



**Chef Juan's  
2019 Spring Specials Menu**

**Appetizers**

**Duck Spring Roll 255**

*Shredded Cabbage, Shiitake Mushrooms, Sesame-Soy-Ginger and Gochujang Sauce*

**Maryland Style Crab Cake 220**

*Red Pepper Aioli, Avocado Aioli, Lemon Wedge*

**Healthy Salad & Warm Bowls**

**The Seared Black Tuna 298**

*Mixed Greens & Baby Spinach, Seared Blackened Ahi Tuna, Carrot Edamame Slaw, Cucumbers, Cilantro, Crunchy Onions,  
Sesame Soy Vinaigrette 330 Cal GF*

**The Tokyo SuperGreen 230**

*Supergreens Blend, Grilled Chicken, Carrot Edamame Slaw, Avocado, Broccoli, Roasted Almonds, Nori Shake with Miso  
Ginger Vinaigrette 380 Cal GF*

**The Short Rib Bowl 295**

*Demi-Glace Short Ribs served over Brown Rice and topped with Sautéed Kale, Crunchy Onions, and a Smoky Poblano No  
Mayo Ranch Dressing 520 Cal GF*

**Pizzas**

**Jacobelli's Spicy Sausage & Fennel Pizza 210**

*Roasted Pork Sausage, Candied Garlic, Fennel, Pomodoro Sauce, White Truffle Oil*

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**Tuna Poke Pizza 230**

*Blue Fin Tuna, Asian Cream Sauce with Wasabi Aioli, Shiitake Relish*

**Entrees**

**Pad Thai Noodles 390**

*Tiger U8 Shrimp, Julienne Haystack Root Vegetables, Garlic, Snow Peas & Asparagus, Red Curry Sauce GF*

**12 oz Prime Rib Eye Steak 425**

*with Hoisin-Spicy Blistered Haricot Vert, & Ajillo-Garlic Mushrooms GF*

**Chicken Breast in Green Curry 295 GF**

*Basmati Rice and Naan Bread*