

FIRST COURSE

Baked Brie ~ Topped With Curried Apricot Glaze And Toasted Almonds With Red Grapes and Toasted Baguette 11

Steamed Mussels ~ Served In A Spicy Italian Diablo Marinara Sauce Or Creamy French Dijon Sauce With Toasted Baguette 14

Spinach Artichoke Dip ~ With Crispy Tortilla Chips 10

Button Mushroom Ragout ~ button Mushrooms Simmered In Red Wine And Bacon & Herb Cream Sauce With Toasted Baguette 11

Bruschetta ~ Baguette Slices Toasted with Parmesan Cheese And Feta With Balsamic Marinated Tomatoes & Roasted Garlic On The Side 11

Roasted Red Pepper Hummus ~ Served With Toasted Pita Mixed Olives And Sprinkled With Feta 10

Salads ~ Soup Du Jour

Soup Du Jour ~ Cup 3 Bowl 4

House Salad ~ Crisp Salad Greens Tomato And Cucumber 4

Caesar Salad ~ Romaine Lettuce Tossed With Authentic Caesar Dressing Served With Croutons and Shredded Parmesan Cheese Small 5 Large 11

Greek Salad ~ Romaine Lettuce with feta, olives, tomato and vinaigrette 6

Add Chicken 4 * Add Shrimp 7 * Add Salmon 8

Desserts

Chocolate Mousse ~ House Made Rich Chocolate Mousse 6

Rote Grutze ~ Raspberries, Black Berries, Blue Berries, Sweet and Sour Cherries In Crème de Cassis Layered With A White Godiva Cream Anglaise 7

Turtle Cheese Cake ~ 6

Decadent Chocolate Lava Cake ~ 8

No Separate checks please

18% Gratuity will be added for tables with more than 4 people

MAIN COURSE

All Main Course Dishes Served With Two Daily Side Dishes

Jardine's Signature Filet ~ 8oz Filet Peppercorn Encrusted And Char Grilled, Topped With Brandy Port Wine Sauce. A Side Salad Is Included 30

French Grilled Pork Medallions ~ Tender Pork Medallions Marinated In French Herbs, Grilled And Topped With Pomegranate Jus 22

Grilled Greek Chicken ~ Marinated Chicken With Tomatoes, Capers, Sun Dried Tomatoes And Artichokes Sautéed in a Savory Greek Sauce Finished With Fresh Basil and Spinach And Finally Topped With Feta Cheese 20

Crispy Chicken Trio ~ Boneless Chicken with Hot Wing Sauce, House Made Ranch And BBQ Sauce On The Side. Served with French Fries Cole Slaw and Celery 18

Marsala Chicken ~ Lightly Breaded Marinated Chicken Topped With Mushrooms and Onions Sautéed In Marsala Wine Sauce 20

Salmon Filet ~ Lightly Grilled and Basted with Lemon Caper Butter Sauce 23

Southern Fried Catfish ~ An 8oz Catfish Filet Lightly Breaded With Seasoned Cornmeal Served With French Fries and Cole Slaw 18

Pasta Selections

Add Chicken 4 Add Shrimp 7 Add Salmon 8

Fettuccini Alfredo ~ Fettuccini In A Creamy Alfredo Sauce 16

Mediterranean Pasta ~ Fettuccini Tossed With Tomatoes, Artichoke Hearts, Kalamata Olives, Basil, Feta Cheese, Garlic And Capers 18

Seafood Pasta ~ Mussels, Shrimp And Scallops With Fettuccini Pasta Your Choice Of Italian Diablo Marinara or Creamy Gorgonzola Sauce 23

Creamy Pesto Tortellini ~ Tri Colored Stuffed Cheese Tortellini Simmered in a fresh pesto Cream sauce 20

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

Split Plate Charge 6