



Signature Cocktails

Red Sangria \$5.95

With quality red wine, sparkling water and a touch of brandy.

White Wine Strawberry Sangria \$5.95

White Wine paired perfectly with Strawberry

Wines \$5.00

Malbec, Antigal Uno

Cabernet Sauvignon, Unshackled

Pinot Noir, Meiomi

Chianti, Ruffino Chianti Classico

Chardonnay, Kendall Jackson RSV

Sauvignon Blanc, Kim Crawford

Knob Creek \$5.50



Pinot Noir, Carmel Road

Red Zinfandel, Edmades

Soups & Salads

LOBSTER BISQUE \$5.95

GAZPACHO \$5.95

* HOUSE SALAD \$10.95

JKV Chopped Salad

Romaine, Tomatoes, Cucumbers,

Black Olives, Hard Boiled Egg, Cheddar Cheese,

Croutons, Choice of Dressing

Add Chicken \$4.00 or Shrimp \$5.00

* CAESAR SALAD \$10.95

Romaine Lettuce with Asiago Cheese

Add Chicken \$4 or Shrimp \$5

LOBSTER COBB SALAD \$19.50

Romaine, Tomatoes, Avocado,

Hard Boiled Egg, Bleu Cheese, Bacon Buttermilk

Ranch Dressing

* - Gluten-free
* - Item can be made Gluten Free, please let your server know.

*CONSUMER ADVISORY

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

J.J.'s

Starters

Mini Beef Wellington \$7.00

Horseradish Cream Sauce



JUMBO SHRIMP COCKTAIL \$ 9.75

HORSERADISH INFUSED COCKTAIL SAUCE

CARPRESE SKEWERS \$9.00

BLSAMIC GLAZE

Entrees



PAN SEARED SEA SCALLOPS \$22.50

Citrus Cream Sauce

Calories 310 - Fat 23g - Sodium 510mg

Carbs 3g - Protein 22g



LAMB CHOPS \$22.00

Rosemary & Garlic

Calories 560 - Fat 40g - Sodium 130mg

Carbs g - Protein 48g

FOUR CHEESE RAVIOLI \$17.95

Vodka Sauce

Calories 560 - Fat 40g - Sodium 130mg

Carbs g - Protein 48g

PORK KATSU \$17.95

Panko Breaded Deep Fried Pork Cutlet

Calories 420 - Fat 20g - Sodium 550mg

Carbs 42g - Protein 51g

BUTTER CHICKEN \$17.95

Classic Indian dish made with marinated chicken simmered in creamy tomato sauce

Calories 583 - Fat 32g - Sodium 1200mg

Carbs 7g - Protein 63g



CENTER CUT FILET MIGNON \$22.00

Béarnaise Sauce

Calories 530 - Fat 38g - Sodium 591mg

Carbs 8g - Protein 44g

Sides

Peas & Carrots

Oven Roasted Broccoli

Butter Braised Cabbage

Tomato Basil Cous Cous

Garlic & Thyme Baby Bakers

Basmati Rice

Dessert \$5.95

TUXEDO BOMB

GF WHITE CHOCOLATE
CRÈME BRULEE

STRAWBERRY SHORTCAKE

Kitchen Manager - James Gagne
Dining Room Manager - Diem Nguyen

Entrees include a choice of two side dishes.
Add Caesar and House Salad \$2