

DINNER AT JUST JANICE

APPETIZERS

Soup of the Day P/A

*Burrata Caprese 17.00

Prosciutto di Parma, Tomato, Basil Pesto, Balsamic Reduction

Meatballs in Pomodoro Sauce 16.00

Basil, Ricotta

Clams Oreganata 16.00

*P.E.I. Mussels & Fries 22.00

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 12.00

Gorgonzola Dipping Sauce

SALADS

*Chickpea and Olive Salad 17.00

Romaine, Black and Green Olives, Red Onion, Chickpeas, Cucumbers, Tomato, Pecorino Romano, Red Wine Vinaigrette

Caesar Salad 15.00

Romaine, Toasted Breadcrumbs, Capers, Caesar Dressing

*Arugula Salad 16.00

Baby Arugula, Endive, Hearts of Palm, Shaved Parmesan, Dijon Vinaigrette

*Chopped Romaine Wedge 16.00

Romaine, Applewood Smoked Bacon, Cherry Tomatoes, Gorgonzola Dressing

PASTA

Ravioli of the Day P/A

Cheese Ravioli in Pomodoro Sauce 20.00

Spaghetti and Meatballs 26.00

Rigatoni Bolognese with Ricotta 26.00

Linguini White Clam Sauce 28.00

Calabrian Rigatoni Vodka 24.00

Rigatoni with Sweet Italian Sausage 26.00

Broccoli Raab, Garlic, Olive Oil

Capellini with Shrimp and Crab 32.00

Arugula, Shitake Mushroom, Tomato Garlic Broth

ENTREES

- Bistro Burger 18.00
Choice of Cheese, Lettuce, Tomato, Onion, Shoe String Fries
- Homestyle Meatloaf 28.00
Gravy, Garlic Mashed Potatoes, Sauteed Spinach
- Slow Braised Short Ribs 34.00
Root Vegetables, Creamy Parmesan Polenta
- *Seafood Pan Roast 38.00
Catch of the Day, PEI Mussels, Littleneck Clams, Jumbo Shrimp, Calamari, Garlic White Wine Broth
- Breaded French Cut Pork Chop 32.00
Crispy Brussel Sprouts, Garlic Mashed Potatoes
- Chicken Milanese 26.00
Baby Arugula, Fresh Mozzarella, Kalamata Olives, Red Wine Vinaigrette
- Chicken Marsala 28.00
Oven Roasted Potatoes, Sauteed Spinach
- Chicken Parmesan 27.00
Spaghetti Pomodoro
- *Seasonal Risotto P/A
Tuna Tower P/A
- Ahi Tuna Tartar, Avocado, Cucumber, Jalapeño, Scallion, Cilantro, Lime, White Rice, Dressed with Sesame Soy Sauce Vinaigrette
- *Wild Atlantic Salmon 38.00
Artichoke Hearts, Asparagus, Leeks, Sun Dried Tomato, Kalamata Olives, Oven Roasted Potatoes, Tomato, Garlic White Wine Broth
- Parmesan Crusted Mahi 45.00
Grilled Lemon, Broccoli Raab Risotto
- Mustard Crusted Trout 36.00
Horseradish Cream Sauce, Roasted Asparagus, Sweet Mashed Potatoes with Goat Cheese and Truffle Oil
- Mahi Fish Tacos 27.00
Blackened Mahi, Mixed Greens, Shredded 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 \$5.00

We Kindly Decline Substitutions
Shared Entrees are Subject to a Split Charge
Please Notify Your Server of Any Allergies
Gluten Free Pasta or Bread 3.00
We Only Accept Two Credit Cards Per Table
20% Gratuity Added to Parties of 6 or More

If paying by credit card, a 3.5% service fee will be added to the final purchase price.
THANK YOU in advance for your understanding and continued patronage.