

## **Appetizers**

### **Antipasto Italiano (for two) \$12.99**

Eggplant, zucchini, portabella & roasted red peppers, olives, provolone, mozzarella, soppressata, and prosciutto

### **Bruschetta \$7.99**

Tomatoes marinated with garlic, onion, fresh basil and fresh mozzarella

### **Calamari \$9.99**

Fresh vegetables, tossed with cherry peppers, zesty marinara

### **Oyster Sambuca \$12.99**

Cornmeal encrusted, sautéed spinach and a sambuca cream sauce

### **Oysters on the Half Shell \$10.99**

Cocktail sauce and fresh lemon

### **Zuppa di Vongole \$9.99**

Clams sautéed with choice of a white wine garlic or fradiavolo sauce

### **Cozze al Peperoncino \$8.99**

PEI Mussels sautéed with choice of a white wine garlic or fradiavolo sauce

### **Clams Casino \$8.99**

Sautéed peppers, onions, bacon & parmigiano

### **Grilled Octopus \$11.99**

Charred artichokes, lemon zest and basil pesto drizzle

### **Jumbo Shrimp Cocktail \$9.99**

Cocktail sauce

**Soups** Chicken and white bean escarole **\$5.99** Soup of the day **\$5.99**

## **Salads**

### **Crab Cake Salad \$12.99**

Jumbo lump crab cake, baby arugula, grape tomatoes, shredded carrots, red onion, lemon vinaigrette

### **Grilled Vegetarian Salad \$9.99**

Eggplant, zucchini, portobello, roasted peppers and blue cheese over spring mix balsamic vinaigrette

### **Grilled Chicken \$13.99 or Grilled Shrimp \$ 15.99**

### **Caprese Salad \$8.99**

Fresh mozzarella and tomatoes, basil infused extra virgin olive oil & aged balsamic

### **Pepper encrusted Ahi Tuna \$14.99**

Grilled rare, baby arugula, lemon vinaigrette, shaved parmigiano

### **Grilled Atlantic Salmon \$13.99**

Baby arugula, cherry tomatoes, red onions & balsamic reduction

### **Seafood Salad \$14.99**

Octopus, mussels, shrimp, calamari & cherry tomatoes, extra virgin olive oil, lemon dressing

### **Caesar Salad \$6.99**

Classic Caesar dressing, croutons and shaved parmigiano

### **Grilled Chicken \$10.99 or Grilled Shrimp \$12.99**

### **House Salad \$6.99**

Spring mix with, carrots, red onions, and grape tomatoes in honey balsamic vinaigrette

### **Grilled Chicken \$10.99 or Grilled Shrimp \$ 12.99**

**Consider The Jarrettown Hotel when planning your special event**  
**Our lovely upstairs will accommodate private dining for any occasions**  
**[www.jarrettownrestaurant.com](http://www.jarrettownrestaurant.com) [gm@jarrettownrestaurant.com](mailto:gm@jarrettownrestaurant.com)**

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

## ***Chef's Seasonal Specials***

### ***Appetizer Trio Carpaccio \$11.99***

*Carpaccio of marinated fresh anchovies with zucchini cake and eggplant ricotta croquette*

### ***Appetizer Baby Octopus \$11.99***

*Italian cherry tomatoes and fennel croutons*

### ***Ravioli \$21.99***

*Stuffed with short rib & swiss chard served with shrimp, spinach, and mint sauce*

### ***Bronzino \$28.99***

*Baked salt crusted whole Mediterranean seabass & lemon emulsion*

### ***Black Cod \$25.99***

*Pan seared over lentil Dijon mustard sauce and potato galette*

### ***Pork Chop \$21.99***

*Grilled center cut pork chop with green olives gremolata over caponata*

### ***Monk Fish \$22.99***

*Sautéed with porcini mushrooms, cherry tomatoes and herbs*

***Add a Mix Green or a Caesar salad to all your entrees for \$3.99***

## ***Entrées***

### ***Ahi Tuna \$24.99***

*Pepper encrusted Ahi Tuna, stir fry vegetables, sticky rice, pickled ginger, wasabi, soy sauce*

### ***Tilapia Oscar \$19.99***

*Jumbo Lump Crab Meat and hollandaise sauce served over vegetable risotto*

### ***Diver Scallops \$21.99***

*Drizzled with aged balsamic reduction served over vegetable risotto*

### ***Crab Cakes \$24.99***

*Oven roasted twin jumbo lump crab cakes, sautéed spinach & roasted potatoes*

### ***Grilled North Atlantic Salmon Filet \$19.99***

*Horseradish potato encrusted, creamed spinach*

### ***Fillet Mignon \$26.99***

*Espresso encrusted with Belgian chocolate dust, mashed potato, asparagus & Barolo reduction*

### ***Chicken Saltimbocca \$17.99 (Veal \$22.99)***

*Spinach, prosciutto, and fresh mozzarella in wine reduction, mashed potato & vegetables*

### ***Chicken Tricolor \$17.99 (Veal \$22.99)***

*Roasted red peppers, asparagus, and mozzarella, lemon reduction, roasted potatoes & vegetables*

### ***Chicken Jarrettown \$17.99 (Veal \$22.99)***

*Mushrooms, asparagus, tomatoes, mozzarella in brandy cream sauce, roasted potatoes & vegetables*

## ***Pasta***

### ***House Special \$19.99***

*Jumbo lump crab meat & shrimp sautéed in a vodka blush sauce*

### ***Paccheri alla Bolognese \$16.99***

*Beef, Veal and Pork slowly braised in a light tomato sauce, fresh herbs, shaved Parmigiano*

### ***Linguine al Granchio \$21.99***

*Jumbo lump crab meat, mussels, shrimp, fresh garlic, herbs, cherry tomatoes*

### ***Linguine with Clams \$17.99***

*Sautéed clams in a choice of white wine garlic or fradiavolo sauce*

### ***Linguine with Mussels \$16.99***

*Sautéed Mussels in a choice of white wine garlic or fradiavolo sauce*

### ***Paccheri alla Siciliana \$16.99***

*Eggplant, zucchini, olives, fresh basil, mozzarella cheese, light tomato sauce shaved Parmigiano*

### ***Wild Mushroom Fettuccine \$17.99***

*Wild mushrooms, cherry tomatoes, fresh herbs, light cream and truffle oil*

### ***Ravioli al Pesto \$16.99***

*Cheese Ravioli, creamy basil pesto, cherry tomatoes, and shaved Parmigiano*

*~ 20% gratuity will be added to parties of 6 or more guests. ~*