

Jonathan's Restaurant

From our Wine Cellar

Our complete wine list is available upon request
(Premium imported beers & ales on reverse side)

Whites:

	Glass/Bottle
Riesling, Chateau St. Michelle , California	8.5/32
Pinot Grigio, Santa Margarita , Italy	14/56
Chardonnay, Fetzer , Napa Valley	7.5/24
Chardonnay, Kendell-Jackson , California	9/34
Sauvignon Blanc, Oyster Bay , New Zealand	8/28
Sauvignon Blanc, Kendell-Jackson , California	9/34
Pinot Grigio, Campanile , Italy	7.5/24
Pinot Grigio, Banfi , San Angelo, Italy	9/34
Zinfandel, Beringer , California	7.5/24

Reds:

	Glass/Bottle
Cabernet, Beringer , California	8/28
Cabernet, J. Lohr , Paso Robles, CA	9.5/38
Cabernet, Hess Select , California	10/40
Merlot, Blackstone , California	9/34
Pinot Noir, Beringer , California	8.5/30
Pinot Noir, Mac Murray , Sonoma County	9.5/38
Malbec, Gascon , Mendoza, Argentina	9/34
Chianti, Querceto , Italy	8/26
Shiraz, Lindemans Reserve , Australia	8/26

Appetizers, Soups & Salads

French Onion Soup or Soup of the Day 6

Tomato Mozzarella Salad beefsteak tomato, red bell peppers and fresh basil drizzled with extra virgin olive oil 9

Tri-Color Salad arugula, endive, radicchio and toasted walnuts drizzled with balsamic vinaigrette 7

Jonathan's Salad mixed greens, radicchio & endive with crumbled bleu cheese, toasted walnuts and choice of dressing 7

Caesar Salad crisp romaine lettuce tossed with a house-made Caesar dressing, toasted croutons and pecorino romano shavings 7

Fried Calamari served with tomato basil sauce 11

Baked Clams top neck clams baked with herb butter and applewood bacon 8

Shrimp Cocktail iced jumbo shrimp served with spicy horseradish cocktail sauce 13

Shrimp Spring roll served with wasabi and oriental sesame dipping sauces 9

Mussels Tarantina cultivated black mussels steamed in a plum tomato Chardonnay sauce, garlic and fresh basil, accompanied by a garlic and herb crostini 9

Sandwiches & Wraps (Enjoy a Soup or a choice of Garden or Caesar Salad for \$2 extra)

Tuscan Grilled Chicken Sandwich fresh mozzarella, roasted red pepper and basil with a side of basil pesto mayonnaise on a garlic club roll, with fries and coleslaw 12

Pork Schnitzel Reuben breaded pork cutlet on rye with melted Swiss, sweet & sour red cabbage and thousand island dressing, served with potato chips 12

Veal Cutlet Panini with roasted red pepper and fresh mozzarella drizzled with balsamic vinaigrette on grilled Tuscan bread served with fresh fruit or fries 13

Pecan Crusted Chicken Cutlet Sandwich golden delicious apple, brie cheese, baby greens and cranberry mayonnaise on toasted multigrain bread served with sweet potato fries or fresh fruit 12

Grilled Skirt Steak Sandwich on a toasted baguette with sautéed onions, peppers and melted mozzarella cheese served with fries and cole slaw 13

Turkey BLT with crisp applewood bacon, lettuce, tomato & horseradish mayonnaise on toasted multi-grain bread with a side of horseradish mayo, fries and coleslaw 11

Cuban Turkey grill-pressed with sliced fresh roasted turkey, roasted ham, pickle and Swiss cheese on a toasted garlic baguette, served with fries and coleslaw 11

Maryland Crab Cake Sandwich with avocado slices, baby arugula and red onion served with potato salad and a side of horseradish mayonnaise 13

Grilled Vegetable Whole Wheat Wrap eggplant, portobello, zucchini, grilled onions, red pepper and fresh mozzarella served with fresh fruit and pesto mayonnaise 11

Entrée Salads (Enjoy a Soup of your choice for \$2 extra)

Steak Bleu Salad char-grilled sirloin over mixed greens, plum tomato, cucumbers, endive & radicchio topped with crumbled bleu cheese and balsamic vinaigrette 16

Tropicana Shrimp Salad sweet chili glazed plantain crusted shrimp over mixed greens, sliced mango, tomato, avocado and toasted almonds with a honey lime dressing 16

Chicken Caesar Salad grilled julienne breast of chicken over crisp romaine lettuce tossed in our Caesar dressing with toasted croutons and pecorino Romano shavings 13

Chicken Savannah Salad grilled chicken breast with candied pecans, granny smith apples, crisp bacon and mixed greens, tossed in a country honey mustard dressing 14

Sesame Salmon Salad salmon medallions with julienne Napa cabbage, sweet red pepper, cucumber, mango and toasted almonds, served with sesame oriental dressing 15

Cajun Shrimp Caesar Salad Cajun-style shrimp over crisp romaine lettuce tossed in our Caesar dressing with toasted croutons and pecorino Romano shavings 16

Grilled Lamb Chops Mediterranean served over a classic Greek salad and served with Tsatsiki sauce 20

Crab Cake Salad Maryland style crab over arugula, endive, radicchio & baby spinach, tossed with a country Dijon mustard vinaigrette 16

Chicken Tri-Color Salad grilled chicken served over chopped arugula, endive, radicchio, toasted walnuts & plum tomatoes, drizzled in a light balsamic vinaigrette 13

Mediterranean Shrimp Salad grilled shrimp, mushrooms, feta cheese & sweet peppers served over field greens with a tomato vinaigrette 16

Ahi Tuna or Salmon Salad Nicoise over mixed greens, endive, green beans, black olives, egg wedges, plum tomatoes and red potatoes, tossed in a tomato vinaigrette 16

Roasted Beet & Fresh Goat Cheese grilled chicken, red & golden beets, baby spinach, candied pecans, orange segments drizzled with an orange and ginger vinaigrette 13

Octopus & Calamari Salad char-grilled with lemon, oregano and extra virgin olive oil served over mixed baby greens 17

Our Hand-Packed Quality Burgers (Enjoy a Soup or a choice of Garden or Caesar Salad for \$2 extra)

1/2 lb. Angus Beef Burger char-broiled and served on a homemade bun with lettuce and tomato served with fries, onion rings and coleslaw **11**
(with cheddar cheese and applewood smoked bacon add \$3).

Mediterranean Burger char-broiled and topped with feta cheese, baby arugula, sliced tomato and red onions served with fries and coleslaw **13**

Bleu Cheese Burger char-broiled with crumbled bleu cheese and served with caramelized onions, bacon, lettuce, tomato, fries and coleslaw **13**

Au Poivre Burger black pepper crusted with wild mushroom sauce served with fries and cole slaw **13**

Southwestern Burger grilled spice rubbed classic burger with sautéed tri-color peppers, red onions and cheddar and jack cheese, topped with crispy shallots on a toasted bun served with sweet potato fries **13**

California Chicken Burger avocado, tomato, arugula with mango chipotle mayonnaise on toasted seven-grain bread served with potato chips and coleslaw **11**

Salmon Burger char-broiled topped with avocado slices, baby arugula and red onion served with fries, coleslaw and a side of orange chipotle mayonnaise **12**

Seafood (Enjoy a Soup or a choice of Garden or Caesar Salad for \$2 extra)

Lemon Sole Filet (broiled or fried) served with spinach and roasted red potatoes **19**

Jumbo Shrimp Scampi in a garlic Chardonnay lemon sauce served with rice or linguini **19**

Atlantic Salmon broiled Mediterranean style served with sautéed spinach and roasted red potatoes **19**

Sesame Crusted Ahi Tuna accompanied by a mirin dipping sauce and served with ginger sesame green beans and coconut rice **23**

Sea Scallop Risotto pan seared and served over saffron risotto, diced asparagus, green peas and cooked in a light lobster sauce **19**

Steaks & Meats (Enjoy a Soup or a choice of Garden or Caesar Salad for \$2 extra)

Petite Filet Mignon charbroiled and finished with a demi-glace, served with asparagus and hash brown potato cakes **20**

Chicken or Veal Piccata sautéed scaloppini style with shiitake mushrooms and capers in a Chardonnay wine lemon sauce served with broccoli over rice or linguini **17/19**

Chicken or Veal Parmigiana baked with mozzarella cheese and tomato basil sauce served with linguini marinara **17/19**

Grilled Chicken Portobello Mushroom with grilled eggplant, zucchini and beefsteak tomato drizzled with balsamic vinaigrette and served with saffron rice **17**

Pork Schnitzel breaded tender pork cutlet with a wild mushroom sauce served with sweet potato fries, roasted root vegetables and braised red cabbage **15**

Pastas (Enjoy a Soup or a choice of Garden or Caesar Salad for \$2 extra)

Linguini alla Vongole steamed little neck clams with garlic, fresh herbs and extra virgin olive oil cooked in your choice of a white or red wine sauce **16**

Penne alla Vodka with julienne chicken in a pink vodka cream sauce **13**

Fettuccini Alfredo with Shrimp pan seared jumbo shrimp with broccoli and roasted red pepper tossed with alfredo sauce over fettuccine **19**

Salmon Primavera sautéed salmon medallions with capellini and assorted spring vegetable tossed with black olives, capers fresh basil and extra virgin olive oil **18**

Tuscan linguini with jumbo shrimp, black mussels, little neck clams and sea scallops in a tomato basil sauce **19**

Seafood Paella clams, mussels, sea scallops, Jumbo shrimp and calamari, steamed in saffron rice with green peas and roasted red pepper **22**

Asian Vegetable Stir Fry stir fry garden vegetables with water chestnuts, baby corn, shiitake mushrooms and toasted sesame seeds served over brown rice **12**
(with chicken add \$4/with shrimp add \$6)

Omelets (Enjoy a Soup or a choice of Garden or Caesar Salad for \$2 extra)

Tuscan fresh mozzarella, prosciutto, tomato, basil and pecorino cheese serve with hash brown potato **12**

Mediterranean feta cheese, spinach, tomato & roasted red peppers, served with hash brown potato cakes **12**

Three Cheese & Mushroom melted Cheddar, Swiss & Monterrey Jack Cheeses with sautéed mushrooms **12**

Five-Vegetable Omelet grilled eggplant, portobello, zucchini, grilled onions and red pepper **12**

Seafood shrimp, crabmeat, spinach, onions and mushrooms, served with hashbrown potato cakes **16**

Premium Imported & Domestic Beers & Ales

Radeberger (4.8% ABV, German Pilsner) 8

Golden & bright revealing slight aromas of mint & white grape.
Light but sturdy malt flavor with the bite of hops throughout.

River Horse Oatmeal Milk Stout (6.7% ABV) 9

Bold, nearly black with a rich brown head. Aromas of chocolate laced with coffee.
Malts lead to a sweet toffee flavor backed by the coffee bite and creamy mouth feel.

Gavroche (8.5% ABV, French Red Ale) 10

Pours a rich copper color. Deep malt flavor and brisk hoppiness, gracefully
accentuated by fruity flavors derived from top-fermenting yeast. Pour with care.

Delirium Tremens (8.5% ABV, Belgium Ale) 9

Pours a clear, golden color with aromas bright and floral. Taste is peppery
and fruity with faint refined honey-like malt flavors that mingle
with the reserved hop bitterness.

Weihenstephan Hefe-weisber (5.4% ABV) 9

Hazy, straw color with aromas of citrus & spice. Earthy, wheat & banana
with sparks of clove and a bright, lemony zest that refreshes completely.

Join us for ½ off bottle wine
from our selection of 70+ labels
Tuesdays & Thursdays.

Enjoy our Price Fixe Dinner Menu all evening
Monday thru Thursday beginning at 4pm.

We now accept reservations

for Sunday Brunch from 11am to 3pm.

Revised 7/24/11