



## 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 | 19 *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 | 19 *panko crusted, roasted tomatoes, grilled zucchini, fresh mozzarella, balsamic glaze*

shrimp cocktail | 18 4 jumbo shrimp 🌾

**chef selected oysters** | **MP** *by the half or full dozen* 

**seafood duet** | **MP** 4 jumbo shrimp, 6 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* 🌿

arugula 13 | 17 baby arugula, roasted beets, matchstick carrots, goat cheese, citrus vinaigrette 

**classic wedge** | 17 iceberg, applewood smoked bacon, tomato jam, bleu cheese crumbles, garlic parmesan dressing 

**add ons** *grilled chicken* +7 | *tuscan chicken* +8 | *salmon* +12 | *3 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** | 20 *vermont white cheddar, applewood smoked bacon*

steakhouse burger | 22 *wild mushroom, caramelized onions, cabernet sauce, vermont white cheddar*

**high rock chicken** | 20 *applewood smoked bacon, vermont white cheddar, honey mustard sauce*

**ahi tuna tacos** | 25 *two flour tortillas, sesame crusted tuna, wasabi mayo, lemon caper aioli, Asian slaw, salsa, corn & bean salad*

## HOUSE SPECIALTIES

**parmesan** | 30 *chicken parmesan, linguine, marinara cream sauce*

**milanese** | 29 *pan fried chicken cutlets, spinach, linguine, parmesan cream sauce*

chicken + artichokes | 32 *chicken, roasted artichokes, capers, spinach, roasted red peppers, risotto, lemon butter sauce* wild mushroom sacchetti | 28 *roasted wild mushrooms, black truffle sacchetti, parmesan cream sauce*anthony's bolognese | 29 *slow braised ground beef & pork, marinara, ricotta, pappardelle* new orleans jambalaya | 34 *chicken, shrimp, andouille sausage, creole rice* 

**alla vodka** | 28 *pan seared chicken, roasted broccoli, caramelized onions, vodka sauce, linguine* 

## STEAKS & SEAFOOD

filet mignon | 56 8 oz center cut, roasted red potatoes cabernet filet | 62 8 oz center cut, cabernet sauce, wild mushrooms, caramelized onions, risotto 

steak frites | 54 14 oz center cut NY strip, french fries, chimichurri 🌾

dry aged bone-in ribeye | 74 20 oz prime, dry aged, roasted red potatoes surf & turf 68 | 72 8oz. filet with shrimp scampi or with george bank scallops 

**seafood sambuca** | 42 *pan seared jumbo shrimp, georges bank scallops, spinach, peppadews, linguine, silky sambuca sauce* 🌾

georges bank scallops | 44 *pan seared, risotto, lemon caper pan sauce* dijon salmon | 35 *mustard panko encrusted, spinach risotto, sun-dried tomato cream sauce*

## SIDES

french fries 10 | truffle fries 13 | risotto 11 | oven roasted potatoes 11 | seasonal vegetables 11 | creamed spinach 12 | brussel sprouts + bacon 10

 *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.*