

JCC June Dinner Menu

Starters

Shrimp Cocktail 16

Five Poached Shrimp, Old Bay Seasoning Dash
Cocktail Sauce, Horseradish, Lemon Wedge

**Gluten Free Upon Request*

Tempura Artichoke Hearts 13

Calabrian Aioli, Asiago, Lemon Wedge

Salads

Caesar Salad 8

Romaine, Parmesan Cheese
Asiago Crisp, Lemon Wedge, Croutons

**Gluten Free Upon Request*

The Wedge 9

Crisp Iceberg, Pancetta Wheel, Grape Tomato
Scallions, Croutons, Hard Boiled Egg, Bleu Cheese

**Gluten Free or Vegetarian Upon Request*

Marco Polo Salad 12

Romaine, Artichoke, Hearts of Palm, Roasted Red Pepper
Candied Pecans, Kalamata Olives, Light Soy Vinaigrette

**Gluten Free or Vegetarian Upon Request*

Summer Salad 11

Field Greens, Strawberries, Blueberries, Oranges
Candied Pecans, Crumbled Bleu Cheese, Honey Lime Vinaigrette

**Gluten Free or Vegetarian Upon Request*

Salad Adds:

Chargrilled Chicken Breast 5 / Salmon 8 / Shrimp 11 / Beef Tenderloin 16

Entrées

Filet Mignon

Chargrilled, Seasoning Dash, Housemade Steak Sauce

6OZ 35 / 10OZ 44

**Gluten Free Upon Request*

Rack of Spring Lamb 39

Pinn-Oak Ridge Farm, Delavan, WI

Walnut and Mint Pesto, Whipped Potato, Natural Jus, Herb Confetti

**Gluten Free Upon Request*

Fifty Day Dry Aged 16oz Bone In NY Strip 56

Brandy Peppercorn Demi

**Gluten Free Upon Request*

Curried Squash & Black Rice 18

Roasted Butternut Squash, Thai Curry, Fresno Peppers, Cilantro

Add: Chicken Breast 5 / Salmon 8 / Shrimp 11

**Gluten Free or Vegetarian Upon Request*

Sesame Seared Ahi Tuna 35

Wasabi, Pickled Ginger, Soy, Chile Oil Drizzle

**Gluten Free Upon Request*

Asian 5-Spice Duck Breast 32

Sesame-Ginger Orange Glaze

**Gluten Free Upon Request*

Pan Seared Filet of Salmon 24

Lemon Dill Compound Butter

**Gluten Free Upon Request*