JH Jarrettown Hotel

RESTAURANT • BAR • BANQUETS

Fall-Winter Lunch

APPETIZERS

The Coastal Sauté 18
Clams & mussels in white wine garlic or Fra diavolo

Fried Calamari 17
Zucchini, eggplant, tomatoes, cherry peppers, marinara

Grilled Shrimp 16
BBQ rub, key lime beurre Blanc, garden salsa

Coconut Shrimp 14
Grilled pineapple, sweet chili sauce, toasted coconut

Bruschetta Saporita 14
Creamy burrata, grape tomato confit and basil

Whipped Ricotta 15
Hot honey, tomato confit, candied walnuts, grilled pita

Meatballs Parmigiana 14
Whipped ricotta, marinara sauce, parmigiano

Arancini 14
Rice balls with mozzarella, pesto marinara

Lollipop Lamb Chops* 22
Herb-marinated & grilled, over roasted pepper bruschetta

Pork Belly 18
Bourbon Pennsylvania maple glaze

Clams Casino 16
Bell peppers, pancetta, seasoned breadcrumbs

Eggplant Rollatini 18
With ricotta, marinara, and mozzarella

Ahi Tuna* 18
Mango-blood orange reduction, wasabi

Burrata Caprese 19
Parma prosciutto, heirloom tomato, balsamic

GRILL-FIRED PIZZA

Margherita 15
Mozzarella fresca, basil, sauce, EVOO

Cacio e Pepe-Roni 17
Mozzarella, ricotta, pepperoni, hot honey, pecorino & black pepper

Crispy Boardwalk 15
Mozzarella, marinara, oregano EVOO

Hot Honey Pepperoni 18
Mozzarella, sauce, pepperoni, hot honey, fresh burrata

Florentine 16
Whipped ricotta, spinach, mozzarella, garlic

French 17
Gruyere, caramelized onions, mushrooms, truffle

Gluten-free crust available upon request — $2

SALADS

Beet & Goat Cheese 14
Spring mix, oranges, candied walnuts, balsamic

Caesar Salad 12
Romaine hearts, croutons, shaved Parmigiano cheese

Wedge Salad 14
Crispy wedge, shaved onions, cherry tomatoes, crumble blue cheese, pancetta, blue cheese dressing

Add: Crab Cake 12 – Ahi Tuna 10 – Shrimp 9*

Grilled Chicken 7 – Grilled Salmon 12

Inquire with your server about our daily soups

FROM THE LAND

Chicken 19 – Veal 23

Marsala
Marsala wine sauce, wild mushrooms, angel hair

Parmigiana
Marinara, mozzarella, basil, parmigiano, angel hair

Jarrettown
Wild mushrooms, asparagus, brandy cream, angel hair

FROM THE SEA

Saffron Seafood Risotto 25
Seabass, shrimp, calamari, clams, and mussels

Crab Cake 24
Jumbo lump crab, mango-blood orange key lime beurre Blanc, julienne vegetables

Saku Tuna* 25
Seared rare, Bourbon brown sugar rub, Kabayaki rice, julienne vegetables

Atlantic Salmon 24
Tomato-basil lobster sauce, Mediterranean herb risotto

Mediterranean Grouper 24
Francese style, wine lemon, mushrooms, asparagus, angel hair pasta

Diver Scallops & Shrimp 25
Pan-seared, aged balsamic of Modena, vegetable risotto

PASTA

Ravioli di Burrata 21
Butternut squash crema, toasted walnuts, crispy prosciutto, goat cheese

Short rib Pappardelle 22
Wild mushrooms, brandy cream, parmigiano

Spaghetti Clams & Shrimp 22
Garlic white wine or fra diavolo sauce

Paccheri Bolognese 18
Beef, veal, pork, tomato sauce, giant rigatoni, Reggiano

Crab & Lobster Ravioli 23
Jumbo lump crab, brandy cream sauce

House Special 22
Jumbo lump crab, shrimp, vodka cream, bow-tie pasta

Gluten-free pasta available upon request — $2

BURGERS & SANDWICHES

10 oz Prime Jarrettown Burger* 20
Bacon, American cheese, lettuce, tomato, onion

10 oz Prime Special Burger* 22
Caramelized onion and mushrooms, Gruyere cheese

Crab Cake Sandwich 22
Lettuce, heirloom tomato, remoulade sauce

Crispy Chicken 18
Honey mustard, bacon, mozzarella, lettuce, tomato

Grilled Chicken Burrata 19
Creamy burrata, tomato, mesclun salad, pesto drizzle

Hot Roast Beef 19
Demi French Dip, Gruyere cheese, Horseradish Mayo

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.

Good Food • Great Company • Lasting Memories