J. MORGANS STEAKHOUSE

APPETIZERS  WE ARE PROUD TO SAY THAT WE PREPARE EVERYTHING TO ORDER

TERIYAKI CHICKEN SKEWERS
Tenders marinated in our own sauce, grilled with fresh pineapple served with peanut noodles and fresh scallions.....$12

OUR FAMOUS JUMBO SHRIMP COCKTAIL
“ THESE ARE NO WIMPY SHRIMP” (3).....$19
You can add more for.....$7 per shrimp

WARM ARTICHOKE & SPINACH DIP
Garlic, cream cheese, parmesan, herbs and bread crumbs served with crispy tortilla chips.....$10

PUB CHICKEN - or - SHRIMP
Fried chicken tenders or fried shrimp tossed in our sweet and glazy hot sauce served with celery and blue cheese slaw. Hold the sauce? Just ask.

STUFFED PORTABELLAS
Ask your server about today’s creation.....$12

CHEESY FRENCH ONION SOUP
Jarlsberg Swiss, Cabot cheddar and parmesan.....$8

SAVORY PARMESAN GARLIC BONE-IN WINGS
Dry rub, finished with fresh herbs, garlic, butter and parmesan.....$12

FRED’S STYLE CALAMARI - or - FRIED CALAMARI
Fried then tossed lightly with pepperoncinis, garlic, white wine, roasted red peppers and butter.....$14 • $12

SPICY FRIED PICKLES
Served with blue cheese ranch and a red remoulade sauce.....$10

MILLIONAIRE’S CAKE
Maine lobster, lump crab, shrimp, garlic, onions, parsley and lemon pan seared and served on a bed of spinach with a lemon garlic aioli.....$17

LOADED POTATO CHIPS
Crispy, made-to-order chips topped with bacon, gorgonzola, scallions and creamy blue cheese ranch sauce. Perfect for sharing.....$10

J.MORGAN’S PRINCE EDWARD ISLAND MUSSELS
Fresh basil, white wine, garlic, onions, grape tomatoes, slab bacon and butter.....$14

FLATBREADS

PUB CHICKEN
Grilled chicken, bacon and mozzarella cheese with a sweet and glazy hot sauce, topped with a blue cheese salad.....$14

PESTO MARGARITA
Roasted tomatoes, fresh basil pesto, mozzarella, feta, spinach, and balsamic glaze.....$12
Add Green Mountain Smokehouse Chicken.....$14

PASTAS

LOBSTER MAC & CHEESE
Our velvety four cheese sauce and cavatappi pasta topped with the meat of a whole Maine lobster and garlic butter crumbs.....$28 | Without Lobster.....$16

PESTO SCALLOPS
Jumbo sea scallops, bacon, tomatoes, onions and pine nuts in a pesto cream sauce over cappellini or sautéed garlic spinach.....$28

SMOKED SALMON ALFREDO
Smoked salmon, baby peas and pappardelle tossed together in a parmesan herb cream sauce.....$24
Without Salmon.....$16

MEDITERRANEAN
Artichoke hearts, Greek olives, roasted tomatoes, spinach and fresh herbs in a white wine butter sauce tossed with feta cheese and penne.....$18
Add Chicken.....$22 | Add Shrimp.....$24

J.MORGAN’S CAPELLINI
Grape tomatoes, fresh basil, baby spinach, onions, mozzarella balls and garlic in an olive oil white wine butter sauce.....$16 | Add Smoked Chicken.....$20
Add Shrimp.....$22

J.MORGAN’S PRINCE EDWARD ISLAND MUSSELS
Fresh basil, white wine, garlic, onions, grape tomatoes, slab bacon and butter.....$14

RUSTIC CHICKEN & SAUSAGE
Bell peppers, garlic and onions in a savory tomato basil sauce tossed with penne and finished with fresh mozzarella.....$22

CHICKEN PARMESAN J.MORGAN’S STYLE
Parmesan and panko crusted, topped with thin prosciutto, mozzarella and a touch of marinara.
Finished with beefsteak tomato, basil pesto ricotta and arugula over cappellini.....$24

SERVED WITH OUR FAMOUS GARLIC BREAD & SIGNATURE HOUSE SALAD

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STEAKS & SEAFOOD

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ALL ENTRÉES COME WITH OUR FAMOUS GARLIC BREAD & SIGNATURE HOUSE SALAD

CHEF'S FRESH VEGETABLES OF THE DAY and one of the following potato options: BLUE CHEESE GARLIC SMASHED, LYONNAISE (crispy seasoned wedges tossed with sautéed sweet onions) SWEET BAKED with cinnamon sugar

SEASONED BAKED PLAIN - $0.50 LOADED.....$2 SHOE STRING FRENCH FRIES - $0.50 SWEET POTATO FRIES

SIDE SALADS SIGNATURE HOUSE SALAD INCLUDED WITH ALL ENTRÉES

$3 UPGRADE YOUR SALAD - $9 WITHOUT ENTRÉÉ

HOUSE SIRLOIN | With housemade perfect sauce, grilled and sliced over ciabatta | 10oz.....$28
NEW YORK STRIP | Handcut and seasoned with perfect butter and fried onions | 10oz.....$32
BONE-IN NEW YORK STRIP | With perfect butter and fried onions | 16oz......$40
THE PORTERHOUSE | Our signature steak classically prepared with perfect butter and fried onions | 24oz......$49
MONTREAL RIB EYE | Dry rub seasoned topped with perfect butter and fried onions | 12oz.....$34
BONE-IN RIB EYE "THE COWBOY" | Grilled with perfect butter and fried onions | 22oz.....$46
FILET MIGNON | Rich roasted garlic demi | 8oz......$35 | BACON WRAP IT.....$2
BONE-IN FILET | Amazing flavor and tenderness, topped with perfect butter and fried onions | 14oz.....$48
TENDER FILET TIPS | Ask your server for tonight's inspiration.....Market Price
BONE-IN VEAL CHOP | Prosciutto wrapped and stuffed with Italian sausage, salami, spinach and an Italian cheese blend topped with a rosemary compound butter | 12oz.....$42
STUFFED BONE-IN PORK CHOP | Cast iron seared, stuffed with maple sausage, spinach, Cabot cheddar and herbs. Wrapped in bacon and finished with a cider cream sauce | 12oz.....$28

MAKE ANY STEAK YOUR OWN $3 YOUR CHOICE

Peppercorn brandy cream sauce - $0.50 Porcini mushroom blend , sautéed onion and an 8 yr balsamic - $0.50
Vermont style topped with perfect butter and Bayley Hazen blue cheese - $0.50 Chimichurri - $0.50
Sautéed sherried mushrooms, onions and butter

ADD SOME SURF TO YOUR TURF SEAFOOD SIDES { ONLY AVAILABLE WITH ENTRÉES }

LOBSTER MAC & CHEESE WITH GARLIC BUTTER CRUMBS.....$16 BUTTER POACHED WHOLE MAINE LOBSTER.....$19
1/2 LB SAUTÉED SHRIMP WITH LEMON & GARLIC.....$14

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**SEAFOOD, CHICKEN & MORE**

**FISH**

**HANDCUT DAILY**

- **FAROE ISLAND SALMON** $28
- **ATLANTIC COD** $26

Our fish is simply prepared with EVOO, fresh lemon and sea salt

- **VERMONT MAPLE GINGER SALMON**
  Seared crispy and glazed with our Vermont maple soy ginger sauce...$29

- **LEMON DILL SALMON**
  Fresh lemon, dill, shaved red onion, EVOO, a hint of dijon and fried capers...$29

- **PESTO CRUSTED COD**
  Finished with panko bread crumbs, parmesan cheese and sautéed grape tomatoes...$27

- **COD & CRAB**
  Fresh haddock topped with lump crab meat and parmesan crumb, finished with a lemon caper butter sauce...$32

**FROM THE SEA**

- **FRUITS DE MARE**
  Lobster, mussels, clams, calamari, shrimp and scallops sautéed with white wine, garlic, lemon, basil, parsley, butter and a hint of red pepper flakes served with grilled garlic bread...$34

- **BILLIONAIRE’S CAKE**
  Maine lobster, lump crab, shrimp, garlic, onions, parsley and lemon. Pan seared and topped with butter poached lobster, shrimp and lump crab, finished with a lemon caper butter sauce over baby spinach...$36

- **BLACKENED JUMBO SCALLOPS**
  Dredged in cajun spice, seared on cast iron and served with grilled fresh pineapple and cilantro sour cream...$28

- **HONEY ORANGE SOY GLAZED SCALLOPS**
  Jumbo sea scallops glazed with our honey orange soy sauce and served on a bed of sautéed spinach, onions and crisp slab bacon...$28

- **SHRIMP SCAMPI J.MORGAN’S STYLE**
  Jumbo shrimp lightly floured and sautéed with garlic, butter, white wine and lemon served on a bed of garlic spinach with your choice of pasta or potato...$31

- **J.MORGAN’S CAPTAIN’S PLATTER**
  Fresh Cod, jumbo sea scallops and shrimp, calamari and zucchini in our seasoned batter, fried and served with cocktail sauce and our homemade lemon tartar sauce...$29

- **BAKED STUFFED JUMBO SHRIMP** or **BAKED STUFFED LAZY LOBSTER**
  Stuffed with more shrimp, garlic butter crumbs and topped with Swiss cheese | Shrimp...$29 • Lobster...$32

- **STEAMED MAINE LOBSTER**
  Served with Cabot butter and lemon...$28

- **ALASKAN KING CRAB LEGS**
  1 ¼ lbs steamed crab legs served with garlic parsley butter and lemon...$36

**CHICKEN, LAMB & DUCK**

- **VERMONT MAPLE & POMEGRANATE GLAZED DUCK**
  Half duck roasted crispy with a Vermont maple syrup pomegranate balsamic glaze...$26

- **CHICKEN MARSALA**
  Thin cutlets pan seared with shallots, mushrooms, butter and sweet marsala wine sauce...$24

- **CHICKEN VERMONT**
  Boneless chicken breast pan seared, topped with honey mustard, Black Forest ham and Cabot cheddar...$24

- **RACK OF LAMB**
  A whole rack crusted with pistachios, garlic, rosemary, panko crumbs and dijon...$34

- **CHICKEN VERMONT**
  Boneless chicken breast pan seared, topped with honey mustard, Black Forest ham and Cabot cheddar...$24
## Burgers & Sandwiches

I/2 LB Fresh Ground Filet, NY Strip Steak, Prime Rib and Chuck Served with Fries, Mixed Greens or Fresh Fruit | $3 Parmesan Truffle Fries

### Substitute any burger for a vegetarian Beyond Beef Burger

<table>
<thead>
<tr>
<th>Burger</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Classic Steak Burger</td>
<td>$12</td>
</tr>
<tr>
<td>Cowboy Burger</td>
<td>$15</td>
</tr>
<tr>
<td>J. Morgan's Pub Burger</td>
<td>$14</td>
</tr>
<tr>
<td>Bacon Blue Vermont Turkey Burger</td>
<td>$15</td>
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</tbody>
</table>

### Salads

**Make it vegetarian with two balsamic & herb grilled portabellas**

### Giant Caesar Your Way

- The Classic with white anchovies....$10 | Blackened - $8 - Plain Grilled Chicken.....$12
- Fried Calamari - $8 - Fried Popcorn Shrimp.....$14 • Grilled Salmon - $8 - Seasoned Steak.....$16

### The Crunchy Pub

- Crispy chicken tenders or shrimp tossed in our sweet and glazy hot sauce over romaine with cucumbers, scallions, tomatoes, avocado, bacon and blue cheese dressing | Chicken.....$14 • Shrimp.....$16

### The Greek

- Romaine lettuce, Greek olives, red onions, cucumbers, artichoke hearts, tomatoes, roasted red peppers, feta cheese and chickpeas all tossed in a light Greek red wine vinaigrette.....$12 • Grilled Chicken.....$14 • Sautééd Shrimp.....$16

### Bayley Hazen Blue New York Strip

- Chopped romaine, mesclun, green beans, tomatoes and scallions tossed in our sweet balsamic and herb oil dressing topped with sliced Montreal seasoned New York strip, Bayley Hazen blue cheese and shoestring onion rings.....$18

### The Vermont

#### The J. Morgan’s Cobb

- Bacon, tomatoes, avocado, scallions, hard boiled egg, cheddar, gorgonzola cheese and chopped romaine served with a creamy honey mustard dressing.....$12 • Grilled Chicken.....$14 • Sautééd Shrimp.....$16
- Grilled Steak.....$18 • Fresh Whole Maine Lobster Meat.....$26

### Seared Ahi Tuna

- Seared pepper tuna, marinated olives, grape tomatoes, fresh French beans, herbed potatoes, capers and hard boiled egg on a bed of mesclun greens dressed with a dijon lemon dill vinaigrette.....$16

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