

a p p e t i z e r s

risotto croquettes

smoked cheddar and andouille sausage croquettes
with roasted red pepper coulis and corn salsa

white cheddar polenta fries

served with roasted garlic aioli
and roasted red pepper aioli

taste of jtk

a different appetizer special featured daily

e n t r e e s

flat iron with cabernet demi-glace

6 ounce flat iron steak with garlic mashed potatoes
and seasonal vegetable (additional \$4 charge per entree)

bacon wrapped pork filet with thyme and
whole grain mustard white wine sauce

with sweet corn risotto and seasonal vegetable

blackened shrimp with ancho chile beurre blanc

with roasted red pepper risotto and seasonal vegetable

chicken alfredo

linguini tossed in a parmesan cream sauce with roasted
tomatoes, peas and grilled chicken

chicken piccata

with garlic mashed potatoes and seasonal vegetable

pasta and american kobe meatballs

italian herb and parmesan meatballs

tossed with a tomato basil sauce over penne pasta

d e s s e r t s

panna cotta

creamy vanilla custard with cranberry sauce

brownie a la mode

with vanilla bean ice cream

and irish cream and espresso sauce

baileys and ice cream

baileys liqueur and chilled coffee over vanilla ice cream

with whipped cream and chocolate shavings

w i n e

Coastal Vines White Zinfandel

Coastal Vines Sauvignon Blanc

Coastal Vines Chardonnay

Coastal Vines Pinot Noir

Coastal Vines Merlot

Rodolfo Malbec . Argentina

(additional \$9)

Yalumba Y Series Riesling . South Australia

(additional \$9)

Terra Cabernet Sauvignon . Argentina

(additional \$11)