

## DINNER MENU

*Jarrettown Hotel*

### TO BEGIN

- Sautéed Clams 14 hh*    *Grilled Shrimp 15 hh*    *Fried Calamari 16*  
 Garlic white wine or    Dry rub, mango salsa    Traditional Marinara or  
 fradiavolo sauce       Tempura Wasabi
- Sautéed Mussels 13 hh*    *Clams Casino 14 hh*    *Coconut Shrimp 14 hh*  
 Garlic white wine or    Bacon, peppers, onions    Sweet Chili sauce  
 fradiavolo sauce

### CHILLED SEAFOOD

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| <i>Shrimp Cocktail 15</i><br>Wild Texan Gulf | <i>Sesame Ahi Tuna* 17</i><br>Pickled Ginger, Wasabi | <i>Crudo Plate*</i><br>Ask your server |
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### SOUPS & GREENS

*Soup of the day*

*Red Beet & Goat Cheese 14*

Spring mix, oranges, candied walnuts, balsamic vinaigrette

*Caesar Salad 12*

Romaine hearts, croutons, shaved Parmigiano cheese

*Baby Spinach & Burrata 17*

Grilled zucchini, eggplants, roasted red peppers, balsamic vinaigrette

*Arugula Salad 12*

Mango salsa, cucumbers, shaved parmigiano, lemon vinaigrette

*Addition to your salad: Crab Cake 12 - Ahi Tuna\* 10*

*Shrimp 2.25 each - Chicken 6 - Salmon 10*

### SIGNATURE STARTERS

*Burrata Caprese 18*

Burrata mozzarella cheese, Parma prosciutto, Heirloom tomato, arugula, balsamic glaze

*Bruschetta 12 hh*

Marinated tomatoes, garlic, basil, fresh mozzarella

*Meatballs Parmigiana 13 hh*

Whipped ricotta, marinara sauce, parmigiano

*Eggplant Rollatini 14*

Ricotta cheese, marinara sauce, mozzarella

*Arancini 13 hh*

Rice balls filled with mozzarella, over pesto marinara

### GRILL-FIRED PIZZA

*Margherita 14* Mozzarella, basil, sauce, EVOO *hh*

*Rustica 16* Mozzarella, arugula, Prosciutto, bruschetta, balsamic

*Crispy Boardwalk 14* Mozzarella, Marinara, oregano *hh*

*Florentine 15* Mozzarella, ricotta, spinach, garlic *hh*

*French 16* Gruyere cheese, caramelized onions, mushrooms, truffle oil

\*\*\*gluten free crust available upon request\*\*\*

### MEAT and POULTRY

NO ANTIBIOTICS OR HORMONES - ALL NATURAL GRASS FED CUTS

*Prime Bone-In Pork Chop\* 32*

Mixed forest Mushrooms, sautéed spinach, mashed potatoes, Marsala Demi Glaze

*Marsala*

Raisin Marsala wine reduction, wild mushrooms, angel hair pasta

CHICKEN 26 - VEAL 30

*Ask your server for*

*Daily Beef Selection*

*Parmigiana*

Tomato sauce, mozzarella, angel hair pasta

CHICKEN 26 - VEAL 30

*Rack of Lamb\* 42*

Grilled to perfection and served with mashed potatoes, asparagus, Cabernet Demi Glaze

*Jarrettown*

Wild mushrooms, Asparagus, brandy cream, angel hair pasta

CHICKEN 26 - VEAL 30

### FISH and SEAFOOD

*Crab Cakes 37*

Pesto basil risotto, roasted red peppers, asparagus

*Ahi Tuna\* 33*

Sesame encrusted, brown rice, asparagus, wasabi

*Scottish Salmon Filet 32*

Pesto basil risotto, grilled zucchini, roasted red pepper, asparagus

*Mediterranean Grouper 29*

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

*Diver Scallops & Shrimp 34*

Pan seared, Modena aged balsamic, vegetable risotto

### PASTA

*Gnocchi Sorrentina 23*

Tomato sauce, fresh mozzarella, parmigiano al basilico

*Spaghetti Clams & Shrimp 25*

Garlic white wine or fradiavolo sauce

*Filet Mignon Gnocchi 27*

Filet tips, gorgonzola cream, forest mushrooms

*Paccheri Bolognese 23*

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

*Ravioli di Gio 23*

Cheese ravioli, fresh tomato sauce, ricotta, basil aioli

*Lobster Ravioli 27*

Jumbo lump crab meat, brandy cream sauce, arugula

*House Special 27*

Jumbo lump crab, shrimp, vodka cream, bowtie pasta

### BUTCHER BURGERS

*Jarrettown Burger\* 17*

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

*Special Burger\* 18*

10 oz Prime, sautéed onion, mushrooms, Provolone Cheese