JH Jarrettown Hotel

RESTAURANT • BAR • BANQUETS

Fall-Winter Dinner

APPETIZERS

The Coastal Sauté 18
Clams & mussels in white wine garlic or Fra diavolo

Fried Calamari 17
Zucchini, eggplant, tomatoes, cherry peppers, marinara

Grilled Shrimp 16
BBQ rub, key lime beurre Blanc, garden salsa

Coconut Shrimp 14
Grilled pineapple, sweet chili sauce, toasted coconut

Bruschetta Saporita 14
Creamy burrata, grape tomato confit and basil

Whipped Ricotta 15
Hot honey, tomato confit, candied walnuts, grilled pita

Meatballs Parmigiana 14
Whipped ricotta, marinara sauce, parmigiano

Arancini 14
Rice balls with mozzarella, pesto marinara

Lollipop Lamb Chops* 22
Herb-marinated & grilled, over roasted pepper bruschetta

Pork Belly 18
Bourbon Pennsylvania maple glaze

Clams Casino 16
Bell peppers, pancetta, seasoned breadcrumbs

Eggplant Rollatini 18
With ricotta, marinara, and mozzarella

Ahi Tuna* 18
Mango-blood orange reduction, wasabi

Burrata Caprese 19
Parma prosciutto, heirloom tomato, balsamic

GRILL-FIRED PIZZA

Margherita 15
Mozzarella fresca, basil, sauce, EVOO

Cacio e Pepe-Roni 17
Mozzarella, ricotta, pepperoni, hot honey, pecorino & black pepper

Crispy Boardwalk 15
Mozzarella, marinara, oregano EVOO

Hot Honey Pepperoni 18
Mozzarella, sauce, pepperoni, hot honey, fresh burrata

Florentine 16
Whipped ricotta, spinach, mozzarella, garlic

French 17
Gruyere, caramelized onions, mushrooms, truffle

Gluten-free crust available upon request — $2

SALADS

Beet & Goat Cheese 14
Spring mix, oranges, candied walnuts, balsamic

Caesar Salad 12
Romaine hearts, croutons, shaved Parmigiano cheese

Wedge Salad 14
Crispy wedge, shaved onions, cherry tomatoes, crumble blue cheese, pancetta, blue cheese dressing

Add: Crab Cake 12 – Ahi Tuna 10 – Shrimp 9*

Grilled Chicken 7 – Grilled Salmon 12

Inquire with your server about our daily soups

FROM THE LAND

Prime Bone-In Pork Chop* 35
Cosmic Crisp Apple compote, toasted walnuts, smashed potatoes, seasonal vegetables

Braised Short Rib 38
Bourbon, dried cherry & apricot reduction, smashed potatoes, seasonal vegetables

Marsala
Marsala wine sauce, wild mushrooms, angel hair
CHICKEN 27 — VEAL 32

Parmigiana
Marinara, mozzarella, basil, parmigiano, angel hair
CHICKEN 27 — VEAL 32

Jarrettown
Wild mushrooms, asparagus, brandy cream, angel hair
CHICKEN 27 — VEAL 32

FROM THE SEA

Saffron Seafood Risotto 34
Seabass, shrimp, calamari, clams, and mussels

Crab Cakes 37
Jumbo lump crab, mango-blood orange key lime beurre Blanc, julienne vegetables

Saku Tuna* 34
Seared rare, Bourbon brown sugar rub, Kabayaki rice, julienne vegetables

Atlantic Salmon 34
Tomato-basil lobster sauce, Mediterranean herb risotto

Mediterranean Grouper 29
Francese style, wine lemon, mushrooms, asparagus, angel hair pasta

Diver Scallops & Shrimp 36
Pan-seared, aged balsamic of Modena, vegetable risotto

PASTA

Ravioli di Burrata 27
Butternut squash crema, toasted walnuts, crispy prosciutto, goat cheese

Short rib Pappardelle 29
Wild mushrooms, brandy cream, parmigiano

Spaghetti Clams & Shrimp 28
Garlic white wine or fra diavolo sauce

Paccheri Bolognese 25
Beef, veal, pork, tomato sauce, giant rigatoni, Reggiano

Crab & Lobster Ravioli 29
Jumbo lump crab, brandy cream sauce

House Special 28
Jumbo lump crab, shrimp, vodka cream, bow-tie pasta

Gluten-free pasta available upon request — $2

BUTCHER BURGERS

10 oz Prime Jarrettown Burger* 20
Bacon, American cheese, lettuce, tomato, onion

10 oz Prime Special Burger* 22
Caramelized onion and mushrooms, Gruyere cheese

20% service will be added to parties of 5 or more guests

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Good Food • Great Company • Lasting Memories