

DINNER MENU



TO BEGIN

<i>Crab Dip</i> 18 Cast iron baked, tortilla chips	<i>Grilled Shrimp</i> 15 Dry rub, mango salsa	<i>Fried Calamari</i> 16 Traditional Marinara or Tempura Wasabi
<i>Sautéed Mussels</i> 13 Garlic white or fradiavolo	<i>Clams Casino</i> 14 Bacon, peppers, onions	<i>Coconut Shrimp</i> 14 Sweet Chili sauce
<i>Brussel Sprouts</i> 12 Pancetta, balsamic glaze	<i>Tuna Tartare</i> 18 Cucumber and black olive tapenade	<i>Arancini</i> 13 Rice balls filled with mozzarella, over pesto marinara

Seasonal Chef's Board
Ask your server

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

Pear & Burrata Salad 17

Spring mix, Red wine poached pears, toasted pistachios

Arugula Salad 12

Mango salsa, cucumbers, shaved parmigiano, lemon vinaigrette

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

Shrimp 9 - *Chicken* 6 - *Salmon* 12

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 15

Ricotta cheese, marinara sauce, mozzarella

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

Caponata 16 Mozzarella, marinara, eggplant, zucchini,

capers, red peppers, cherry tomatoes, oregano

gluten free crust available upon request \$2

MEAT and POULTRY

NO ANTIBIOTICS OR HORMONES - ALL NATURAL GRASS FED CUTS

*Prime Bone-In Pork Chop** 33

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

Cacciatore

Eggplant, Zucchini, Red Peppers, Capers,
fresh mozzarella, basil, angel hair pasta

CHICKEN 26 - VEAL 30

Braised Short Ribs 38

Truffle mushroom risotto, brussel sprouts,
toasted breadcrumbs

Jarrettown

Wild mushrooms, Asparagus,
brandy cream, angel hair pasta

CHICKEN 26 - VEAL 30

FISH and SEAFOOD

Crab Cakes 37

Roasted corn and asparagus ragu

*Ahi Tuna** 34

Risotto with snow peas, red peppers, asparagus, wasabi

Honey Glazed Salmon 33

Cedar plank, grilled, parmigiano couscous, roasted 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** 17

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

*Special Burger** 18

10 oz Prime, sautéed onion,
mushrooms. Provolone Cheese

PASTA

Pappardelle Caponata 24

Fresh mozzarella, basil, eggplant, zucchini, capers,
red peppers, cherry tomatoes

Spaghetti Crab & Shrimp 27

Garlic white wine or fradiavolo sauce

Scallops Pesto Pappardelle 32

Pesto cream, diver scallops, shrimp, cherry tomatoes

Paccheri Bolognese 25

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

Ravioli di Gio 24

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

20% service will be added to parties of 5 or more guests

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