





DINNER



Jane


STARTERS

WILD MUSHROOM SOUP portobello, shiitake, brandy	9
GOAT CHEESE FLAT BREAD caramelized onion and arugula	10
SALMON & AVOCADO TARTARE soy-wasabi citronette, wonton crisps	11
CRISPY CALAMARI & ZUCCHINI fried lemon, sweet onion, basil aioli	11
TOASTED RICOTTA GNOCCHI Italian parsley, parmesan cheese, white truffle crème	11
GRILLED OCTOPUS cucumber-olive salad, Fresno chilies, Greek yogurt	12
BALSAMIC PRAWNS burst tomatoes, scampi sauce, ciabatta	10
ROASTED MUSHROOMS goat cheese, organic grits, sunny up egg	9
RISOTTO CROQUETTES mozzarella, bacon, saffron, spicy braised tomato sauce	9

SALADS

BIBB LETTUCE SALAD fine herbs, red wine-lemon vinaigrette	8
ASPARAGUS SALAD frisee, fennel, spring onion, parmesan, truffle vinaigrette	10
BEET SALAD string beans, almonds, dry aged ricotta, Dijon vinaigrette	10
SUNFLOWER SALAD mache, sprouts, toasted sunflower seeds, baby bell peppers, julienne carrots, chili vinaigrette	9

LARGE SALADS

ROASTED CHICKEN SALAD baby spinach, endive, bacon, blue cheese, apple, pickled shallots, sherry vinaigrette	17
STEAK SALAD organic arugula, goat cheese, red onion, tomatoes, shoe string potatoes, balsamic vinaigrette	19
SEARED TUNA SALAD NIÇOISE roasted peppers, capers, olives, hard-cooked eggs, Dijon potatoes	21

DAILY PLATES

MONDAY - FRIED CHICKEN & A BEER	15
TUESDAY - LAMB OSSO BUCCO	20
WEDNESDAY - FISHERMAN'S STEW	21
THURSDAY - FANCY FISH & CHIPS	19
FRIDAY - FISH OF THE DAY	MP
SATURDAY - CHEF'S CHOICE	MP
SUNDAY - FRITES NIGHT	15
HANGER STEAK	
SALMON	
BIG POT OF MUSSELS	

PASTA & RISOTTO

GOAT CHEESE RAVIOLI pecorino romano, pink peppercorn sauce, tarragon	16
SPAGHETTI Gulf shrimp, Roma tomatoes, hot chilies, basil, arugula	18
FETTUCINI chanterelle mushrooms, mascarpone, white truffle oil	17
ARTICHOKE RISOTTO spring peas, taleggio, lemon, mint	18

CLASSICS

BIG POT OF MUSSELS tarragon, riesling, Dijon mustard, rosemary fries	18
VEAL MILANESE mozzarella, baby arugula, roasted cherry tomatoes, balsamic	20
ROASTED NATURAL CHICKEN whipped potatoes, caramelized shallots, brandy jus	19

JANE BURGER
 special sauce, white cheddar,
 double smoked bacon, fries
 15

SEAFOOD

ROASTED SALMON artichoke puree, grilled asparagus, dill vinaigrette	20
SEARED AHI TUNA caramelized cauliflower, shiitake mushrooms, baby spinach, lemon-herb butter	23
ROASTED COD pearl cous cous, Spanish chorizo, lobster reduction	21

MEAT

GRILLED PORK CHOP sautéed fennel, tomato, roasted poblano, bacon sauce	19
STEAK FRITES marinated hanger steak, rosemary fries, bearnaise sauce	23
GRILLED FILET MIGNON potato croquette, fried onion, bordelaise	29
BRAISED BEEF SHORT RIB baby portobello, potato coins, pearl onions, cabernet sauce	23

SIDES

WHIPPED POTATOES	5
SPICY GARLIC BROCCOLI	5
SAUTÉED SPINACH	5
ROSEMARY FRITES	5
STRING BEANS & TOASTED ALMONDS	5
POTATO CROQUETTE	5
GRILLED ASPARAGUS	5



CHEF DE CUISINE JASON HEISELMAN

A 20% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE

