## APPETIZER



New England Clam Chowder \$6/\$8 French Onion Soup \$9 Steamed Littleneck Clams with Tomato/Onion/Cherry Peppers \$15
Burrata with Prosciutto, Tomato \& Basil \$15
Shrimp Cocktail with Spicy Horseradish \$14
Bavarian Pretzel with IPA Cheddar Dip \$13
Seared Sea Scallop Wrapped in Bacon drizzled with Hot Honey \$15
Mozzarella en Carozza \$12
Fried Calamari with Marinara Dip \$13 with Gorgonzola \& Cherry Peppers add \$1 Ninth Hole Nachos w/Tomatoes, Black Olives, Cheddar \& Jalapeno \& Chili \$13


## With Chicken add \$2

Truffle Parmesan or Buffalo Wings \$14

## MAIN COURSE

JC Mixed Grill BBQ Steak Tips /Bourbon Turkey Tips ISausage IRice \$28 Slow Roasted Garlic Prime Rib Au Jus/ Whipped Potato /Veggie \$38 Pan-Seared Filet Mignon with Cabernet Demiglace /Whipped Potatol Veg \$40 Jewels of the Sea Risotto wl shrimp, scallop, littleneck clams, lobster \$38 Crabmeat Stuffed Shrimp IDrawn Butter IRice/ Veggie \$30
Crispy Almond Panko Crusted Filet of Sole/Lemon Beurre Blanc/Spinach/Rice \$25 Fried Fresh Clam Strips with Cole Slaw and French Fries $\$ 22$ Lemon Honey Glazed Salmon wlSweet Potatol Honey Glazed Carrot \$28 Panko Prosciutto Spinach Mozzarella Stuffed Chicken/Potato /Veggie \$25 Blackened Cajun Chicken Tortellini with Tomato Spicy Pink Alfredo \$25 Buttered Lobster Roll on Brioche with Cole Slaw \& Fries \$30 JC Burger w IBacon, Cheddar, Frizzled Onion, Pickle \& Fries \$16 North Shore Style Thin-Sliced Roast Beef Sandwich with Provolone, Frizzled Onions served with French Onion Au Jusl Pickle / Fries \$17
Crispy Buffalo Chicken Wrapl Lettucel Tomatol Cukes/ Bleu Cheese \& Fries \$15 Caesar Salad with Shaved Asiago \& Croutons wl chicken \$16 wl shrimp \$18 Mixed Grill Salad wl BBQ Steak Tips \& Lobster wl Gorgonzola \& Walnuts \$30

## DESSERTS

Sticky Toffee Pudding served warm with ice cream \$10
Limoncello Tiramisu \$10
White Chocolate Creme Brulee \$10


