

Appetizers

Fresh Garden Salad 6.50

with plum tomatoes, Bermuda onion, cucumber and choice of dressing

Mediterranean Chopped Salad 8

red peppers, cucumbers, tomato, black olives, prosciutto, crumbled feta cheese, chickpeas, fresh basil, iceberg and romaine lettuce tossed with a fresh lemon and extra virgin olive oil vinaigrette

Tomato Mozzarella Salad 9

beefsteak tomato and fresh basil drizzled with extra virgin olive oil

Roasted Beet & Fresh Goat Cheese Salad 9

red and golden beets with baby spinach, candied pecans and orange segments, drizzled with an orange & ginger vinaigrette

Jonathan's Salad 7.50

mixed greens, radicchio & endive with crumbled bleu cheese, toasted walnuts & choice of dressing

Caesar Salad 7.50

crisp romaine lettuce tossed with a housemade Caesar dressing, toasted croutons and pecorino romano shavings

Crab Cakes 13

over mixed baby greens and matchstick potatoes served with horseradish mayonnaise

Fried Calamari 10

served with tomato basil sauce

Jumbo Shrimp Cocktail 14

iced jumbo shrimp served with spicy horseradish cocktail sauce

Mussels Tarantina 9

cultivated black mussels steamed in a plum tomato Chardonnay sauce, garlic and fresh basil, accompanied by a garlic and herb crostini

Crabmeat Cocktail 14

fresh lump Maryland crabmeat served over romaine lettuce and accompanied by cocktail sauce

Shrimp Spring Rolls 9

served with wasabi and oriental sesame dipping sauces

Octopus & Calamari Salad 12

char-grilled with lemon, oregano and extra virgin olive oil served over mixed baby greens (Dinner Portion: \$19)

Dinner Salads

Marinated Skirt Steak Bleu Salad 17

char-grilled sirloin steak over mixed greens with plum tomatoes, cucumbers, topped with crumbled bleu cheese, crispy onions and balsamic vinaigrette

Chicken Savannah Salad 16

grilled chicken breast with candied pecans, granny smith apples, crisp Applewood bacon and mixed greens, tossed in a country mustard honey dressing

Salmon Mediterranean Chopped Salad 17

grilled salmon, prosciutto, red peppers, cucumbers, tomato, black olives crumbled feta cheese, chickpeas, fresh basil, iceberg and romaine lettuce tossed with a fresh lemon and extra virgin olive oil vinaigrette

Tropicana Shrimp Salad 17

sweet chili glazed plantain crusted shrimp over mixed greens, sliced mango, tomato, avocado and toasted almonds with a honey lime dressing

Dinner Salads Continued...

Tuna Salad Nicoise 18

grilled Ahi tuna or Atlantic salmon with extra virgin olive oil, lemon and oregano over mixed greens, roasted red potatoes, endive, green beans, Kalamata olives, egg wedges & plum tomatoes, tossed in a tomato vinaigrette

Chicken Caesar Salad 16

grilled julienne breast of chicken over crisp romaine lettuce tossed in our Caesar dressing with toasted croutons and pecorino romano shavings

Pastas & Paellas

Upon request, gluten-free penne rigate or whole wheat pasta may be substituted for any of the following dishes.

Linguini alla Vongole 19

little neck clams with garlic, fresh herbs and extra virgin olive oil sautéed in your choice of a white or red sauce

Linguini alla Toscana 22

linguini with jumbo shrimp, black mussels, little neck clams and sea scallops in a tomato basil sauce

Shrimp Scampi 24

jumbo shrimp in a garlic Chardonnay lemon sauce served over rice or linguini

Penne Alla Vodka 17

with julienne chicken in a pink vodka cream sauce

Seafood Paella 25

clams, mussels, sea scallops, jumbo shrimp and calamari, steamed in saffron rice with peas and roasted red peppers

Chicken & Vegetable Paella 18

yellow squash, eggplant, green peas, asparagus and tomato, with adobo chicken, chorizo sausage and saffron rice

Rigatoni Melanzone 16

sautéed eggplant, sweet peppers, zucchini & fresh mozzarella in a plum tomato basil sauce

Salmon Primavera 19

sautéed salmon medallions with capellini pasta, asparagus, yellow squash, diced tomato and black olives, tossed with lemon, capers, fresh basil, extra virgin olive oil

Chicken Alfredo 17

pan seared julienne chicken with green peas, shitake mushrooms & sundried tomatoes tossed in an alfredo sauce over fettuccine

Jumbo Shrimp & Sea Scallop Risotto 24

pan seared and served over saffron risotto, diced asparagus, fresh tomato, green peas and cooked in a light lobster sauce

Paella Valenciana 24

jumbo shrimp, calamari, black mussels, clams, sea scallops, chorizo sausage and chicken with roasted peppers, peas and tomato saffron rice

As a customary policy, an 18% gratuity may be added to parties of 8 or more.

Veal & Chicken

Chicken or Veal Picatta 19 / 21

sautéed scaloppini style with shiitake mushrooms and capers in a Chardonnay wine lemon sauce served with broccoli over rice or linguini

Chicken or Veal Parmigiana 18 / 20

lightly breaded cutlet baked with mozzarella cheese and tomato basil sauce served with linguini marinara

Chicken or Veal Marsala 19 / 21

sautéed scaloppini style in a mushroom marsala demi-glace served with roasted red potatoes and market vegetables

Grilled Chicken & Portobello Mushroom 19

with grilled eggplant, zucchini and beefsteak tomato drizzled with balsamic vinaigrette and served with choice of a baked potato or rice

Asian Chicken Stir Fry 18

sautéed julienne-sliced chicken with stir fried garden vegetables, water chestnuts, baby corn, shiitake mushrooms and toasted sesame seeds, served over brown rice

Seafood

Lemon Sole Filet (broiled or fried) 22

served with spinach and choice of potato or rice

Jumbo Shrimp (broiled or fried) 24

served with sautéed spinach and roasted red potatoes

Sea Scallops (broiled or fried) 24

served with sautéed spinach and roasted red potatoes

Swordfish (grilled or Cajun style) 24

Served with grilled vegetables and a side of saffron rice

Atlantic Salmon 23

served with sautéed spinach and roasted red potatoes

Sesame Crusted Ahi Tuna 25

accompanied by a mirin dipping sauce and served with ginger sesame green beans, baby corn and coconut rice

Seafood Combo Platter (broiled or fried) 25

filet of sole, sea scallops and jumbo shrimp served with sautéed spinach and a choice of potato

Steaks

Black Angus Center Cut New York Sirloin 27

char-broiled with a demi-glace served with a baked potato and green beans almandine.

Au Poivre Style (sautéed with crushed black pepper and flambéed with a brandy demi-glace): Add \$2.

Ribeye Steak 32

char-broiled and grilled with fresh herbs and garlic butter served with grilled asparagus and baked potato

Skirt Steak 27

char-grilled with a port wild mushroom sauce served with whipped mashed potatoes and grilled asparagus

Steaks Continued...

Center Cut Filet Mignon 32

char-broiled with a demi-glace and served with hash brown potato cakes and grilled asparagus

Baby Back Ribs 22

with a bourbon espresso barbeque sauce served with grilled broccoli and fries

Char-grilled Calves Liver 20

with crisp Applewood bacon and caramelized onions served with potato croquettes and green beans amandine

Grilled Rack of Lamb Chops 26

served with roasted red potato, sautéed spinach and a side of Tsatsiki sauce

Burgers

Black Angus Beef Burger 13

char-broiled and served on a homemade brioche bun with lettuce and tomato served with fries, panko onion rings and coleslaw.

Add cheddar cheese & crisp Applewood bacon for \$2.

Mediterranean Burger 15

char-broiled and topped with feta cheese, baby arugula, sliced tomato and red onions served with fries and coleslaw

Bleu Cheese Burger 15

char-broiled with crumbled bleu cheese served with caramelized onions, bacon, lettuce, tomato, fries and coleslaw

Au Poivre Burger 15

black pepper crusted with wild mushroom sauce served with fries and coleslaw

Salmon Burger 14

char-broiled and topped with avocado slices, baby arugula and red onion served with fries, coleslaw and a side of orange chipotle mayonnaise

California Chicken Burger 14

avocado, tomato, arugula with mango chipotle aioli on toasted seven-grain bread served with potato chips and coleslaw

Vegetarian

Vegetable Paella 16

yellow and green squash, eggplant, green peas, asparagus, tomato and saffron rice

Asian Vegetable Stir Fry 16

assorted stir fry garden vegetables with water chestnuts, baby corn, shiitake mushrooms and toasted sesame seeds served over brown rice

Grilled Vegetable Platter 17

with portobello mushroom, grilled eggplant, zucchini, asparagus, and beefsteak tomato, served with brown rice

Jonathan's

Visit us on the web at JonathansRestaurant.net

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