

## STARTERS

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

## SOUPS & SALADS

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

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

## ENTREES

Includes choice of soup or house greens, sautéed mixed vegetables & choice of garlic mashed, sweet mashed, baked potato, roasted red bliss, house fries, sweet fries or onion rings

<b>12 OZ. FILET MIGNON</b>	50	<b>CLASSIC SURF &amp; TURF</b>	50
		Lobster tail & filet mignon	
<b>FIVE-PEPPERCORN N.Y. SHELL STEAK AU POIVRE</b>	46	<b>VEAL CUTLET PARMIGIANA</b>	31
		Over linguine	
<b>SLICED MARINATED SKIRT STEAK</b>	38	<b>ALMOND-CRUSTED FLOUNDER</b>	32
Sautéed onion, mushrooms & roasted peppers			
<b>CRISP ROASTED CHICKEN</b>	25	<b>CAJUN BLACKENED SEA SCALLOPS</b>	34
Pan jus		Horseradish sauce	
<b>CHICKEN VALDASTANO</b>	26	<b>MARYLAND CRAB CAKES</b>	32
Breaded stuffed cutlet with roasted red pepper, prosciutto & mozzarella with port wine sauce		Mango salsa & lemon chive vinaigrette	
<b>VEAL CUTLET MILANESE</b>	31	<b>COCONUT BEER BATTERED SHRIMP</b>	30
Arugula, tomato, onion & fresh mozzarella		With honey dijon	
<b>PAN-ROASTED PORK CHOPS</b>	32	<b>ROASTED GARLIC-CRUSTED SALMON</b>	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

<b>TIDBITS</b>		<b>BOURBON STREET GRILL</b>	19
On garlic bread with Smith & Jones BBQ sauce, add mozzarella: \$1.50		Cajun chicken on garlic bread, with blue cheese dressing, tomato & frisée	
<b>STEAK</b>	22	<b>S &amp; J CHICKEN GRILL</b>	19
<b>CHICKEN</b>	20	Eggplant, roasted pepper & smoked mozzarella on garlic bread	
Grilled or blackened		<b>CHICKEN MILANESE CLUB</b>	22
<b>FILET MIGNON</b>	30	On sourdough served with fresh mozzarella & baby green salad	
<b>SLICED LONDON BROIL</b>	26	<b>CALIFORNIA TURKEY CLUB</b>	19
On toasted garlic club roll, add mozzarella: \$1.50		Bacon, avocado, lettuce & tomato on grilled sourdough rye or wrap	
<b>JONES BURGER</b>	17	<b>GRILLED VEGGIE WRAP</b>	19
8 oz. custom blend of beef, lettuce & tomato, assorted toppings: \$1.50		Eggplant, zucchini, portobello, arugula, roasted pepper, add mozzarella: \$1	
<b>FRENCH DIP</b>	20	<b>PESTO CHICKEN PANINI</b>	19
Roast beef on garlic bread, au jus, add mozzarella: \$1.50		Arugula, roasted pepper & smoked mozzarella	
<b>ROAST PORK</b>	19		
On garlic bread with duck sauce, add mozzarella: \$1.50			