

APPETIZERS

PACO SHRIMP – 15.00

Large gulf shrimp stuffed with horseradish, wrapped in bacon and deep-fried. Served with a Dijon mustard and white wine sauce, garnished with roasted red bell pepper puree.

***AHI TUNA – 17.00**

Seared rare ahi tuna, thinly sliced, served with JJ's teriyaki, house pickled ginger, wasabi, fennel and apple salad in a yuzu vinaigrette.

***STEAMED MUSSELS – 15.00**

Prince Edward Island mussels, steamed in white wine cream with leeks, shallots, curry and fresh thyme.

***LOBSTER, SHRIMP & GOAT CHEESE PURSES – 16.00**

Fresh Maine lobster meat, gulf shrimp, goat cheese, with leeks, baked in phyllo purses served with a basil beurre blanc sauce.

WILD MUSHROOM TOAST – 12.00

Seasonal foraged mushrooms sautéed with fresh herbs and garlic butter, served on brioche toast, topped with mascarpone cheese.

ARTISAN CHEESE PLATE – 16.00

Selection of hand crafted cheeses from all over the world. Served with dried fruits, honey and assorted breads.

MEATBALL DUO – 13.00

House made meatballs with garlic and oregano marinara, topped with shaved Pecorino Romano.

PIZZA – PRICED DAILY

The recipe for our thin crust came to us from a good friend in Chicago. It is so good, our pizza has gained the reputation of being one of the best in Kansas City.

Toppings change daily – Ask your server for today's creation.

SALADS

PEARS & STILTON – 12.00

Roasted d'anjou pears, English stilton cheese, toasted walnuts, served atop baby greens, and Dijon vinaigrette.

ARUGULA SALAD – 9.00

Locally grown organic arugula greens dressed with white balsamic vinegar, extra virgin olive oil and shaved Parmesan Reggiano.

***CAESAR – 9.00**

Romaine lettuce, spicy croutons, grated Parmesan cheese, tossed with garlic and lemon dressing. Topped with fresh marinated Italian anchovies.

BEET SALAD – 11.00

Baby heirloom and candy striped beets on a bed of mixed greens with Granny Smith apples, Missouri black walnuts, honey goat cheese and citrus vinaigrette.

SMOKED SALMON SALAD – 15.00

Norwegian smoked salmon on a bed of arugula tossed with burgundy cherries petit basque, candied almonds and a lemon poppyseed vinaigrette.

HOUSE SALAD – 8.00

Romaine, mesclun, red pepper, zucchini, jicama and toasted pumpkin seeds in a white balsamic, bleu cheese and fresh herb vinaigrette.

SOUPS

ONION SOUP GRATINEE – 8.00

Sweet caramelized onions and a hint of Missouri apple in a brandy beef broth with croutons, Gruyère, and Granna Padano.

HOUSEMADE TOMATO BASIL – 6.00

A rich stock of tomato, cream and basil topped with a goat cheese crouton.

SOUP DU JOUR – 6.00

A taste of the season. Ask your server for today's selection.

ENTREES

***Petite Filet – 38.00**

8oz. tenderloin with porcini rub, charbroiled, served with roasted garlic mashed potatoes and veal demi-glace.

***JJ's Pride – 54.00**

12oz. filet, rubbed with porcini mushrooms, grilled and served with roasted garlic mashed potatoes and veal demi-glace.

***Kansas City Strip – 49.00**

12oz. Kansas City strip, with a five peppercorn rub, charbroiled, brushed with olive oil and herbs. Served with roasted garlic mashed potatoes.

***Medallions Au Poivre – 32.00**

Charbroiled tenderloin medallions with a mushroom and black peppercorn cream sauce. Served with roasted garlic mashed potatoes.

Osso Bucco – 35.00

Strauss Family Farms lamb fore shank, braised in Chianti with rosemary and mire pix. Served with garlic mashed potatoes.

***Grilled Rack of Lamb – 46.00**

Strauss Family Farms rack of lamb, in a celery root dijon mustard cream and lamb demi-glace. Served with au gratin potatoes.

Grilled Pork Chop – 30.00

Cold smoked then finished on the grill and topped with a mustard fruit chutney. Served with au gratin potatoes.

Wild Boar Ragu – 27.00

Texas wild boar braised in burgundy wine with pancetta and mire poix. Served with fettuccine and Pecorino Romano.

House Pasta – 24.00

Your choice of cavatappi noodles with housemade meatballs, roasted mushrooms, in JJ's fresh marinara or cavatappi noodles with housemade ragu all bolognese.

Chicken Marsala – 26.00

This house specialty starts with a boneless breast of chicken sautéed with sliced mushrooms, tomatoes, red bell peppers, garlic, in a dry Marsala wine sauce. Served over roasted garlic mashed potatoes.

***Grilled Salmon – 30.00**

Norwegian salmon grilled, served atop sauteed spinach with Israeli Cous Cous, crispy shallots and Dijon cream.

***Ahi Tuna – 42.00**

Ahi tuna filet marinated in olive oil, sesame oil, garlic and green onions. Grilled rare, served with JJ's original teriyaki, sautéed julienne snow peas and shiitake mushrooms.

Lobster Tail

Grilled cold-water lobster tail served with drawn butter and asparagus.

One Tail – 26.00

Two Tails – 46.00

One Tail with Filet – 54.00

All entrees are served with a small house salad.