

## SEAFOOD STARTERS

### Grilled Octopus 14

White bean salad,  
fava bean puree, EVOO

### PEI Mussels 9

Garlic white wine or  
fradiavolo sauce

### Grilled Shrimp 12

Dry rub,  
pineapple salsa

### Crab Cake 16

Jumbo lump crab, key  
lime Buerre Blanc

### Lobster Arancini 11

Marinara sauce

### Fried Calamari 12

*Italian:* Marinara Sauce  
*Tempura:* Sweet soy sauce, soba  
noodles, sesame, scallions, wasabi

Jarrettown Hotel

## SIGNATURE STARTERS

### Antipasto 14

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

### Burrata Caprese 14

Buffalo Mozzarella with creamy center, vine ripe tomatoes  
parmigiano chip

### Bruschetta 9

Marinated tomatoes, garlic, basil, fresh mozzarella

### Asparagus & Prosciutto 10

Asparagus & sharp provolone, wrapped with prosciutto

### Hummus 12

Red pepper harissa, fried smoky chickpeas, feta cheese, olives, pita

### Italian Nachos 12

Meatballs, asiago, mozzarella, bruschetta, burrata cream, basil

## CHILLED SEAFOOD

### Shrimp Cocktail 15

Wild Texan gulf

### Ahi Tuna Tartare 12

Crispy crab chips

### Jumbo Lump Crab Cocktail 15

Dijon mustard sauce

ALL THREE FOR \$35

## ENTRÉE SALADS

### Day Boat Scallop Salad 19

Arugula & grape tomatoes, goat cheese, pineapple salsa, balsamic reduction

### Crab Cake Salad 18

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

### Mediterranean Seafood Salad 17

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

### Ahi Tuna Salad Nicoise 17

Haricots verts, potatoes, olives, hard boil egg, grape tomatoes, vinaigrette

### Chicken Caesar Salad 14 Shrimp 16 - Salmon 17

## GRILL-FIRED PIZZA

*Margherita* 10 Mozzarella, basil, sauce, EVOO

*Rustica* 13 Mozzarella, arugula, prosciutto, parmigiano

*Genovese* 10 Mozzarella, pesto, tomatoes, parmigiano

*White Pizza* 13 Mozzarella, ricotta, parmigiano, spinach & garlic

\*\*\*Gluten Free Pizza Crust upon request\*\*\*

## SOUPS and GREENS

Soup of the Day - Caesar Salad 6 - House Salad 6 - Red Beets & Goat Cheese 8

## MEAT and POULTRY

NO ANTIBIOTICS OR HORMONES - ALL NATURAL GRASS FED CUTS

### 14oz New York Strip 35

Cabernet Sauvignon demi-glace  
seasonal vegetables and potato

### Marsala

Raisin Marsala wine reduction, wild  
mushrooms, vegetable and potato

CHICKEN 20 - VEAL 24

### 16oz Rib Eye Steak 36

Cabernet Sauvignon demi-glace  
seasonal vegetables and potato

### Parmigiana

Tomato sauce, mozzarella,  
angel hair pasta

CHICKEN 20 - VEAL 24

### Rack of Lamb 34

Truffled balsamic  
seasonal vegetables and potato

### Paillard

Arugula & grape tomatoes,  
balsamic reduction

CHICKEN 20 - VEAL 24

## SIDE PLATES

Seasonal Vegetables 6 - Garlic Parm Asparagus 6 - Truffle Parmigiano Fries 6 - Vegetable Risotto 6

## FISH and SEAFOOD

### Maryland Crab Cakes 29

Sautéed spinach, key lime Buerre Blanc, potato

### Ahi Tuna 26

Sesame encrusted, brown rice, asparagus, wasabi

### Atlantic Salmon Fillet 24

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

### Mediterranean Grouper 26

Francese style, wine lemon sauce, mushrooms, asparagus, angel hair pasta

### Diver Scallops 29

Pan seared, Modena aged balsamic, vegetable risotto

## BUTCHER BURGERS

### Jarrettown Burger 14

10 oz. Prime, bacon, American  
cheese, lettuce, tomato, onion

### Special Burger 15

10 oz. Prime, sautéed onion,  
mushrooms, provolone cheese

## PASTA

### Zuppa di Pesce 29

Fresh catch of the day, mussels, shrimp, calamari, octopus,  
tomato fennel broth, crostini, linguini pasta

### Paccheri Bolognese 19

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

### Gnocchi Sorrento 18

Marinara sauce, mozzarella, basil, parmigiano

### Lobster Ravioli 24

Jumbo lump crab meat, brandy cream sauce, arugula

### Pasta alla Norma 20

Eggplant, fresh tomato sauce, burrata, calamarata pasta

### House Special 23

Jumbo lump crab, shrimp, vodka cream, bowtie pasta