

DINNER AT JUST JANICE

APPETIZERS

Soup of the Day P/A

*Burrata Caprese \$16.00

Prosciutto di Parma, Tomato, Basil Pesto, Balsamic Reduction

Meatballs in Pomodoro Sauce \$15.00

Basil, Ricotta

Clams Oreganata \$14.00

*P.E.I. Mussels & Fries \$20.00

Red or White Sauce

Crab Cakes \$18.00/\$36.00

House Made Spicy Mustard

Shrimp Dumplings \$16.00

Chilled Sesame Noodles, Sesame Soy Drizzle

*Loaded Tater Tots \$12.00

Cheddar, Bacon, Scallion, Ranch Dipping Sauce

*Parmesan Truffle Fries \$10.00

Gorgonzola Dipping Sauce

SALADS

*House Mixed Greens \$12.00

Caesar Salad \$14.00

*Arugula Salad \$16.00

Endive, Hearts of Palm, Shaved Parmesan, Dijon Vinaigrette

*Chopped Romaine Wedge \$16.00

Bacon, Cherry Tomatoes, Gorgonzola Dressing

PASTA

Ravioli of the Day P/A

Cheese Ravioli in Pomodoro Sauce \$19.00

Spaghetti and Meatballs \$24.00

Rigatoni Bolognese with Ricotta \$25.00

Linguini White Clam Sauce \$26.00

Penne Vodka \$20.00

Rigatoni with Sweet Italian Sausage \$25.00

Broccoli Raab, Garlic, Olive Oil

Capellini with Shrimp and Crab \$28.00

Arugula, Shitake Mushroom, Tomato Garlic Broth

BURGERS

Bistro Burger \$17.00

Choice of Cheese, Lettuce, Tomato, Onion, Fries

Short Rib Burger \$26.00

Angus Beef, Braised Short Rib, Caramelized Onion, Pepper Jack Cheese, Truffle Fries

ENTREES

Homestyle Meatloaf \$25.00

Gravy, Garlic Mashed Potatoes, Sauteed Spinach

Slow Braised Short Ribs \$32.00

Root Vegetables, Mashed Potatoes

*Seafood Pan Roast \$38.00

Catch of the Day, PEI Mussels, Littleneck Clams, Jumbo Shrimp, Calamari, Herbed Garlic White Wine Broth

Breaded French Cut Pork Chop \$30.00

Crispy Brussel Sprouts, Garlic Mashed Potatoes

Chicken Milanese \$25.00

Arugula, Fresh Mozzarella, Kalamata Olives, Red Wine Vinaigrette

Chicken Marsala \$26.00

Roasted Potatoes, Sauteed Spinach

Chicken Parmesan \$25.00

Spaghetti Pomodoro

*Seasonal Risotto \$24.00

Tuna Tower P/A

Ahi Tuna Tartar, Avocado, Cucumber, Jalapeño, White Rice, Lime, Basil Oil, Sesame Soy Sauce

*Wild Atlantic Salmon \$34.00

Lemon Caper Dill Sauce, Sauteed Spinach, Roasted Potatoes

Mustard Crusted Trout \$36.00

Horseradish Cream Sauce, Asparagus, Sweet Mashed Potatoes with Goat Cheese and Truffle Oil

Mahi Fish Tacos \$27.00

Blackened Mahi, Mixed Greens, Red Cabbage, Mango Salsa, Avocado, Chipotle Aioli

SIDES

*Fries or Tater Tots \$6.00

*Mashed Potatoes \$5.00

*Sweet Mashed Potatoes with Goat Cheese and Truffle Oil \$8.00

*Sauteed Spinach \$8.00

*Roasted Asparagus \$8.00

*Crispy Brussel Sprouts \$8.00

Crostini with EVOO \$4.00

Please Notify Your Server of Any Allergies

(Asterisk Indicates Gluten Free)

Gluten Free Pasta or Gluten Free Bread \$3

Entrée Split Charge \$4

We Kindly Decline Substitutions

20% Gratuity Added to Parties of 6 or More

Two Credit Cards Per Table