

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 20
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 filet mignon, mashed potatoes

steak frites | 48 GF
14 oz center cut NY Strip, french fries, chimichurri

pettine | 31 GF
pan seared jumbo shrimp and Georges Bank scallops, spinach, lemon, linguine, parmesan cream sauce

dijon salmon | 35
mustard panko encrusted, spinach risotto, sun-dried tomato cream sauce

CLASSICS

chicken parmesan | 21
classic chicken parmesan, linguine, marinara cream sauce

new orleans jambalaya | 25 GF
chicken, shrimp, andouille sausage, creole rice

chicken a la vodka | 22 GF
pan seared chicken, roasted broccoli, caramelized onions, linguine

anthony's gravy | 23 GF
italian sausage, meatballs, slow roasted pork, marinara cream sauce, pappardelle

wild mushroom sacchetti | 23
fire roasted wild mushrooms, black truffle sacchetti, parmesan cream sauce

pappardelle | 24 GF
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

buttermilk fried chicken | 19
hand battered fried chicken, dill pickle slaw, hot honey

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



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(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	<i>Dr.Konstantin Frank - Finger Lakes, NY</i>	13	52
RIESLING	<i>H. Schmitt Sohne - Mosel, Germany</i>	10	40
MOSCATO	<i>Caposaldo - Piedmont</i>	10	40
SAUVIGNON BLANC	<i>Cloudy Bay - Marlborough, New Zealand</i>		65
SAUVIGNON BLANC	<i>Kono, New Zealand</i>	13	52
SAUVIGNON BLANC	<i>Santa Rita - Central Valley, Chile</i>	10	40
PINOT GRIGIO	<i>Banfi San Angelo - Italy</i>	13	52
PINOT GRIGIO	<i>Cavazza - Italy</i>	10	40
CHARDONNAY	<i>Antica - Napa, CA</i>		80
CHARDONNAY	<i>Stag's Leap Wine Cellars "Karina" - Napa Valley, CA</i>		70
CHARDONNAY	<i>Sonoma Cutrer - Russian River, CA</i>	15	60
CHARDONNAY	<i>CK Mondavi - California</i>	10	40

Rosé

ROSÉ	<i>Protea - Whispering Angel - Provence</i>	15	60
ROSÉ	<i>Protea - South Africa</i>	10	40

Reds

PINOT NOIR	<i>Etude - Carneros, CA</i>		75
PINOT NOIR	<i>Cambria, Julias Vineyards - California</i>		65
PINOT NOIR	<i>Rascal - Oregon</i>	13	52
PINOT NOIR	<i>Clos du Bois - CA</i>	10	40
MERLOT	<i>Cypress Vineyards - CA</i>	10	40
MALBEC	<i>Salentein Reserve - Mendoza, Argentia</i>	14	56
MALBEC	<i>Graffigna "G" Centenario - Mendoza, Argentina</i>	12	48
SHIRAZ/CAB	<i>Penfolds - Australia</i>	10	40
SANGIOVESE	<i>Antinori Santa Cristina - Tuscany</i>	12	48
SUPERTUSCAN BLEND	<i>Antinori Tiganello - Tuscany</i>		210
SUPERTUSCAN BLEND	<i>Sempre Ricordare - Italy</i>		65
CHIANTI	<i>Ruffino Classico Riserva Ducale Tan - Tuscany</i>		95
CHIANTI DOCG	<i>Folonari - Tuscany</i>	10	40
BRUNELLO	<i>Castello Banfi Di Montalcino - Tuscany</i>		145
ZINFANDEL	<i>Rosenblum Cuvee Lot 31 - California</i>	10	40
ZINFANDEL SYRAH/MERLOT	<i>Primal Roots Red Blend - CA</i>	10	40
MERITAGE	<i>Franciscan "Magnificant" Meritage - Napa, CA</i>		110
CABERNET SAUVIGNON	<i>Joseph Phelps "Insignia" - Napa, CA</i>		480
CABERNET SAUVIGNON	<i>Heitz Cellars "Martha's Vineyard" - Napa, CA</i>		375
CABERNET SAUVIGNON	<i>Inglenook (Rubicon Estate) - Napa, CA</i>		300
CABERNET SAUVIGNON	<i>Silver Oak - Napa, CA</i>		260
CABERNET SAUVIGNON	<i>Cakebread Cellars - Napa, CA</i>		180
CABERNET SAUVIGNON	<i>Beringer Private Reserve - Napa, CA</i>		175
CABERNET SAUVIGNON	<i>The Calling 'Our Tribute' - Alexander Valley, CA</i>		130
CABERNET SAUVIGNON	<i>Stag's Leap Artemis - Napa, CA</i>		110
CABERNET SAUVIGNON	<i>Josh Cellars - North Coast, CA</i>	13	52
CABERNET SAUVIGNON	<i>Bonterra Organically Grown - CA</i>		46
CABERNET SAUVIGNON	<i>Red Diamond - Washington State</i>	10	40

Sparkling

CHAMPAGNE	<i>Louis Roederer Cristal</i>		425
CHAMPAGNE	<i>Perrier Jouet "Fleur de Champagne Belle Epoque"</i>		295
CHAMPAGNE	<i>Veuve Clicquot, Yellow Label</i>		115
CHAMPAGNE	<i>Moet & Chandon, White Star</i>		90
PROSECCO	<i>II by Mionetto</i>	15	30

Half Bottles

PINOT GRIGIO	<i>Santa Margherita, Alto Adige</i>		32
CABERNET SAUVIGNON	<i>Alexander Valley Vineyard, CA</i>		29
CHARDONNAY	<i>Castello Banfi, Tuscany, IT</i>		20
CHIANTI SUPERIOR	<i>Castello Banfi, Tuscany</i>		19

ASK YOUR SERVER ABOUT OUR SEASONAL CRAFT AND DRAFT BEER SELECTION

Martinis

DIRTY GOOSE | 15

Grey Goose, bleu cheese hand stuffed olives

FRENCH | 11

Pick 6, Chambord, orange juice, pineapple juice

BELLINI | 12

Absolut Apeach, Massenez Peach Liqueur, Il Prosecco

WHITE PEAR COSMO | 13

Absolut Pear, Cointreau, white cranberry juice, lime

RASPBERRY LEMONTINI | 12

Absolut Citron, Limoncello, Chambord

PEAR ELDERFLOWER | 12

Absolut Pear, St. Germain Elderflower, lemon

GODIVA CHOCOLATE | 12

Godiva Chocolate, Absolut Vanilla, Bailey's Irish Cream, Creme de Cocoa

NIGHT CAP | 13

Van Gogh Espresso vodka, vanilla vodka, Kahlúa, Bailey's Irish Cream

Cocktails

RED SANGRIA | 11

Bartenders' daily creation

WHITE PEACH SANGRIA | 13

Grey Goose White Peach & Rosemary, Pinot Gris, peach purée, ginger ale

VERY BERRY MOJITO | 12

Absolut Raspberry + Berry Açai, fresh mint, lime

PINEAPPLE MARGARITA | 12

Tequila, Triple Sec, pineapple juice

PERFECT PEAR MULE | 12

Absolut Pear, St. Germain, mint, Saranac ginger beer, fresh lime

GOOSE GRAN FIZZ | 13

Grey Goose, St. Germain, club, Prosecco float

J + A LEMONADE | 13

Grey Goose, Pama Pomegranate liqueur, lemonade

WATERMELON SUGAR | 12

Grey Goose Watermelon & Basil, club, cranberry, mint

J + A OLD FASHIONED | 16

Woodford Reserve Bourbon, bitters, orange, cherry

KENTUCKY MULE | 13

Makers Mark, Peach liqueur, Saranac ginger beer, lime



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

SCAN & SIGN UP

