



Dinner Entrées

Available from 5:00 pm

T-Bone Steak	\$24
Grilled sixteen ounce AAA steak with grainy mustard sauce	
New York Steak	\$14...6oz \$18...8oz \$22...10oz
Grilled AAA beef with a grainy mustard sauce	
Filet Mignon	\$18
Grilled six ounce AAA beef tenderloin with a grainy mustard sauce	
JM's Surf and Turf	\$29
A grilled six ounce filet mignon paired with a seafood medley of shrimp, scallops and mussels simmered in a seafood bouillon	
Chicken Supreme	\$18
Breast of chicken stuffed with a AAA three ounce steak baked with mozzarella, cheddar and parmesan cheese, finished with an onion, green pepper and mushroom sauce	
Chicken Parmesan	\$14
Pan-fried chicken breast baked with mozzarella and parmesan cheese smothered with a zesty basil tomato sauce	
Chicken Portabello	\$18
Breast of chicken laced with red peppers on a Portabello mushroom with goat cheese and roasted red pepper sauce	
Salmon	\$15
Grilled or poached fresh Atlantic salmon complimented with Hollandaise sauce	
Sea Scallops	\$17
Fresh pan seared scallops in a creamy beurre blanc	
Catch of the Day	\$market price
Daily fresh fish selection	
Stir-Fry	\$14
A medley of stir-fried vegetables in teriyaki glaze on rice accompanied by spring rolls	

To the above Stir-Fry add:	
Five ounce Breast of Chicken	\$4
Two Colossal Shrimps	\$4
Six ounce AAA New York Steak	\$7

Calf Liver	\$12
Pan seared liver with bacon, smothered in a caramelized onion beef gravy	
Creamy Roasted Red Pepper Prima-Vera	\$11
Garden vegetables pasta mixed with a creamy roasted red pepper sauce	

Sides served in a skillet

Add \$4 per side

Portabello mushrooms, sauteed mushrooms, choriço

Add \$2 per side

Madeira wine sauce, peppercorn sauce, sauteed onions