

## STARTERS

<b>STUFFED BAKED CLAMS</b>	14	<b>SHRIMP COCKTAIL</b>	16
<b>LITTLE NECK CLAMS</b>	14	<b>CHICKEN WINGS</b>	13
Casino or oreganata		Buffalo, BBQ, thai chili or teriyaki	
<b>CHICKEN QUESADILLA</b>	13	<b>MARYLAND CRAB CAKE</b>	14
Black bean & jack cheese		Mango salsa & lemon chive vinaigrette	
<b>CRISPY FRIED CALAMARI</b>	14	<b>COCONUT SHRIMP</b>	15
Zesty marinara		Honey dijon	
<b>THAI CALAMARI</b>	15	<b>PEI MUSSELS</b>	14
Sweet chili sauce, peanuts & sesame seeds		White wine, garlic & oil, or tomato basil	
<b>MOZZARELLA STICKS</b>	12	<b>GIANT BAVARIAN PRETZEL</b>	12

## SOUPS & SALADS

<b>BAKED FRENCH ONION SOUP OF THE DAY</b>	9	<b>HOUSE SALAD</b>	
Cup: \$5, Bowl: \$8		Mixed greens, tomato, cucumber, carrots & red onion	
		Appetizer: \$6 / Entree: \$13	
<b>ICEBURG WEDGE</b>	13	<b>CLASSIC CAESAR</b>	
Applewood smoked bacon, tomato, red onion, crumbled blue cheese		Roasted garlic croutons, shaved parmesan	
		Appetizer: \$8 / Entree: \$14	
<b>FRESH MOZZARELLA &amp; OVEN DRIED TOMATOES</b>	15	<b>ARUGULA SALAD</b>	16
Mesclun greens, asparagus & roasted peppers		Grilled portobello, fried goat cheese, oven dried tomatoes & balsamic drizzle	
<b>SESAME CRUSTED CHICKEN</b>	17	<b>PEAR SALAD</b>	14
Garden greens, strawberries, mango, avocado & sliced almonds		Mixed baby greens, walnuts, goat cheese, dried cranberries & raspberry vinaigrette	
<b>THE GREEK</b>	14	<b>CALIFORNIA COBB</b>	14
Romaine, cucumbers, tomatoes, onions, olives, feta & bell pepper		Chopped baby greens, avocado, tomato, bacon, onion, hard-boiled egg, black olives & crumbled blue cheese	
<b>ALMOND CRUSTED CHICKEN</b>	17		
Mango, orange & avocado with teriyaki vinaigrette			

**ADDITIONS: Grilled or crispy chicken: \$6, grilled shrimp: \$8, salmon: \$8, sliced skirt steak: \$10, avocado: \$3**

## PASTA

<b>RIGATONI ALA VODKA</b>	16	<b>RIGATONI</b>	18
Add chicken \$6, add shrimp \$8		With grilled chicken, sausage, broccoli and sun-dried tomatoes in garlic & oil	
<b>SHRIMP SCAMPI</b>	25	<b>FUSILLI PRIMAVERA</b>	18
Roasted garlic, spinach, lemon & wine over capellini		Spring vegetables in roasted garlic & oil or tomato basil	

## SANDWICHES

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

### TIDBITS

On garlic bread with Smith & Jones BBQ sauce, add mozzarella: \$1	18
<b>STEAK</b>	18
<b>CHICKEN</b>	17
Grilled or blackened	
<b>FILET MIGNON</b>	28
<b>SLICED LONDON BROIL</b>	23
On toasted garlic club roll, add mozzarella: \$1	
<b>JONES BURGER</b>	14
8 oz. custom blend beef, lettuce & tomato, assorted toppings: \$1	
<b>FRENCH DIP</b>	16
Roast beef on garlic bread, au jus, add mozzarella: \$1	
<b>ROAST PORK</b>	15
On garlic bread with duck sauce, add mozzarella: \$1	
<b>THE CUBAN</b>	15
Roast pork, ham, swiss, pickles & mustard	
<b>PESTO CHICKEN PANINI</b>	15
Arugula, roasted pepper & smoked mozzarella	

<b>BOURBON STREET GRILL</b>	16
Cajun chicken on garlic bread, with blue cheese dressing, tomato & frisée	
<b>S &amp; J CHICKEN GRILL</b>	15
Eggplant, roasted pepper & smoked mozzarella on garlic bread	
<b>CHICKEN MILANESE CLUB</b>	17
On sourdough served with fresh mozzarella & baby green salad	
<b>CHICKEN CAESAR WRAP</b>	15
<b>ROAST BEEF PANINI</b>	17
Carmalized onions & smoked mozzarella	
<b>BUFFALO CHICKEN WRAP</b>	15
Grilled or fried chicken with creamy blue cheese and mesclun greens	
<b>CALIFORNIA TURKEY CLUB</b>	15
Bacon, avocado, lettuce & tomato on grilled sourdough rye or wrap	
<b>GRILLED VEGGIE WRAP</b>	15
Eggplant, zucchini, portobello, arugula, roasted pepper, add mozzarella: \$1	

## ENTREES

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

<b>FIVE-PEPPERCORN N.Y. SHELL STEAK AU POIVRE</b>	38
<b>SLICED MARINATED SKIRT STEAK</b>	33
Sautéed onions, mushrooms & roasted peppers	
<b>CRISP ROASTED CHICKEN</b>	22
Pan jus	
<b>VEAL CUTLET MILANESE</b>	26
Chopped tomato, onion & fresh mozzarella	

<b>ALMOND-CRUSTED FLOUNDER</b>	25
<b>CAJUN BLACKENED SEA SCALLOPS</b>	30
Horseradish sauce	
<b>MARYLAND-STYLE CRAB CAKES</b>	25
Mango salsa & lemon chive vinaigrette	
<b>ROASTED GARLIC-CRUSTED SALMON</b>	25
With sautéed spinach	