

## CHILLED SEAFOOD

*Shrimp Cocktail* 15 *Sesame Ahi Tuna\** 17 *Octopus Carpaccio* 18  
Wild Texan Gulf Pickled Ginger, Wasabi Lemon zest, EVOO  
*Crudo Plate ask you server*

## TO BEGIN

*Sautéed Mussels* 13 *Coconut Shrimp* 14 *Clams Casino* 14  
Garlic white or fradiavolo Sweet Chili sauce Bacon, peppers, onions  
*Fried Calamari* 16 *Grilled Shrimp* 15  
Zucchini, Eggplant, Tomatoes, Cherry Peppers Dry Rub, Key lime beurre Blanc  
Marinara or Tempura Wasabi

## SALADS

*Red Beet & Goat Cheese* 14  
Spring mix, oranges, candied walnuts, balsamic vinaigrette  
*Caesar Salad* 12  
Romaine hearts, croutons, shaved Parmigiano cheese  
*Butternut Squash & Burrata Salad* 17  
Spring Mix, Roasted Red Peppers, Candied Walnuts, Maple Vinaigrette  
*Grilled Romaine Wedge* 14  
Goat cheese, crispy pancetta, balsamic glaze

*Add: Crab Cake* 12 *Ahi Tuna\** 10 *Shrimp* 9 *Chicken* 7 - *Salmon* 12

## SIDE DISHES

*Spinach* 8 - *Broccoli Rabe* 9 - *Asparagus* 8 - *Mix Mushrooms* 8  
*Brussels Sprouts* 12 Crispy Pancetta, Balsamic glaze  
*Truffle Fries* 8 Shaved Parmigiano & Truffle oil

## MEAT and POULTRY

NO ANTIBIOTICS OR HORMONES - ALL NATURAL GRASS FED CUTS

### *Prime Bone-In Pork Chop\** 33

broccoli rabe, mushrooms, roasted potatoes  
Marsala Demi Glaze

### *Marsala*

Raisin Marsala wine reduction, wild mushrooms, angel hair pasta  
CHICKEN 26 - VEAL 30

### *Filet Mignon Trio\* mp*

Three 3oz Filets each topped with a different garnish  
- Chimichurri - Au Poivre  
- Sundried Tomato Rosemary Butter  
Mashed Potatoes, Vegetable medley

### *Parmigiana*

Tomato sauce, mozzarella, angel hair pasta  
CHICKEN 26 - VEAL 30

### *Grilled Lamb\** 42

Butternut Squash Risotto, spinach, truffle parmigiana cheese, toasted pumpkin seeds

### *Jarrettown*

Wild mushrooms, Asparagus, brandy cream, angel hair pasta  
CHICKEN 26 - VEAL 30

## FISH and SEAFOOD

### *Crab Cakes* 37

Key lime beurre Blanc, sautéed spinach

### *Ahi Tuna\** 34

Stir-fry rice with vegetable medley, chipotle mayo, wasabi

### *Honey Glazed Salmon* 33

Cedar plank grilled, roasted potatoes, vegetable medley

### *Mediterranean Grouper* 29

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

### *Diver Scallops & Shrimp* 34

Pan seared, Modena aged balsamic, vegetable risotto

## BUTCHER BURGERS

### *Jarrettown Burger\** 18

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

### *Special Burger\** 19

10 oz Prime, sautéed onion, mushrooms. Provolone Cheese

## DINNER MENU

*Jarrettown Hotel*

## SIGNATURE STARTERS

### *Burrata Caprese* 18

Parma prosciutto, Heirloom tomato, arugula, balsamic glaze

### *Whipped Ricotta* 13

Truffle honey, toasted pistachios, grilled Pita

### *Bruschetta* 12

Marinated tomatoes, garlic, basil, fresh mozzarella

### *Meatballs Parmigiana* 13

Whipped ricotta, marinara sauce, parmigiano

### *Eggplant Rollatini* 15

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,

*Crispy Boardwalk* 14 Mozzarella, Marinara, oregano

*Florentine* 15 Mozzarella, ricotta, spinach, garlic

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

*Nonna* 16 Broccoli rabe, sausage, mozzarella, parmigiano

\*\*\*gluten free crust available upon request \$2\*\*\*

## PASTA

### *Cavatelli Calabria* 26

Homemade ricotta cavatelli pasta, sweet sausage, broccoli rabe

### *Spaghetti Crab & Shrimp* 27

Garlic white wine or fradiavolo sauce

### *Paccheri Bolognese* 25

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

### *Ravioli di Gio* 24

Cheese ravioli, fresh tomato sauce, ricotta, basil aioli

### *Crab & Lobster Ravioli* 28

Jumbo lump crab meat, brandy cream sauce, arugula

### *House Special* 28

Jumbo lump crab, shrimp, vodka cream, bowtie pasta

### *Cavatelli Boscaiola* 24

Sweet Sausage, Sundried Tomatoes, Mushrooms, Peas, Creamy Basil Truffle Oil