

## SEAFOOD STARTERS

<i>Ahi Taco</i> 12	<i>Grilled Shrimp</i> 12	<i>Fried Calamari</i> 12
Tuna Tartar, Greens, Spicy Citrus mayo	Dry rub, mango blood orange	Marinara or Thai sweet chili
<i>PEI Mussels</i> 9	<i>Crab Cake</i> 16	<i>Grilled Octopus</i> 14
Garlic white wine or fradiavolo sauce	Jumbo Lump Crab, key lime Buerre Blanc	Grilled vegetables, basil pesto drizzle, arugula

## ENTRÉE SALADS

### *Grilled Romaine* 18

Seared scallops, goat cheese, balsamic reduction

### *Crab Cake Salad* 18

Baby Arugula, tomatoes, shredded carrots, red onion, lemon vinaigrette

### *Mediterranean Seafood Salad* 17

Shrimp, octopus, calamari, mussels, tomatoes, arugula, lemon dressing

### *Hot Iron Seared Tofu* 16

Grilled vegetables, spring mix, Goat cheese, balsamic vinaigrette

### *Grilled Scottish Salmon* 17

Baby Arugula, cherry tomatoes, red onions, balsamic reduction

### *Caesar Salad* 9

Chicken 14 - Shrimp 16

### *Red Beet & Goat Cheese* 12

Tossed with Baby Arugula and lemon vinaigrette

Chicken 17 - Shrimp 19

### *The Gio's Salad* 12

Spring Mix, candied walnuts, dry cranberries, fresh mozzarella, balsamic

Chicken 17 - Shrimp 19

### *Sesame Encrusted Ahi Tuna* 17

Grilled Rare, baby Arugula, tomatoes, shaved parmigiana, lemon vinaigrette

*Jarrettown Hotel*

## LUNCH MENU

## SIGNATURE STARTERS

### *Antipasto* 13

Eggplant, zucchini, roasted red peppers, olives, provolone, mozzarella, Prosciutto di Parma, soppressata

### *Burrata* 13

Buffalo Mozzarella with creamy center, sliced speck (smoked prosciutto) truffled honey drizzle

### *Bruschetta* 9

Marinated tomatoes, garlic, basil, fresh mozzarella

### *Asparagus & Prosciutto* 9

Asparagus & sharp Provolone, wrapped with Prosciutto

### *Grilled Smoked Caprese* 11

Smoked mozzarella, sliced tomatoes, basil infused EVOO

## GRILL-FIRED PIZZA

### *Margherita* 10

Mozzarella, basil, sauce, EVOO

### *Rustica* 13

Mozzarella, arugula, Prosciutto, parmigiano

### *Genovese* 10

Mozzarella, pesto, tomatoes, parmigiano

### *Capricciosa* 13

Mozzarella, sauce, peppers, mushrooms, soppressata

## ENTRÉES

Served with House or Caesar Salad

### *Scottish Salmon Fillet* 18

Pan roasted, key lime Buerre Blanc, seasonal vegetables, potato

### *Marsala*

Raisin Marsala wine reduction, wild mushrooms, angel hair pasta

CHICKEN 14 - VEAL 19

### *Parmigiana*

Tomato sauce, mozzarella, angel hair pasta

CHICKEN 14 - VEAL 19

### *Diver Scallops* 18

Pan seared, Modena aged balsamic, vegetable risotto

### *Jarrettown*

Wild mushrooms, Asparagus, brandy cream, angel hair pasta

CHICKEN 14 - VEAL 20

## SANDWICHES

Add \$2 to substitute a side salad for fries

### *Chicken Pesto* 10

Pesto, Roasted Peppers, fresh Mozzarella

### *Chicken Caprese* 10

Smoked Mozzarella, fresh tomatoes, Arugula

### *Jamaican Jerk Pork Tenderloin* 12

Grilled jerk pork, grilled pineapple, arugula, Goat cheese, chipotle mayo

## BUTCHER BURGERS

Add \$2 to substitute a side salad for fries

### *Jarrettown Burger* 14

10 oz Prime, bacon, American Cheese, lettuce, tomato, onion

### *Special Burger* 15

10 oz Prime, sautéed onion, mushrooms, Provolone Cheese

## PASTA

Served with House or Caesar Salad

### *Gnocchi Amalfi* 17

Amalfi Coast Specialty - Clams, mussels, calamari, arugula, cherry tomatoes, white wine sauce

### *Paccheri Bolognese* 12

Ground beef, veal, pork, tomato sauce, giant rigatoni

### *Gnocchi Sorrento* 12

Marinara sauce, mozzarella, basil, parmigiano

### *Lobster Ravioli* 18

Jumbo lump crab meat, brandy cream sauce, arugula

### *Fettuccine Porcini & Chicken* 14

Wild mushrooms, porcini, chicken, truffle cream sauce

### *Spaghetti alle Vongole* 14

Sautéed clams, choice of white wine or fradiavolo sauce

### *House Special* 17

Jumbo lump crab, shrimp, vodka cream, bowtie pasta

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

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness