

STARTERS

STUFFED BAKED CLAMS	16	CHICKEN WINGS	16
LITTLE NECK CLAMS	16	Buffalo, BBQ, thai chili or teriyaki	
Casino or oreganata		MARYLAND CRAB CAKE	16
CHICKEN QUESADILLA	15	Mango salsa & lemon chive vinagrette	
Black bean & jack cheese		COCONUT SHRIMP	17
CRISPY FRIED CALAMARI	16	Honey dijon	
Zesty marinara		PEI MUSSELS	16
THAI CALAMARI	17	White wine, garlic & oil, or tomato	
Sweet chili sauce, peanuts &		basil	
sesame seeds		GIANT BAVARIAN PRETZEL	15
MOZZARELLA STICKS	14		

SOUPS & SALADS

BAKED FRENCH ONION	10	SOUP OF THE DAY	
HOUSE SALAD		Cup: 6, Bowl: 9	
Mixed greens, tomato,		CLASSIC CAESAR	
cucumber, carrots & red onion		Roasted garlic croutons, shaved	
Appetizer: 8 / Entree: 15		parmesan	
ICEBURG WEDGE	15	Appetizer: 9 / Entree: 15	
Applewood smoked bacon, tomato,		ARUGULA SALAD	18
red onion, crumble blue cheese		Grilled portobello, fried goat	
FRESH MOZZARELLA &	17	cheese, oven dried tomatoes &	
OVEN DRIED TOMATOES		balsamic drizzle	
Mesclun greens, asparagus &		PEAR SALAD	17
roasted peppers		Mixed baby greens, walnuts, goat	
SESAME CRUSTED	20	cheese, dried cranberries &	
CHICKEN		raspberry vinagrette	
Garden greens, strawberries,		CALIFORNIA COBB	17
mango, avocado & sliced almonds		Chopped baby greens, avocado,	
THE GREEK	17	tomato, bacon, onion, hard-boiled	
Romaine, cucumbers, tomatoes,		egg, black olives & crumbled blue	
onions, olives, feta & bell pepper		cheese	

**ADDITIONS: Grilled or crispy chicken: \$6, grilled shrimp: \$12,
salmon: \$12, sliced skirt steak: \$14, avocado: \$4**

PASTA

RIGATONI ALA VODKA	19	FUSILLI MARGHERITA	20
Add chicken 6, add shrimp 10		Tomato basil & fresh mozzarella	
SEAFOOD FRA DIAVLO	29	SHRIMP SCAMPI	29
Clams, mussels, shrimp &		Roasted garlic, spinach, lemon &	
calamari over linguine		wine over capellini	
RIGATONI	20	FUSILLI PRIMAVERA	20
With grilled chicken, sausage,		Spring vegetables in roasted	
broccoli and sun-dried tomatoes		garlic & oil or tomato basil	
in garlic & oil			

ENTREES

Includes mixed vegetable medley & choice of garlic mashed, sweet
mashed, baked potato, roasted red bliss, house fries, sweet fries or
onion rings

12 OZ. FILET MIGNON	50	CLASSIC SURF & TURF	54
		Lobster tail & filet mignon	
FIVE-PEPPERCORN N.Y. SHELL STEAK AU POIVRE	48	VEAL CUTLET	33
		PARMIGIANA	
SLICED MARINATED SKIRT STEAK	44	Over linguine	
Sautéed onion, mushrooms & roasted peppers		ALMOND-CRUSTED FLOUNDER	34
CRISP ROASTED CHICKEN	26	CAJUN BLACKENED SEA SCALLOPS	35
Pan jus		Horseradish sauce	
CHICKEN VALDASTANO	28	MARYLAND CRAB CAKES	34
Breaded stuffed cutlet with roasted red pepper, prosciutto & mozzarella with port wine sauce		Mango salsa & lemon chive vinaigrette	
VEAL CUTLET MILANESE	33	COCONUT BEER BATTERED SHRIMP	34
Arugula, tomato, onion & fresh mozzarella		With honey dijon	
PAN-ROASTED PORK CHOPS	32	ROASTED GARLIC-CRUSTED SALMON	34
Stuffed with prosciutto & mozzarella in a mushroom marsala sauce		With sauteed spinach	

SANDWICHES

Includes choice of cole slaw, house fries, sweet fries or onion rings

TIDBITS		BOURBON STREET GRILL	20
On garlic bread with Smith & Jones BBQ sauce, add mozzarella: \$1.50		Cajun chicken on garlic bread, with blue cheese dressing, tomato & frisée	
STEAK	23	S & J CHICKEN GRILL	20
CHICKEN	21	Eggplant, roasted pepper & smoked mozzarella on garlic bread	
Grilled or blackened		CHICKEN MILANESE CLUB	22
FILET MIGNON	32	On sourdough served with fresh mozzarella & baby green salad	
SLICED LONDON BROIL	27	CALIFORNIA TURKEY CLUB	19
On toasted garlic club roll, add mozzarella: \$1.50		Bacon, avocado, lettuce & tomato on grilled sourdough rye or wrap	
JONES BURGER	18	GRILLED VEGGIE WRAP	19
8 oz. custom blend of beef, lettuce & tomato, assorted toppings: \$1.50		Eggplant, zucchini, portobello, arugula, roasted pepper, add mozzarella: \$1	
FRENCH DIP	22	PESTO CHICKEN PANINI	20
Roast beef on garlic bread, au jus, add mozzarella: \$1.50		Arugula, roasted pepper & smoked mozzarella	
ROAST PORK	20		
On garlic bread with duck sauce, add mozzarella: \$1.50			