

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 with leeks, shallots, curry and fresh thyme.

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

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

WILD MUSHROOM TOAST – 12.00

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

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 Parmesano Reggiano.

***CAESAR – 9.00**

Romaine lettuce, spicy croutons, grated Parmesan cheese toasted 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

Substitute grilled salmon – 18.00

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 GRATINEÈ – 8.00

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

HOUSEMADE TOMATO BASIL – 6.00

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

SOUP DU JOUR – PRICED DAILY

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

ENTREES

PASTA BOLOGNESE – 11.00

House made traditional bolognese tossed with cavatappi noodles, topped with herbed ricotta cheese

WILD BOAR RAGU – 12.00

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

CHICKEN MARSALA – 14.00

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

GRILLED SALMON – 18.00

Grilled salmon served atop sautéed spinach with crimson lentils, crispy shallots and Dijon cream.

DAIY FISH SPECIAL – Market Price

Our fish comes in fresh every day. Your server will tell you about the chefs selection for today.

Add a Small House or Caesar salad for \$4.00

SANDWICHES

***TENDERLOIN BURGER – 9.00**

6oz. ground tenderloin beef burger served with Chambord onion jam, Gruyère and Swiss cheese, with French fries. ALSO – Ask your server about today's special burger.

BLAT – 11.00

Candied bacon, crisp romaine, avocado, fresh roma tomatoes, Fontina cheese with a citrus aioli on a toasted croissant and French fries.

KENTUCKY HOT BROWN – 11.00

Butter browned Artisan Bread with shaved smoked turkey, candied bacon, Mornay sauce, sliced avocado and tomato wedges, and French fries.

TURKEY CLUB – 11.00

Thin sliced smoked turkey breast with candied bacon, Swiss cheese, tomatoes, mixed greens, topped with a citrus aioli on a toasted croissant roll, and French fries.

WILD BOAR CUBAN – 11.00

Shaved ham, sliced salami, roasted wild boar, yellow mustard, sliced pickles and Swiss cheese, and French fries.

FRENCH DIP AU JUS – 11.00

Herb crusted shaved beef, caramelized onion, toasted with Gruyère on a hoagie and a side of au jus, and French fries.

JJ'S ITALIAN MEATBALL SANDWICH – 11.00

House made meatballs served on Roma Bakery bread, JJ's fresh marinara, melted Fontina and Mozzarella cheese, and French fries.