# LUNCH MENU

Jarrettown Hotel

## TO BEGIN

**Sautéed Clams 14**
*Garlic white wine or fradiavolo sauce*

**Grilled Shrimp 15**
*Dry rub, mango salsa*

**Fried Calamari 16**
*Traditional Marinara or Tempura Wasabi*

**Sautéed Mussels 13**
*Garlic white wine or fradiavolo sauce*

**Clams Casino 14**
*Bacon, peppers, onions*

**Coconut Shrimp 14**
*Sweet Chili sauce*

## CHILLED SEAFOOD

**Shrimp Cocktail 15**
*Wild Texan Gulf*

**Sesame Ahi Tuna* 17**
*Pickled Ginger, Wasabi*

**Crudo Plate***
***Ask your server***

## ENTRÉE SALADS

**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 parmigiana, lemon vinaigrette*

**Addition to your salad:** Crab Cake 12 – Ahi Tuna* 10
Shrimp 2.25 each - Chicken 6 – Salmon 10

## SOUP

**Soup of the Day**

## FISH and SEAFOOD

**Crab Cake 24**
*Pesto basil risotto, roasted red peppers, asparagus*

**Scottish Salmon Filet 23**
*Pesto basil risotto, grilled zucchini, roasted red pepper, asparagus*

**Mediterranean Grouper 22**
*Francese style, wine lemon sauce, mushrooms, asparagus, angel hair pasta*

**Diver Scallops & Shrimp 24**
*Pan seared, Modena aged balsamic, vegetable risotto*

**Ahi Tuna* 23**
*Sesame encrusted, brown rice, asparagus, wasabi*

## BURGERS & SANDWICHES

***Add $2 to substitute a side salad for French fries***

**Chicken Pesto 16**
*Rosasted peppers and fresh mozzarella*

**Rollatini Sandwich 16**
*Eggplant, ricotta, marinara, mozzarella & Parmigiano*

**Jarrettown Burger *17**
*10 oz Prime, bacon, American Cheese, lettuce, tomato, onion*

**Special Burger *18**
*10 oz Prime, sautéed onion, mushrooms, Provolone Cheese*

## SIGNATURE STARTERS

**Burrata Caprese 18**
*Burrata mozzarella cheese, Parma prosciutto, Heirloom tomato, arugula, balsamic glaze*

**Bruschetta 12**
*Marinated tomatoes, garlic, basil, fresh mozzarella*

**Meatballs Parmigiana 13**
*Whipped ricotta, marinara sauce, parmigiano*

**Eggplant Rollatini 14**
*Ricotta cheese, marinara sauce, mozzarella*

**Arancini 13**
*Rice balls filled with mozzarella, over pesto marinara*

## GRILL-FIRED PIZZA

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

**Rustica 16** *Mozzarella, arugula, Prosciutto, Bruschetta, Balsamic*

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

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

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

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

## CHICKEN 18 - VEAL 22

**Parmigiana**
*Tomato sauce, mozzarella, angel hair pasta*

**Jarrettown**
*Wild mushrooms, Asparagus, brandy cream, angel hair pasta*

**Marsala**
*Raisin Marsala wine reduction, wild mushrooms, angel hair*

## PASTA

**Gnocchi Sorrentina 17**
*Tomato sauce, fresh mozzarella, parmigiano al basilico*

**Spaghetti Clams & Shrimp 18**
*Garlic white wine or fradiavolo sauce*

**Filet Mignon Gnocchi 21**
*Filet tips, gorgonzola cream, forest mushrooms*

**Paccheri Bolognese 17**
*Ground beef, veal, pork, tomato sauce, giant rigatoni*

**Ravioli di Gio 17**
*Cheese ravioli, fresh tomato sauce, ricotta, basil aioli*

**Lobster Ravioli 21**
*Jumbo lump crab meat, brandy cream sauce, arugula*

**House Special 21**
*Jumbo lump crab, shrimp, vodka cream, bowtie pasta*

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

***20% service will be added to parties of 6 or more guests***