



House Specials

Chef's Soup of the Day

Tuna & Shrimp Ceviche -\$14.00

We make this amazing starter by taking the freshest sushi grade tuna and shrimp and curing them both in our house made citrus & dill marinade. We add red onions and fresh cilantro and serve it with house made tortilla chips. (Gluten Free)

Jules Spinach Salad.... (Gluten Free / Dairy Free Option)\$16.00

*Farm fresh spinach tossed with maple candied VT bacon, flame roasted peppers, drizzled with a warm bacon lemon vinaigrette, and topped with goat cheese.
(Add Grilled Chicken +6 / Shrimp +8 / Salmon +9 / Steak Tips +9)*

Horseradish Crusted Steak..... \$28.00

8oz Jules "Baseball" cut prime sirloin grilled to perfection and seared with our own horseradish topping and served with a twice baked potato, seasonal fresh vegetables and garnished with a balsamic demi-glaze. (Make your potato "loaded" for + \$3.00)

May we suggest pairing your special with the following wines...

[Tuna & Shrimp Ceviche](#) or the [Jules Spinach Salad](#) with [Kunde Sauvignon Blanc](#). Kunde family winery is from Magnolia Lane Sonoma County, CA and shares an excellent crispness found in only top end white wines. Its subtle floral bouquet will not disappoint. \$13.00 6oz pour / \$15.00 9oz pour

[Horseradish Crusted Steak](#) with [C&B Pinot Noir](#). Cartlidge & Brown (C&B) winery is from Napa, CA and proves its exquisiteness as soon as it enters your palate. Its deep richness stands strong and finishes clean and smooth. \$13.00 6oz pour / \$15.00 9oz pour