

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.
Chicken.....\$12 • ½ lb of Shrimp.....\$14

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

SERVED WITH OUR FAMOUS GARLIC BREAD & SIGNATURE HOUSE SALAD

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

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

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STEAKS & SEAFOOD

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** -or- **LOADED.....\$2** **SHOE STRING FRENCH FRIES** -or- **SWEET POTATO FRIES**

SIDE SALADS SIGNATURE HOUSE SALAD INCLUDED WITH ALL ENTRÉES
\$3 UPGRADE YOUR SALAD -or- \$9 WITHOUT ENTRÉE

SIGNATURE HOUSE

Romaine lettuce, grape tomatoes, kalamata olives and gorgonzola cheese with a balsamic vinaigrette

VERMONT

Apples, cranberries, golden raisins, Cabot Extra Sharp Cheddar, pecans, red onions, cucumbers and mixed greens in a Vermont maple mustard vinaigrette

CLASSIC CAESAR

Housemade dressing, parmesan cheese, white anchovies and our garlic parmesan croutons

WEDGE

Iceberg lettuce, grape tomatoes, applewood smoked bacon, thin red onion with our chunky blue cheese dressing

STEAKS & CHOPS TOP CHOICE CERTIFIED BLACK ANGUS, MIDWESTERN BEEF, AGED IN HOUSE FOR A MINIMUM OF 28 DAYS & CUT DAILY

RARE - cool dark red center **MR** - warm red center **M** - warm pink center **MW** - almost no pink center **WELL** - no pink center
{ NOT RESPONSIBLE FOR WELL COOKED MEATS }

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 -or- Porcini mushroom blend, sautéed onion and an 8 yr balsamic -or- Vermont style topped with perfect butter and Bayley Hazen blue cheese -or- Chimichurri -or- Sautéed sherry 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 *-or-* 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

RACK OF LAMB

A whole rack crusted with pistachios, garlic, rosemary, panko crumbs and dijon.....\$34

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

STEAK BURGERS, SALADS & MORE

BURGERS & SANDWICHES

1/2 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

CLASSIC STEAK BURGER

LTO.....\$12 | Bacon.....\$2 | Cheese.....\$2
Sautéed mushrooms & onions.....\$2

COWBOY BURGER

BBQ glazed, bacon, shoestring fried onion rings,
shredded lettuce and cheddar cheese.....\$15

J.MORGAN'S PUB BURGER

Sweet and spicy glaze topped with bacon blue
cheese slaw and fried onion stirngs.....\$15

THE ALL AMERICAN CHEESEBURGER

LTO, pickles, ketchup and mustard, surrounded by
American cheese.....\$14

BACON BLUE VERMONT TURKEY BURGER

Vermont's Misty Knoll turkey seasoned, grilled and
served on a soft challah roll with roasted garlic mayo,
bacon, Bayley Hazen blue cheese, sweet caramelized
onions and LTO.....\$15

HOISIN PORK SLIDERS

Hoisin glazed ground pork, honey lime slaw with
cucumbers, radish, cilantro, scallions, crispy
wontons and a side of Sriracha mayo.....\$14

J.MORGAN'S FAMOUS PLAZA CLUB

Freshly roasted hand-carved turkey breast with
bacon, lettuce, tomato and mayo on three layers
of our toasted La Panciata cranberry pecan
bread with homemade cranberry chutney.....\$14

THE ULTIMATE GRILLED CHICKEN SANDWICH

Grilled chicken breast topped with LTO,
avocado, bacon and roasted garlic mayo.....\$12

J.MORGAN'S LOBSTER CLUB SANDWICH

A whole Maine lobster tossed with a touch
of mayo and lemon served on a grilled buttered
roll with shredded lettuce, bacon and
fresh avocado.....\$22

SALADS

MAKE IT VEGETARIAN WITH TWO BALSAMIC & HERB GRILLED PORTABELLAS
KALE CAN BE INCLUDED OR SUBSTITUTED IN ANY SALAD

GIANT CAESAR YOUR WAY

The Classic with white anchovies.....\$10 | Blackened *-or-* Plain Grilled Chicken.....\$12
Fried Calamari *-or-* Fried Popcorn Shrimp.....\$14 • Grilled Salmon *-or-* 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
Sautéed 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

Green Mountain Smokehouse chicken, apples, cranberries, golden raisins, Cabot Extra Sharp Cheddar,
toasted pecans, cucumber, red onions and mixed greens in a Vermont maple mustard vinaigrette.....\$15

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 • Sautéed Shrimp.....\$16
Grilled Steak.....\$18 • Fresh Whole Maine Lobster Meat.....\$26

SEARED AHI TUNA

Searred 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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