



STARTERS

- jacob's chowder | 10** creamy New England seafood chowder, littleneck clams, cod, applewood smoked bacon, 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
- shrimp cocktail | 18** four jumbo shrimp, spicy house-made cocktail sauce 🍤
- chef selected oysters | MP** by the half or full dozen 🍽️
- seafood duet | MP** four jumbo shrimp, six chef selected oysters 🍤🍽️

SALADS

- caesar 11 | 14** romaine hearts, house-made croutons, Pecorino Romano
- farmer's market 11 | 14** field greens, cherry tomatoes, dried berries, carrots, cucumbers, Pecorino Romano, balsamic vinaigrette 🌿
- pear & walnut 13 | 17** mixed greens, pears, bleu cheese, dried berries, candied walnuts, carrots, balsamic vinaigrette 🌿
- classic wedge | 17** iceberg, applewood smoked bacon, tomato jam, bleu cheese crumbles, garlic parmesan dressing 🌿
- summer berry 13 | 17** baby arugula, seasonal berries, feta cheese, candied pecans, mint, strawberry dijon vinaigrette 🌿
- add ons** grilled chicken +7 | tuscan chicken +8 | salmon +12 shrimp +12 | ahi tuna +14

HANDHELDS

all sandwiches are served with french fries. Substitute a Caesar salad or a Farmer's Market salad +\$5. Substitute, GF bun for +\$3

- J&A burger | 19** Vermont white cheddar, applewood smoked bacon
- bacon & brie burger | 21** applewood smoked bacon, brie, arugula, pickled onions, horseradish crema
- 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, salsa, corn & bean salad

HOUSE SPECIALTIES

- parmesan | 28** chicken parmesan, linguine, marinara cream sauce
- anthony's gravy | 28** Italian sausage, meatballs, slow roasted pork, marinara cream sauce, pappardelle
- chicken alla vodka | 28** pan seared chicken, roasted broccoli, caramelized onions, linguine 🌿
- wild mushroom sacchetti | 28** fire roasted wild mushrooms, black truffle sacchetti, parmesan cream sauce
- new orleans jambalaya | 32** chicken, shrimp, andouille sausage, creole rice 🌿
- pappardelle | 30** pan seared chicken, spinach, artichokes, sun-dried tomatoes, parmesan cream sauce, pappardelle 🌿
- pettine | 47** pan seared jumbo shrimp and Georges Bank scallops, spinach, lemon, linguine, parmesan cream sauce
- georges bank scallops | 48** pan seared, risotto, lemon caper pan sauce 🌿
- dijon salmon | 35** mustard panko encrusted, spinach risotto, sun-dried tomato cream sauce
- bone-in chop | 36** 14 oz bone-in pork chop, sweet & spicy peppers, marsala cream, caramelized onion risotto

HANDCUT STEAKS

Add shrimp (3) or scallops (2) +\$18

- filet mignon | 49** 8 oz center cut, house mashed potatoes 🌿
- cabernet filet | 53** 8 oz center cut, cabernet sauce, wild mushrooms, caramelized onions, house mashed potatoes 🌿
- steak frites | 48** 14 oz center cut NY strip, french fries, chimichurri 🌿
- dry aged bone-in ribeye | 69** 20 oz prime, dry aged, house mashed potatoes 🌿

SIDES

- dipple fries 11 | truffle fries 13 | seasonal vegetables 11 | creamed spinach 12 | brussel sprouts + bacon 11**