

Served Daily from 11am

Appetizers & Soups

Crab Cake \$12.95

House-made crab cake, chipotle aioli

Chicken Quesadilla \$10.50

Tomatoes, spinach, black olives and Colby cheddar cheese blend

Prince Edward Island Mussels \$11.75

With white wine butter broth or with spicy marinara sauce with garlic crostini

Fried Calamari \$11.75

Your choice of marinara sauce or buffalo style

Jumbo Chicken Wings \$12.75

Choice of buffalo sauce or honey bar-b-que

Sesame Crusted Ahi Tuna \$11.95

Served rare with mesculin greens and a pan-asian dressing

Chicken Tenders \$8.50

Honey bar-b-que sauce

JR's Sliders \$8.95

Served on mini rolls with American cheese and fried onions

Mozzarella Half Moons \$11.75

Four deep fried mozzarella half moons with marinara sauce

Nachos \$10.95

Fresh corn tortilla chips with Colby cheddar, jalapeños, tomatoes, onions, Baha Chili, sour cream and salsa; served in a tortilla shell

Crock of Baha Chili \$4.95

Colby cheddar and onions

French Onion Soup \$7.00

Soup of the Day \$4.50

Lobster Bisque \$7.00

Served with a splash of sherry

Bar Top Pie

Ultra Thin and Crispy

Traditional \$11.00

Pepperoni or Sausage \$12.00

Vegetable \$12.00

Buffalo Chicken \$12.00

Hot Sandwiches and Burgers

Served with French fries

Angus Burger \$12.00

All-American favorite, Angus burger, choice of cheese, lettuce, tomato and onion

Chipotle Onion Turkey Burger \$12.75

Pepper jack cheese, fresh spinach, whole wheat bun, sweet potato fries

Open Faced Reuben \$11.95

Thinly sliced corned beef with sauerkraut, Thousand Island dressing and swiss cheese on rye

Hot Pastrami on Rye \$11.95

With spicy mustard

Philadelphia Cheese Steak \$11.50

The original with fried onions, and white American cheese

Buffalo Chicken Cheese Steak \$11.50

Thinly sliced chicken with fried onions, buffalo sauce, white American cheese and bleu cheese dressing

Crab Cake Sandwich \$15.00

House-made crab cake, chipotle aioli

Chef Paul's Famous B-B-Q Brisket Sandwich \$12.95

Tossed with Granny Smith Apple B-B-Q sauce and served with a creamy cole slaw

Traditional Grilled Cheese Sandwich \$9.95

With crispy bacon and tomato

Salads

JR's Steak Salad \$15.95

Grilled Top Sirloin placed on top of seasoned mixed greens tossed in balsamic vinaigrette with herbed feta cheese, sweet onions and tomatoes

Baby Spinach Salad \$11.95

Tossed in a warm apple wood smoked bacon vinaigrette with red onion, grape tomatoes and feta cheese

JR's Caesar Salad \$9.00

Crisp romaine tossed in a house-made dressing with shredded parmesan cheese and golden garlic croutons

Add Grilled Chicken \$11.50 or Grilled Shrimp \$13.50

Cobb Salad \$15.95

Diced chicken, avocado, apple wood smoked bacon, chopped egg, bleu cheese on fresh seasonal greens

Salad of the Sea \$19.95

Fresh seasonal greens, red onions, hard boiled egg, cucumbers, black olives, grape tomatoes and your choice of grilled fresh salmon or seared sushi-grade tuna and cusabi dressing

JR's House Salad \$4.50

Fresh seasonal greens, grape tomatoes, red onions and cucumbers

John Anderson, Executive Chef

Panini, Wraps and Sandwiches

Served with Fresh Cajun Kettle Chips

Grilled Chicken & Portabello Wrap \$11.50

Rolled in a sun-dried tomato wrap with roasted peppers and fresh mozzarella cheese

JR's Turkey Club \$11.50

Fresh oven roasted turkey, apple wood smoked bacon and mayonnaise

Grilled Chicken Sandwich \$11.50

Herb marinated & grilled, roasted garlic dijon sauce, fresh spinach and tomato on a whole wheat bun

Chicken Salad Sandwich \$10.50

Homemade chicken salad on whole wheat bread

Tuna and Swiss Panini \$11.50

Sliced tomato, toasted golden brown on our panini press

Buffalo Chicken Wrap \$10.95

Grilled chicken breast, tossed in hot buffalo sauce, warmed on the panini grill with provolone cheese and bleu cheese

Grilled Vegetable Panini \$10.50

Fresh mozzarella, pesto, balsamic marinated grilled veggies

Chicken Caesar Wrap \$10.95

Grilled chicken tossed with crisp romaine and house-made dressing; rolled in a spinach wrap

On the Lighter Side

Top Sirloin Steak \$15.95

Grilled to your liking with caramelized onion, a balsamic demi glace and french fries

Fish-n-Chips \$15.95

Yuengling beer battered cod served with crisp fries and malt vinegar

Penne Pasta with Grilled Chicken \$15.95

Tossed with roasted peppers and baby spinach in a light chicken veloute

Chicken Parmesan \$16.95

With a side of linguini marinara and garlic bread

Coconut Shrimp \$19.00

Sweet Thai Chili sauce and french fries

Gemilli Pasta \$15.95

Tossed with grilled vegetables and tomato broth

Dinner Served Nightly from 5pm until 10pm

Entrees

Served with your choice of House Salad, Caesar Salad or a cup of Soup of the Day

Chicken Ronaldo \$18.95

Boneless Breast of Chicken topped with baby spinach, roasted peppers, prosciutto, and sharp provolone cheese; finished with a balsamic glaze

Pan Seared Mahi-Mahi \$22.95

Fresh from Florida topped with lump crabmeat, grape tomatoes and fresh basil in a pinot grigio butter sauce

Pistachio Crusted Salmon \$21.95

Served on a lobster Frangelica beurre blanc

Sauté Breast of Chicken \$17.95

Portabello mushrooms and sun dried tomatoes tossed in a marsala wine cream sauce; presented over egg fettuccini

Fillet of Sole Francaise \$19.95

A Classic with a light chardonnay lemon butter sauce, served over angel hair pasta

The Captain's Seafood Platter \$24.95

Jumbo Shrimp, Day Boat Scallops, and Fillet of Sole broiled and topped with New England crumbs

Jumbo Stuffed Shrimp \$23.95

Filled with Maryland style crabmeat; served on top of lobster sauce

Saccatini Pasta \$18.95

Beggar's Purse egg pasta filled with four cheese and prosciutto ham; tossed in a light alfredo Sauce

Pan Seared Shrimp and Scallops \$25.95

Combined with gemilli pasta; finished with a pesto cream sauce

French Cut Pork Chop 21.95

Char-grilled to perfection and topped with a mango chutney demi-glace

Pesto-Parmesan Crusted New York Sirloin 27.95

12oz. Center-cut sirloin grilled to your liking; finished with balsamic glaze

Filet Mignon 29.95

8oz. center cut Tenderloin of Beef, topped with a boursin cheese rosette, chipolini onions and a merlot demi-glace

*consuming raw or undercooked foods may result in food-borne illness