

STARTERS

- jacob's chowder | 10

creamy New England seafood chowder, littleneck clams, cod, potatoes
- chicken avocado spring rolls 18

house rolled, Asian slaw, fresh avocado, Thai Chili & sweet 'n spicy sauce
- pan seared ahi tuna 21

seared sesame Ahi tuna, crispy wontons, wasabi, ginger soy
- crispy chicken wings 18

finished with Thai Chili, chopped peanuts, peppadews
- fire roasted shrimp 22

jumbo shrimp, roasted corn + bean salad, honey lime vinaigrette, crème fraîche, hot pepper tomato jam
- fried calamari 19

shaved onion, piquante peppers, marinara
- eggplant stack 17

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

SALADS

- caesar 11 | 14

romaine hearts, house-made croutons, pecorino romano
- farmer's market 11 | 14 GF

field greens, cherry tomatoes, dried berries, carrots, cucumbers, balsamic vinaigrette
- pear & walnut 13 | 17 GF

mixed greens, pears, bleu cheese, dried berries, candied walnuts, carrots, balsamic vinaigrette
- classic wedge | 17 GF

iceberg, applewood smoked bacon, tomato jam, bleu cheese crumbles, garlic parmesan dressing
- add ons

grilled chicken +7 | tuscan chicken +8 | salmon +12
shrimp +12 | ahi tuna +14

RAW BAR

- chef selected oysters MP

by the half or full dozen
- shrimp cocktail 18

four jumbo shrimp, spicy house-made cocktail sauce
- seafood duet MP

four jumbo shrimp, six chef selected oysters

STEAKS & SEAFOOD

- handcut filet mignon | 49 GF

8 oz center cut, house mashed potatoes
- cabernet filet | 53 GF

8 oz center cut, cabernet sauce, wild mushrooms, caramelized onions, house mashed potatoes
- steak frites | 48 GF

14 oz center cut NY strip, french fries, chimichurri
- surf & turf

8 oz. filet with shrimp scampi 66
8 oz. filet with Georges Bank scallops 70
- dry aged bone-in ribeye | 69 GF

20 oz prime, dry aged, house mashed potatoes
- pettine | 47 GF

pan seared jumbo shrimp and Georges Bank scallops, spinach, lemon, linguine, parmesan cream sauce
- georges bank scallops | 48 GF

pan seared, risotto, lemon caper pan sauce
- dijon salmon | 35

mustard panko encrusted, spinach risotto, sun-dried tomato cream sauce

CLASSICS

- parmesan ~ chicken | 28 veal | 38

classic parmesan, linguine, marinara cream sauce
- anthony's gravy | 28 GF

italian sausage, meatballs, slow roasted pork, marinara cream sauce, pappardelle
- wild mushroom sacchetti | 28 GF

fire roasted wild mushrooms, black truffle sacchetti, parmesan cream sauce
- new orleans jambalaya | 32 GF

chicken, shrimp, andouille sausage, creole rice
- pappardelle | 30

pan seared chicken, spinach, artichokes, sun-dried tomatoes, parmesan cream sauce, pappardelle

HANDHELDS

- *all sandwiches are served with french fries.
Substitute a Caesar salad or a Farmer's Market salad +5*

J&A burger | 19

Vermont white cheddar, applewood smoked bacon

steakhouse burger | 21

wild mushroom, caramelized onions, cabernet sauce, cheddar

high rock chicken | 19

applewood smoked bacon, Vermont cheddar, honey mustard sauce

ahi tuna tacos | 22

two flour tortillas, sesame crusted tuna, wasabi mayo, lemon caper aioli, Asian slaw, crispy wontons, salsa, corn & bean salad
- ## SIDES
- dipple fries 11 | truffle fries 13 | seasonal vegetables 11 | creamed spinach 12 | brussel sprouts + bacon 11
- (GF) Gluten Free - Menu Selections that can be modified to meet Gluten-Free guidelines. Consuming raw or uncooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness.
Please inform our staff of any food allergies.
Gratuity of 20% will be applied to groups of 6 or more.

WHITES

RIESLING	Chateau St. Michelle - WA	13	52
RIESLING	Pacific Rim - WA	11	44
MOSCATO	Caposaldo - Italy	11	44
SAUVIGNON BLANC	Cloudy Bay - New Zealand		68
SAUVIGNON BLANC	Kono, New Zealand	14	56
SAUVIGNON BLANC	Kim Crawford - New Zealand	11	44
SANCERE	Chateau Jacques Dumont - France		90
PINOT GRIGIO	Banfi San Angelo - Italy	14	56
PINOT GRIGIO	Le Rime - Italy	11	44
CHARDONNAY	Rombauer - Napa, CA		95
CHARDONNAY	Stag's Leap Wine Cellars "Karina" - Napa, CA		75
CHARDONNAY	Ferrari Carano - CA	16	64
CHARDONNAY	Sterling Vintner's - CA	11	44

ROSÉ

ROSÉ	Fleurs de Prairie - France	15	60
ROSÉ	Chateau Miraval Studio - France	11	44

REDS

PINOT NOIR	Etude - Carneros, CA		75
PINOT NOIR	Lange Estates - Oregon		65
PINOT NOIR	La Crema - CA	13	52
PINOT NOIR	Cartlidge & Brown - CA	11	44
MERLOT	Cypress Vineyards - CA	11	44
MALBEC	Antigal Uno - Argentina	14	56
SHIRAZ/CAB	Penfolds - Australia	11	44
SANGIOVESE	Avivio - CA	12	48
SUPER TUSCAN BLEND	Antinori Tiganello - Italy		210
RED BLEND	Centine - Italy		65
CHIANTI	Ruffino Classico Riserva Ducale Tan - Italy		95
CHIANTI DOCG	Banfi Superior - Italy	11	44
BRUNELLO	Castello Banfi Di Montalcino - Italy		145
ZINFANDEL	St. Francis - CA	12	48
ZINFANDEL/SYRAH/MERLOT	Primal Roots Red Blend - CA	11	44
MERITAGE	Double Diamond - Napa, CA		140
CABERNET SAUVIGNON	Faust - Napa, CA		175
CABERNET SAUVIGNON	The Calling 'Our Tribute' - Alexander Valley, CA		135
CABERNET SAUVIGNON	Stag's Leap Artemis - Napa, CA		115
CABERNET SAUVIGNON	Cooper & Thief - California		63
CABERNET SAUVIGNON	Josh Reserve - CA	14	56
CABERNET SAUVIGNON	Red Diamond - Washington State	11	44

HALF BOTTLES

PINOT GRIGIO	Santa Margherita - Italy	32
CHARDONNAY	St Francis - CA	23
CABERNET SAUVIGNON	Alexander Valley Vineyard - CA	29
BRUNELLO	Castello Banfi - Italy	75

SPARKLING

CHAMPAGNE	Perrier Jouet "Fleur de Champagne Belle Epoque"	325
CHAMPAGNE	Veuve Clicquot, Yellow Label	120
CHAMPAGNE	Moet & Chandon, White Star	95
PROSECCO	Il by Mionetto	15 30

MARTINIS

DIRTY GOOSE | 16
Grey Goose, bleu cheese hand stuffed olives

STRAWBERRY BASIL | 15
Grey Goose, strawberry, basil,

BELLINI | 14
Absolut Apeach, Massenez Peach Liqueur,
Il Prosecco

WHITE PEAR COSMO | 14
Absolut Pear, Cointreau, white cranberry juice, lime

RASPBERRY LEMONTINI | 13
Absolut Citron, Limoncello, Chambord

SALTED CARAMEL | 14
Absolut Vanilla, Kahlua Salted Caramel,
Buttershots, Bailey's

POMEGRANATE | 15
Grey Goose L'Orange, Pama, Cointreau

LEMON DROP | 14
Absolut Citron, Lemocello, Cointreau

COCKTAILS

RED OR WHITE SANGRIA | 12
Bartenders' daily creation

HUGO SPRTIZ | 13
Il Mionetto Prosecco, St. Germain,

VERY BERRY MOJITO | 13
Absolut Raspberry + Berry Açai fresh mint, lime

CRANBERRY COBBLER SMASH | 13
Redemption bourbon, cranberry, cinnamon

PERFECT PEAR MULE | 12
Absolut Pear, St. Germain, mint,
ginger beer, fresh lime

BLOOD ORANGE OLD FASHIONED | 13
Basil Hayden, Blood Orange liqueur

SPICY CUCUMBER MARGARITA | 13
Hornitos tequila, Cointreau, jalapeno simple syrup

J + A OLD FASHIONED | 16
Woodford Reserve Bourbon, bitters,
orange, cherry



SIGN UP FOR THE '59
LOYALTY CLUB AND
EARN POINTS EVERY
TIME YOU DINE!

SCAN & SIGN UP



*ASK YOUR SERVER ABOUT OUR SEASONAL
CRAFT AND DRAFT BEER SELECTION*



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