

Starters

Raw Bar

SHRIMP COCKTAIL 22

CHEF SELECTED OYSTERS MP

by the half and full dozen

SEAFOOD DUET MP

jumbo shrimp, half dozen chef selected oysters

CHICKEN AVOCADO SPRING ROLLS 16

house rolled, chicken, Asian slaw, fresh avocado, Thai chili & sweet 'n spicy sauce

PAN SEARED AHI TUNA 18

seared sesame ahi tuna, crispy wontons, wasabi, ginger soy

CRISP CHICKEN WINGS 19

finished with BBQ, Thai chili or Buffalo

FIRE ROASTED SHRIMP 22

jumbo shrimp, roasted corn salad, honey lime vinaigrette, crème fraîche, hot pepper tomato jam

FRIED CALAMARI 19

calamari, shaved onion, piquante peppers, marinara

EGGPLANT STACK 16

panko crusted, roasted tomatoes, grilled zucchini, fresh mozzarella, balsamic glaze

Salads

GRILLED CHICKEN +7 | TUSCAN CHICKEN +8 | AHI TUNA +12
 PAN-SEARED SALMON +11 | GRILLED SHRIMP +12

CAESAR 10 | 14

romaine hearts, house-made croutons, pecorino romano

FARMER'S MARKET 10 | 14 ^{GF}

field greens, cherry tomatoes, dried berries, carrots, cucumbers, balsamic vinaigrette

PEAR & WALNUT 12 | 16 ^{GF}

mixed greens, pear, bleu cheese, dried berries, candied walnuts, carrots, balsamic vinaigrette

BURRATA 17 ^{GF}

Heirloom tomatoes, Burrata, basil, Arugula, extra virgin olive oil, balsamic glaze

STEAKHOUSE WEDGE 18 ^{GF}

iceberg, applewood smoked bacon, tomato jam, bleu cheese crumbles, garlic parmesan

Sandwiches

all sandwiches are served with french fries
 substitute a Caesar salad or a Farmer's Market salad + 5

J&A BURGER 20

Vermont white cheddar, applewood smoked bacon

STEAKHOUSE BURGER 22

wild mushroom, caramelized onions, cabernet sauce, cheddar

HIGH ROCK CHICKEN 18

applewood smoked bacon, Vermont cheddar, honey mustard sauce

AHI TUNA TACOS 21

2 flour tortillas, sesame crusted tuna, wasabi mayo, lemon caper aoli, Asian slaw, crisp wontons, salsa with a corn & bean salad

BUTTERMILK FRIED SANDWICH 18

perfectly fried, dill pickle slaw, toasted brioche

Steaks

SURF & TURF

8 OZ. FILET WITH SHRIMP SCAMPI 64

8 OZ. FILET WITH GEORGES BANK SCALLOPS 68

HANDCUT FILET MIGNON 52

8 oz Filet Mignon, potato hash, roasted broccolini

STEAK FRITES 45

12 oz center cut NY Strip, french fries, chimichurri

DRY AGED BONE-IN RIBEYE 67

20 oz prime, dry aged, Ribeye, potato hash, roasted broccolini

CABERNET FILET 58

8 oz Filet Mignon, cabernet sauce with wild mushrooms + caramelized onions, risotto

Classics

CHICKEN PARMESAN 26

classic chicken parmesan, linguine, marinara-cream sauce

NEW ORLEANS JAMBALAYA 32 ^{GF}

chicken, shrimp, andouille sausage, creole rice

ANTHONY'S BOLOGNESE 25 ^{GF}

slow braised ground beef + pork, marinara, pappardelle

MILANESE 26

panko cutlets, arugula, cherry tomatoes, lemon vinaigrette

LOBSTER & SHRIMP PAPPARDELLE 48 ^{GF}

lobster, shrimp, summer vegetables, pappardelle, chardonnay butter sauce

SCALLOPS PICATTA 48 ^{GF}

George's Bank scallops, risotto, lemon-caper pan sauce

DIJION SALMON 34

mustard encrusted salmon, spinach, risotto, sundried tomato cream sauce

^{GF} Gluten Free - Menu selections that can be modified to meet Gluten-Free guidelines

Vegan/Vegetarian - Menu selections available upon request

Gratuity will be applied to groups of 6 or more. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

A 3.5% fee will be applied to all credit card charges.

The fee will be waived if you are paying with cash.

Sides

FRENCH FRIES 7

TRUFFLED FRIES 9

RISOTTO 9

SUMMER VEGETABLES 9

BROCCOLINI 10