

APPETIZERS

POLPETTINE	16.00
Homemade lamb meatballs with ricotta cheese, braised in a rich tomato ragu	
PEI MUSSELS	14.00
Light tomato sauce sautéed with roasted garlic and white wine sauce	
TUNA NIÇOISE	19.00
Seared Ahi tuna with garden salad, fingerling potatoes, olives, cherry tomatoes, green beans, and hard-boiled egg	
CRISPY GOLDEN CALAMARI	15.00
With crispy cherry peppers and paprika aioli or marinara	
PIKILIA MEDITERRANEAN DIPPING PLATTER	16.00
Red pepper hummus, babaganoush, and tzatziki served with pita bread and olives	
EGGPLANT NAPOLEON	15.00
Baked eggplant layered with mozzarella, ricotta, parmigiana, beefsteak tomatoes, and fresh basil with a balsamic glaze and a light, creamy tomato sauce	
GRILLED OCTOPUS	18.00
Served with fingerling potatoes, cherry tomatoes, pearl onions, roasted peppers, olives, and fried leeks	

SOUPS

FRENCH ONION SOUP	11.00
Brioche bread toast with cheese	
SOUP DU JOUR	11.00
Ask about our daily special soup	

SALADS

HOUSE GARDEN SALAD	11.00
Baby field greens with cherry tomatoes and cucumbers	
CAESAR SALAD	12.00
Roasted corn, fried shallots, roasted peppers, croutons, pecorino and creamy caesar dressing	
PANZANELLA SALAD	13.00
Arugula, beefsteak tomatoes, cucumber, red onion, olive, capers, and croutons served with an olive oil and red wine vinaigrette	
BEEF & ENDIVE SALAD	13.00
Roasted marinated beets with endive, radicchio, arugula, goat cheese, walnuts, mint, and white balsamic glaze	
GAPRESE SALAD	13.00
Sliced heirloom tomato, fresh mozzarella, roasted peppers, basil, sliced red onions and balsamic glaze	

Add Protein

Chicken 8 | Shrimp (3pc) 9 | Salmon 10

Dressings Available

Citrus Vinaigrette | Caesar Dressing
 Aged Balsamic | Sherry Vinaigrette

KIDS

Chicken Tenders w/fries	10.95
Spaghetti w/butter or red sauce	10.95
Cheeseburger sliders (2) with fries	12.95

MAIN COURSES

GOQ AU VIN	26.00
Bone-in chicken w/roasted mushrooms and vegetables in a red wine sauce over mashed potatoes	
CHICKEN FRANCESE	26.00
Egg battered chicken with lemon, white wine sauce, served with roasted potatoes and sautéed vegetables	
MEDITERRANEAN CHICKEN	26.00
Grilled with garlic, lemon zest, oregano, topped with a tomato-olive-capers relish, and served with risotto and sautéed spinach	
DUCK CANARD	29.00
Long Island duck breast, black Thai rice, brunoise vegetables, cherry sauce	
SURF & TURF	41.00
Grilled 5oz. petit filet mignon with 3 grilled jumbo shrimp served with mashed potatoes, sautéed spinach, fried shallots, and bordelaise sauce	
NY STRIP STEAK 12oz	42.00
Sliced steak served with creamy spinach, truffle fries over a chimichurri sauce	
TIAN OF SCALLOPS <i>Jean-Jacques'</i>	38.00
Sea scallops with sautéed spinach, tomato concasse, roasted mushrooms, and served with a beurre Blanc sauce	
BRANZINO	34.00
Pan-seared filet with sautéed tri-color cauliflower over a caponata and romesco sauce	
KING SALMON	32.00
Grilled with roasted fingerling potatoes, sautéed spinach, cherry tomatoes, and a creamy, white grain mustard sauce	
ZUPPA DI PESCE FRA DIAVOLO	30.00
Clams, mussels, shrimp, and calamari in a rich, spicy tomato shellfish broth served with linguini	
VEGETABLES & CREAMY ORZO PASTA	24.00
Creamy orzo pasta with yellow squash, zucchini, carrots, and sautéed wild mushrooms	

◆ Individual Quiche ◆

With garden salad

QUICHE LORRAINE	17.00
SPINACH & MUSHROOMS	17.00

SIDES & VEGETABLES

TRUFFLE PARMESAN FRIES	11.95
BROCCOLI RABE	9.95
MASHED POTATO	7.95
ASPARAGUS	7.95
SAUTÉED SEASONAL VEGETABLES	7.95
FRENCH FRIES	8.95

If you have a food allergy, please let us know so we may best assist you.

CLASSIC COCKTAILS

MOSCOW MULE Vodka, Ginger Beer, Lime	15
OLD FASHIONED Bourbon, Sugar, Bitters	15
MARGARITA Tequila, Orange Liqueur, Lime Juice	15
MOJITO White Rum, Mint, Lime, Soda	15
MANHATTAN Rye Whiskey, Sweet Vermouth, Bitters	15
GOSMOPOLITAN Vodka, Triple Sec, Cranberry Juice, Lime Juice	15
GODFATHER Whiskey, Amaretto	15
NEGRONI Gin, Campari, Sweet Vermouth	15

SIGNATURE CREATIONS

JEAN-JACQUES' ESPRESSO MARTINI Vodka, Kahlua, Amaretto, Espresso	16
GARDEN ÉTOILE Ketel One Cucumber & Mint, St-Germain, Lime Juice, Simple Syrup	16
SUNSET MARGARITA Tequila, Aperol, Lime Juice, Passion fruit.	16
SOLAR BLOOM Aperol, Passion Fruit, Prosecco	16
PICANTE LUMIÈRE Tequila, Pineapple Juice, Lime, Simple Syrup	16
BEE'S KNEES Gin, Fresh Lemon, Honey	16
FRENCH 75 Gin, Lemon Juice, Simple Syrup and Champagne.	16
LIMONCELLO SPRITZ Limoncello, Prosecco, Soda Water	16

WINES

RED

St. Francis Winery & Vineyards Pinot Noir (<i>Sonoma County, California</i>)	15	60
Bezel Wines Pinot Noir (<i>San Luis Obispo Coast, California</i>)	18	75
Maison Louis Jadot Pinot Noir "Aurum" (<i>Burgundy, France</i>)	15	60
Alta Vista Cabernet Sauvignon (<i>Mendoza, Argentina</i>)	15	60
Montes Alpha Cabernet Sauvignon (<i>Colchagua Valley, Chile</i>)	16	65
Alta Vista Vive Malbec (<i>Mendoza, Argentina</i>)	13	45
DaVinci Ghianti (<i>Vinci-Tuscani, Italy</i>)	17	62

WHITE

Caposaldo Pinot Grigio (<i>Delle Venezie DOC, Italy</i>)	13	45
Pighin Pinot Grigio (<i>Collio, Friuli, Italy</i>)	16	65
Shades of Blue Riesling (<i>Mosel, Germany</i>)	13	45
Louise Jadot Chardonnay (<i>Beaune, France</i>)	15	55
Jacques Dumont Sauvignon Blanc (<i>Touraine, France</i>)	16	60

HOUSE RED 10 — WHITE 10 — ROSE 10

ROSÉ

Maison Saleya Rosé (<i>Côtes de Provence, France</i>)	15	60
---	----	----

SPARKLING

Lamarca Prosecco (<i>Treviso, Italy</i>)	15
Lamarca Prosecco Rose (<i>Treviso, Italy</i>)	15

DRAFT BEER

Seasonal 8.00 | Blue Point 8.00 | Sloop Juice Bomb 10.00

BOTTLE BEER

Heineken 7.00 Cap Lawrance 9.00 Equilibrium Photon 9.00 Non-Alcoholic Beer 7.00
Polished 9.00 High Noon 8.00 Stela 7.00 Equilibrium MC2 11.00 Golden Mask 9.00