

STARTERS

STUFFED BAKED CLAMS	17	CHICKEN WINGS	17
LITTLE NECK CLAMS	17	Buffalo, BBQ, thai chili or teriyaki	
Casino or oreganata		MARYLAND CRAB CAKE	17
CHICKEN QUESADILLA	16	Mango salsa & lemon chive vinagrette	
Black bean & jack cheese		COCONUT SHRIMP	18
CRISPY FRIED CALAMARI	18	Honey dijon	
Zesty marinara		PEI MUSSELS	17
THAI CALAMARI	19	White wine, garlic & oil, or tomato basil	
Sweet chili sauce, peanuts & sesame seeds		GIANT BAVARIAN PRETZEL	16
MOZZARELLA STICKS	15		

SOUPS & SALADS

BAKED FRENCH ONION	10	SOUP OF THE DAY	
HOUSE SALAD		Cup: 6, Bowl:9	
Mixed greens, tomato, cucumber, carrots & red onion		CLASSIC CAESAR	
Appetizer: 8/Entree: 16		Roasted garlic croutons, shaved parmesan	
ICEBURG WEDGE	16	Appetizer: 9/Entree: 16	
Applewood smoked bacon, tomato, red onion, crumble blue cheese		ARUGULA SALAD	19
FRESH MOZZARELLA & OVEN DRIED TOMATOES	18	Grilled portobello, fried goat cheese, oven dried tomatoes & balsamic drizzle	
Mesclun greens, asparagus & roasted peppers		PEAR SALAD	18
SESAME CRUSTED CHICKEN	22	Mixed baby greens, walnuts, goat cheese, dried cranberries & raspberry vinagrette	
Garden greens, strawberries, mango, avocado & sliced almonds		CALIFORNIA COBB	18
THE GREEK	18	Chopped baby greens, avocado, tomato, bacon, onion, hard-boiled egg, black olives & crumbled blue cheese	
Romaine, cucumbers, tomatoes, onions, olives, feta & bell pepper			

ADDITIONS: Grilled or crispy chicken: \$6, grilled shrimp: \$12, salmon: \$12, sliced skirt steak: \$15, avocado: \$4

PASTA

RIGATONI ALA VODKA	20	FUSILLI MARGHERITA	21
Add chicken 6, add shrimp 10		Tomato basil & fresh mozzarella	
SEAFOOD FRA DIAVLO	32	SHRIMP SCAMPI	32
Clams, mussels, shrimp & calamari over linguine		Roasted garlic, spinach, lemon & wine over capellini	
RIGATONI	23	FUSILLI PRIMAVERA	21
With grilled chicken, sausage, broccoli and sun-dried tomatoes in garlic & oil		Spring vegetables in roasted garlic & oil or tomato basil	

ENTREES

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

12 OZ. FILET MIGNON	55	onion rings	CLASSIC SURF & TURF	58
FIVE-PEPPERCORN N.Y.	53		Lobster tail & filet mignon	
SHELL STEAK AU POIVRE			VEAL CUTLET	35
SLICED MARINATED	49		PARMIGIANA	
SKIRT STEAK			Over linguine	
Sautéed onion, mushrooms & roasted peppers			ALMOND-CRUSTED	35
			FLOUNDER	
CRISP ROASTED CHICKEN	27		CAJUN BLACKENED SEA	41
Pan jus			SCALLOPS	
CHICKEN VALDASTANO	30		Horseradish sauce	
Breaded stuffed cutlet with roasted red pepper, prosciutto & mozzarella with port wine sauce			MARYLAND CRAB CAKES	37
			Mango salsa & lemon chive vinaigrette	
VEAL CUTLET MILANESE	35		COCONUT BEER	37
Arugula, tomato, onion & fresh mozzarella			BATTERED SHRIMP	
			With honey dijon	
PAN-ROASTED PORK	35		ROASTED GARLIC-	35
CHOP			CRUSTED SALMON	
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	21
On garlic bread with Smith & Jones BBQ sauce, add mozzarella: \$1.50		Cajun chicken on garlic bread, with blue cheese dressing, tomato & frisée	
STEAK	24	S & J CHICKEN GRILL	21
CHICKEN	22	Eggplant, roasted pepper & smoked mozzarella on garlic bread	
Grilled or blackened	35	CHICKEN MILANESE CLUB	23
FILET MIGNON		On sourdough served with fresh mozzarella & baby green salad	
SLICED LONDON BROIL	29	CALIFORNIA TURKEY CLUB	20
On toasted garlic club roll, add mozzarella: \$1.50		Bacon, avocado, lettuce & tomato on grilled sourdough rye or wrap	
JONES BURGER	20	GRILLED VEGGIE WRAP	20
8 oz. custom blend of beef, lettuce & tomato, assorted toppings: \$1.50		Eggplant, zucchini, portobello, arugula, roasted pepper, add mozzarella: \$1	
FRENCH DIP	23	PESTO CHICKEN PANINI	21
Roast beef on garlic bread, au jus, add mozzarella: \$1.50		Arugula, roasted pepper & smoked mozzarella	
ROAST PORK	21		
On garlic bread with duck sauce, add mozzarella: \$1.50			