

DINNER

Executive Chef: Carlos L. Addarich, CEC,
Executive Sous Chef: Roscoe Forshee, WCEC

Appetizers

Black Grouper Bites 19

remoulade dipping sauce

NEW Smoked Bacon Arancini 14/18

shiitake mushroom & butternut squash arancini's with asiago, truffle & garlic aioli

- 4/6pc

NEW **V** Mushroom Crostini's 12/14

oyster, shiitake, & cremini mushrooms, rosemary, thyme, parsley, shallots, & garlic on toasted french baquette

- 4/6pc

NEW Truffled Deviled Eggs 10/12

- 4/6pc

Firecracker Shrimp 18

fried shrimp tossed in firecracker sauce, toasted sesame, green onion

Artisan Charcuterie Platter 29

stilton, baby brie, cheddar, manchego, soppressata, genoa salami, prosciutto, dried fruit, honey and grilled bread (Serves 2-3)

French Onion Soup 7

parmesan crostini, provolone cheese

Crawfish Gumbo 7/9

tasso ham, andouille sausage, onions, bell peppers, celery, garlic, okra

Seasonal Soup 9/12

chef's special
- ask your server

NEW Smoked Salmon Carpaccio 20

sliced cold smoked salmon, baby arugula, capers, pickle red onion, lemon vinaigrette

Salads

add: chicken 5 shrimp 8 scottish salmon 8 black grouper 16

Salmon Omega 5oz. pumpkin seed crusted scottish salmon, baby arugula, barley, 18
sun-dried cherries, green apple, sangria vinaigrette

Seasonal House mixed greens, tomato, cucumber & julienned carrots 5/8

Caesar parmesan, croutons 5/8

Winter Salad mixed greens, grapes, dried cranberry, toasted pecan, stilton, butternut 13
squash, rosemary & shallot mustard vinaigrette

NEW **Grilled Diver Scallop & Spinach Salad** 2 grilled diver scallops, baby spinach, 20
avocado, crispy bacon, baby heirloom tomato, fresh corn, sherry vinaigrette

NEW **Grapefruit & Orange Carpaccio** arugula, feta, avocado mousse, pistachios, citrus 13
vinaigrette

Sandwiches

NEW Chicken Sandwich 14

6oz. fried chicken breast, remoulade slaw, bread & butter pickles, lettuce, challah bun

JYCC Fish Sandwich 19

5oz. blackened grouper, toasted challah bun, tartar sauce, coleslaw, french fries

NEW Pub Burger 15

8oz. patty, irish white cheddar, smoked house bacon, irish stout BBQ sauce, lettuce, tomato, onion, & pickle, pretzel bun served with thick cut steak fries

Vegan Burger 13

6oz beyond patty, lettuce, tomato, onion and pickle on a vegan pretzel bun

Entrées

By Sea

- Pan Seared Diver Scallops* butternut squash, sage risotto, broccolini, rendered pork belly, celeriac silk 39
- Seared Black Grouper* 7oz. black grouper, parmesan risotto, sweet corn pesto, wilted spinach, pistachio compound butter 33
- Chilean Sea Bass* sweet corn, green onion, shiitake and fingerling sautee, celeriac silk . . . 36
- Fried Shrimp Plate* served with yukon gold potatoes, sautéed asparagus 26
- NEW** *Grilled Scottish Salmon* 7oz. salmon, whipped potato, haricot vert, heirloom tomato relish, toasted pecans 25
- NEW** *Deboned Dover Sole* fingerling potatoes, haricot vert, lemon butter caper sauce 44
- NEW** *Seafood Pasta* pulled New Zealand mussels, shrimp, linguine, baby heirloom tomatoes, green peas, fresh parsley, garlic andouille white wine sauce, asiago 28

By Land

- NEW** *Supreme of Chicken* 10oz. chicken breast, roasted root vegetables, mixed herb, arugula tossed in a citrus vinaigrette 23
- Prime Rib of Beef* 12oz. prime rib, herb & sea salt crusted, served with loaded baked potato, sautéed asparagus 25
- 8 oz. Braised Short Rib* mashed potatoes, red wine demi, brussel sprouts 26
- Fried Chicken Dinner* served with yukon gold potatoes, sautéed asparagus 18
- NEW** *Marinated Flank Steak* 10oz. grilled flank steak with fingerling potato, charred corn salsa, roasted red pepper coulis, chimichurri 26
- NEW** **V** *Impossible Vegan Bolognese* onions, carrots, celery, fresh herbs, tomatoes, linguine 22

- 14oz. NY Strip* mashed potatoes & broccolini 39
- 6oz. Filet Mignon* mashed potatoes & brussel sprouts 36
- 10oz. Elk Chop* butternut squash mousseline & broccolini 49

Choice of Steak Sauces: éarnaïse, shallot herb butter, red wine demi

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.
Our fryers are not allergy sensitive- please inform your server if you have a severe allergy.