

SEAFOOD STARTERS

<i>Ahi Taco</i> 12	<i>Grilled Shrimp</i> 12	<i>Fried Calamari</i> 12
Tuna Tartar, Greens, Spicy Citrus mayo	Dry rub, mango blood orange	Marinara or Thai sweet chili
<i>PEI Mussels</i> 9	<i>Crab Cake</i> 16	<i>Grilled Octopus</i> 14
Garlic white wine or fradiavolo sauce	Jumbo Lump Crab, key lime Buerre Blanc	Grilled vegetables, basil pesto drizzle, arugula

CHILLED SEAFOOD

<i>Shrimp Cocktail</i> 15	<i>Sesame Ahi Tuna</i> 12	<i>½ Dz. Oysters</i> 12
Wild Texan Gulf	Pickled Ginger, Wasabi Balsamic reduction	Mignonette, Fresh Lemon

ALL THREE FOR \$30

ENTRÉE SALADS

Grilled Romaine 18

Seared scallops, goat cheese, balsamic reduction

Crab Cake Salad 18

Arugula, tomatoes, shredded carrots, red onion, lemon vinaigrette

Mediterranean Seafood Salad 17

Shrimp, octopus, calamari, mussels, tomatoes, arugula, lemon dressing

Hot Iron Seared Tofu 16

Grilled vegetables, spring mix, Goat cheese, balsamic vinaigrette

Chicken Caesar Salad 14

Shrimp 16 - Salmon 17

MEAT and POULTRY

NO ANTIBIOTICS OR HORMONES - ALL NATURAL GRASS FED CUTS

14oz New York Strip 35

Cabernet Sauvignon demiglace
Seasonal vegetables and potato

Marsala

Raisin Marsala wine reduction, wild
mushrooms, vegetable and potato

CHICKEN 20 - VEAL 24

16oz Rib Eye Steak 36

Cabernet Sauvignon demiglace
Seasonal vegetables and potato

Parmigiana

Tomato sauce, mozzarella,
angel hair pasta

CHICKEN 20 - VEAL 24

Jarrettown

Wild mushrooms, Asparagus,
brandy cream, gnocchi

CHICKEN 20 - VEAL 24

Rack of Lamb 34

Truffled balsamic
Seasonal vegetables and potato

Jamaican Pork Tenderloin 28

Sugar cane cured, jerk rub, fresh
pineapple boat, Mango scallion oil

SIDE PLATES

Brussel Sprouts 6 - *Garlic Parm Asparagus* 6 - *Truffle Parmigiano Fries* 6 - *Vegetable Risotto* 6

FISH and SEAFOOD

Maryland Crab Cakes 29

Sautéed spinach, key lime Buerre Blanc, potato

Ahi Tuna 25

Sesame encrusted, brown rice, asparagus, pickled ginger, wasabi

Scottish Salmon Fillet 23

Pan roasted, key lime Buerre Blanc, seasonal vegetables, potato

Mediterranean Grouper 26

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

Diver Scallops 26

Pan seared, Modena aged balsamic, vegetable risotto

BUTCHER BURGERS

Jarrettown Burger 14

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

Special Burger 15

10 oz Prime, sautéed onion,
mushrooms, Provolone Cheese

Jarrettown Hotel

SIGNATURE STARTERS

Antipasto 13

Eggplant, zucchini, roasted red peppers, olives, provolone,
mozzarella, Prosciutto di Parma, soppressata

Burrata 13

Buffalo Mozzarella with creamy center, sliced speck
(smoked prosciutto) truffled honey drizzle

Bruschetta 9

Marinated tomatoes, garlic, basil, fresh mozzarella

Asparagus & Prosciutto 9

Asparagus & sharp Provolone, wrapped with Prosciutto

Grilled Smoked Caprese 11

Smoked mozzarella, sliced tomatoes, basil infused EVOO

GRILL-FIRED PIZZA

Margherita 10 Mozzarella, basil, sauce, EVOO

Rustica 13 Mozzarella, arugula, Prosciutto, parmigiano

Genovese 10 Mozzarella, pesto, tomatoes, parmigiano

Capricciosa 13 Mozzarella, sauce, peppers, mushrooms, soppressata

SOUPS and GREENS

Soup of the Day

Caesar Salad 6

House Salad 6

Red Beets & Goat Cheese 8

PASTA

Gnocchi Amalfi 22

Amalfi Coast Specialty - Clams, mussels, calamari,
arugula, cherry tomatoes, white wine sauce

Paccheri Bolognese 19

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

Gnocchi Sorrento 18

Marinara sauce, mozzarella, basil, parmigiano

Lobster Ravioli 24

Jumbo lump crab meat, brandy cream sauce, arugula

Fettuccine Porcini & Chicken 20

Wild mushrooms, porcini, chicken, truffle cream sauce

Spaghetti alle Vongole 19

Sautéed clams, choice of white wine or fradiavolo sauce

House Special 23

Jumbo lump crab, shrimp, vodka cream, bowtie pasta