group Night"– 6 guests or more: Appetizers ½ off (with entrée)
Sunday "Light Night"–Two appetizers \$15 (w/ wine \$18)

EXECUTIVE CHEF JOHN HESSE

20% gratuity added to parties of 8 or more
Split plate charge \$3