

RESTAURANT WEEK 2019

STARTERS

Market Soup
Caesar Salad
romaine, parmesan cheese, croutons, Caesar dressing

Wedge Salad
iceberg lettuce, beefsteak tomato, bacon bits,
bleu cheese dressing

Bang Bang Shrimp
panko breaded shrimp, chipotle aioli

Jake's Crab Cake
lump crab meat, tartar sauce, chipotle aioli
\$12 Supplement

Clam's Casino
Bell Peppers, Bacon, Lemon White Wine
\$6 Supplement

Filet Mignon Crostini
horseradish sauce
\$10 Supplement

Tomato Bruschetta
diced tomato, onion, basil, parmesan, olive oil,
over garlic crostini

Tomato Mozzarella Caprese
balsamic glaze

Roasted Duck Breast
cabernet poached pears & cabernet cinnamon glaze

ENTRÉES

Cheese Ravioli
filet tips, portobello mushroom, tomato sauce.

Pasta Primavera
penne pasta, julienne vegetables, garlic & oil

Pan Roasted Chicken
served with mixed vegetables & roasted potatoes

Pan Seared Salmon
lemon herb butter, rice pilaf, sautéed spinach

Petite Filet Mignon
mashed potatoes, grilled asparagus & natural au jus
\$12 Supplement

Marinated Skirt Steak
mashed potatoes, frizzled onion

Penne A La Vodka
served with grilled chicken

Pork Valdostano
topped with provolone, prosciutto & marsala sauce
served over sautéed spinach & mashed potatoes

12oz. NY Strip Steak
potato croquettes, mixed vegetables

Steak Diane
NY strip paillard, dijon brandy sauce
scallion mashed potatoes, grilled asparagus

Braised Boneless Beef Short Ribs
mashed potatoes, sautéed broccoli
red wine portobello mushroom sauce

Jake's style available on any steak or chop \$4

DESSERT

Apple Crisp A La Mode
Brownie A La Mode
Chocolate Mousse
Peach Melba

NO SUBSTITUTIONS, SHARING OR TAKE OUT