

# THE JAMISON GRILL

## STARTERS

### AHI TUNA APP 12

CRACKED BLACK PEPPER CRUSTED AHI TUNA, PAN SEARED AND SLICED OVER LEAFS OF ROMAINE HEARTS, SERVED WITH A SESAME GINGER VINAIGRETTE AND A WASABI DIPPING SAUCE

### CRAB BALLS 11

HOMEMADE CRAB BALLS LIGHTLY DUSTED IN FLOUR, FRIED AND SERVED WITH A GOURMET TARTER SAUCE AND SPICY REMOULADE

### STEAK CRUSTINI 9

GRILLED BISTRO STEAK OVER TOAST POINTS WITH AN HERB GOAT CHEESE SPREAD THEN TOPPED WITH ARUGULA TOSSED IN ROASTED TOMATO VINAIGRETTE

### MUSSELS 10

FRESH PRINCE EDWARD ISLAND MUSSELS STEAMED IN CHOICE OF SAUCE: FRESH MARINARA, FRA DIAVOLO, OR A WHITE WINE GARLIC BASIL SAUCE. SERVED WITH GARLIC BREAD

### SHRIMP COCKTAIL 12

JUMBO SHRIMP SERVED WITH COCKTAIL SAUCE AND WEDGES OF LEMON

### WINGS 10

SPICY, ASIAN, HONEY BBQ, SERVED WITH CELERY & BLEU CHEESE

### CRAB DIP 13

WARM SWEET CRAB, FOLDED WITH CHEESE, SPINACH & ROASTED RED PEPPERS, SERVED WITH WARM PITA

### CALAMARI 10

CALAMARI LIGHTLY DUSTED IN OUR SEASONED FLOUR FRIED TO A GOLDEN BROWN AND SERVED WITH A ZESTY MARINARA

### LOADED POTATO SKINS 8

HOMEMADE POTATO SKINS LOADED WITH CHEDDAR AND JACK CHEESE, BACON AND SCALLIONS AND SERVED WITH SOUR CREAM

### QUESADILLA 8

FLOUR TORTILLA STUFFED WITH CHEDDAR AND JACK CHEESE, AND PICO GALLO THEN GRILLED. SERVED WITH SOUR CREAM, GUACAMOLE, AND A HOMEMADE SALSA

ADD CHICKEN 3

ADD STEAK 5

ADD SHRIMP 7

## FLATBREADS

### SEAFOOD 16

ARUGULA, GARLIC OIL, SHRIMP, CRAB, SCALLOPS, TOMATOES, CHEDDAR

### BBQ CHICKEN 13

GRILLED CHICKEN, CARMELIZED RED ONIONS, BBQ SAUCE, CHEDDAR CHEESE

### STEAK 15

SPINACH, BOURSIN, TOMATOES, STEAK, PORTABELLA MUSHROOMS, GARLIC OIL

### VEGETABLE 10

SPINACH, PORTABELLA, TOMATOES, GRILLED ZUCCHINI & SQUASH AND ROASTED PEPPERS, FETA CHEESE

## SOUPS

### SHE-CRAB CHOWDER 7

### FRENCH ONION 6

## SALADS

### TOSS SALAD 4.95

TOSSED SPRING MIX GREENS TOPPED WITH TOMATOES, RED ONIONS, BLACK OLIVES AND CROUTONS

### CHOP 12

ARUGULA, SPINACH, ICEBERG, CANDIED PECANS, FETA, MANDARIN ORANGES, CRAISENS, ORANGE CRANBERRY VINAIGRETTE

### COBB SALAD 14

HARD BOILED EGG, BACON, TOMATOES, RED ONION, CRUMBLE BLEU CHEESE, AVOCADO AND TURKEY OVER A BED OF ROMAINE LETTUCE, ROASTED TOMATO VINAIGRETTE

### CAESAR SALAD 9

CRISP ROMAINE, TOMATOES, LOCATELLI, CROUTONS, AND CAESAR DRESSING

### THE WEDGE 10

ICEBERG, DICED TOMATO, CRISPY PROSCIUTTO, BLEU CHEESE CRUMBLES, BLEU CHEESE DRESSING

## SANDWICHES & WRAPS

### JAMISON BURGER 10

8 OZ GRILLED, LETTUCE, TOMATO, CHIPOTLE MAYO, TOBACCO ONIONS, BRIOCHE ROLL

### CALI BURGER 9

8OZ GRILLED, LETTUCE, TOMATO & PICKLE, BRIOCHE ROLL

### BUFFALO CHICKEN WRAP 9

FRIED CHICKEN TENDERS TOSSED IN A BUFFALO SAUCE, WRAPPED IN A FLOUR TORTILLA WITH PICO DE GALLO, LETTUCE AND BLEU CHEESE DRESSING

### CRAB CAKE SANDWICH 12

HOMEMADE CRAB CAKE PAN SEARED, LETTUCE, TOMATO, RED ONION, ROASTED PEPPER REMOULADE ON A CIABATTA ROLL

### GRILLED VEGETABLE WRAP 8

ZUCCHINI, SQUASH, PORTABELLAS AND ROASTED RED PEPPERS, PROVOLONE CHEESE AND SPRING MIX GREENS AND A CREAMY BALSAMIC DRESSING IN A FLOUR TORTILLA

### PRIME RIB WRAP 14

SHAVED PRIME RIB, SAUTEED SPINACH, PROVOLONE CHEESE IN A FLOUR TORTILLA, SERVED WITH AU JUS

### FRENCH DIP 14

SHAVED PRIME RIB, CARMELIZED RED ONIONS, PROVOLONE CHEESE, ON A HOAGIE ROLL AND BAKED. SERVED WITH AU JUS AND HORSERADISH MAYONNAISE

### CHEESE STEAK 8

CHICKEN OR STEAK

### PULLED PORK 10

SLOW ROASTED PORK, HOMEMADE BBQ SAUCE, COLESLAW, BRIOCHE ROLL

### ITALIAN CHICKEN SANDWICH 10

GRILLED CHICKEN, BRUSCHETTA, ARUGULA, PROVOLONE CHEESE AND CREAMY BALSAMIC DRESSING, CIABATTA ROLL

### LOBSTER SALAD WRAP 18.50

LEMON DILL LOBSTER SALAD, LETTUCE, TOMATO WRAPPED IN A FLOUR TORTILLA

### TURKEY CLUB 11

TURKEY, BACON, LETTUCE, TOMATO, AVOCADO AND MAYONNAISE ON WHITE

## ENTREES

\*ALL ENTREES SERVED WITH STARCH AND VEGETABLE DU JOUR EXCLUDING PASTA DISHES

### PASTA PURSES 16

PASTA PURSES FILLED WITH PROSCIUTTO AND FONTINA CHEESE, TOSSED WITH PROSCIUTTO, SHALLOTS AND PEAS IN A VODKA SAUCE  
ADD CHICKEN 4, ADD SHRIMP 6

### CHICKEN TUSCANY 16

PAN SEARED CHICKEN TOSSED WITH ROASTED PEPPERS IN A HEARTY MARINARA SAUCE OVER PENNE PASTA AND TOPPED WITH FRESH MOZZARELLA

### CHICKEN CHAMPAGNE 17

EGG BATERED CHICKEN TOSSED WITH GOLDEN RAISINS IN A CHAMPAGNE SAUCE

### STUFFED SHRIMP 22

JUMBO SHRIMP STUFFED WITH A CRAB STUFFING AND BAKED IN A WHITE WINE BUTTER SAUCE

### RIB-EYE 24

GRILLED 12oz RIB-EYE TOPPED WITH A JUMBO ONION RING AND A STEW OF TOMATO AND CORN

### TILAPIA 23

PAN SEARED TALAPIA TOPPED WITH BABY SHRIMP TOSSED WITH ROASTED RED PEPPERS IN A GARLIC WHITE WINE BASIL LEMON SAUCE

### STUFFED PORK CHOP 24

12oz PORK CHOP STUFFED WITH FONTINA CHEESE AND PROSCIUTTO OVER A BED OF SPINACH WITH A WHITE WINE SAGE DEMI GLAZE

### VEAL SCALLOPINI 22

PAN SEARED VEAL SCALLOPINI TOSSED WITH SHALLOTS & MUSHROOMS IN A MARSALA WINE DEMI

## SIDES

### BAKED POTATO 6

TRUFFLED MACARONI & CHEESE 8  
TOPPED WITH STEWED TOMATOES

### LOBSTER RISOTTO 9

### ROASTED PEPPER & MASCARPONE RISOTTO 8

SAUTÉED SPINACH 8  
GARLIC & OLIVE OIL

### GRILLED ASPARAGUS 7