

J. MORGAN'S STEAKHOUSE

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

Teriyaki Chicken Skewers

Tenders marinated in our own sauce, grilled with fresh pineapple and served with peanut noodles and fresh scallions. \$9

Our Famous Jumbo Shrimp Cocktail

“THESE ARE NO WIMPY SHRIMP” \$15
You can add more for \$6 per shrimp.

Hot “n” Crunchy Chicken or Shrimp

Boneless white chicken or fried shrimp tossed in our sweet and glazy hot sauce. With celery and blue cheese slaw. WOW!
½ lb of Shrimp \$12 or Chicken \$9

Marsala Mushroom Toast

A blend of exotic mushrooms, fresh herbs, garlic and shallots in a light Marsala parmesan cream sauce. \$9

Chicken Quesadilla

Flour tortilla filled with grilled chicken, Pepper Jack cheese, scallions, black beans and corn. Served with a cilantro sour cream and salsa. \$9

The Onion Ring Tower

Extra large, extra crunchy, served with peppercorn ranch and BBQ dipping sauces. \$9

Warm Artichoke & Spinach Dip

Garlicky and cheesy with parmesan bread crumbs and crispy chips. \$9

Spicy Fried Pickle Spears

With dilly onion ranch & red remoulade sauce. \$8

Jumbo Stuffed Portabella Mushroom

Ask your server about today's creation. \$10

Fried Shrimp or Fried Calamari

Seasoned and lightly battered. With a tangy remoulade, spicy marinara or cocktail sauce. \$11

Fred's Style Calamari or Shrimp

Fried then tossed lightly with spicy Pepperoncini, white wine, garlic, roasted red peppers and butter. \$12

Saffron Littleneck Clams

Sautéed with garlic, tomatoes, onions, Italian parsley, saffron, white wine and butter. \$12

Tomato Basil Mussels

Fresh basil, marinara and a touch of cream. \$11

Red Thai Curry Mussels

Coconut cream, shallots and fresh cilantro. \$11

Millionaires Cake

Maine lobster, lump crab, shrimp, garlic, onions fresh herbs. Pan seared and served on a bed of spinach with a lemon caper butter sauce. \$14

Baked French Onion Soup \$6

Chef's Whim Soup \$4

Pasta Entrees

Served with Our Signature House Salad and Garlic Butter Bread

Papparadelle and Wild Mushrooms ~ Papparadelle wide egg noodle pasta, a blend of wild mushrooms, shallots, garlic, fresh herbs, a touch of butter & cream, parmesan cheese and white truffle oil. \$18

Portabella Stack ~ Marinated portabellas, herbed VT goat cheese, marinara, artichoke hearts, roasted garlic and sundried tomatoes. Served on a bed of baby spinach and a side of linguini. \$18

Smoked Salmon Alfredo ~ Smoked salmon, baby peas and linguini all tossed in a parmesan herb cream sauce. \$19 Without Salmon \$14

J.Morgan's Capellini ~ Grape tomatoes, fresh basil, onions & garlic in an olive oil white wine butter sauce tossed with fresh shrimp & fresh mozzarella balls. \$18 Without Shrimp \$14

Pesto Scallops ~ Jumbo sea scallops, bacon, tomatoes, onions and pine nuts in a pesto parmesan sauce over angel hair. \$24 Don't want bacon? Just say so!

Lobster Mac and Cheese ~ Our velvety four cheese sauce tossed with Cavatappi pasta and topped with the meat of a whole Maine lobster and garlic butter crumbs. \$26 WOW! Hold The Lobster \$14

Mediterranean Chicken ~ Artichoke hearts, Greek olives, sun-dried tomatoes, spinach, fresh herbs, onions, garlic, olive oil, white wine, butter, Feta cheese over penne. \$19 W/o chicken \$15

Polo Loco ~ Boneless chicken in a butter garlic sauce with diced tomatoes over penne. \$17

Chicken or Veal Piccata ~ Pan seared and served with a lemon caper butter sauce over capellini. \$19

Herb Chicken & Mushrooms ~ Fresh herbs, Portabella, Shiitake and button mushrooms in a light white wine butter sauce with sun-dried tomatoes, roasted garlic and baby spinach over capellini. \$18

The State of Vermont requires that all restaurants post the following notice: **Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions**
For parties of six or more and for parties with separate checks, an 18% gratuity will be added to your bill.

~ A Cut Above The Rest ~ We'll Steak Our Reputation On it

All Of Our Meat Is Aged A Minimum of 3 weeks for Optimal Tenderness and Trimmed Tight for an Exceptional Value. **USDA Aged In-House and Hand Cut Daily**

Rare = cool dark red center MR = warm red center M = pink center

MW = almost no pink center Well = no pink center

(Not Responsible for Well cooked meats)

~ New York Strips Steaks ~

Seasoned and grilled with shoestring fried onions or add a topping from below

14oz \$28 10oz \$22

~ Rib Eye Steaks ~

Seasoned and grilled with shoestring fried onions or add a topping from below

16oz \$32 12oz \$26

~ Porcini Mushroom Rubbed Rib Eye ~ Montreal Seasoned Rib Eye ~

Cast iron seared, finished with 8 year Old Balsamic reduction and caramelized onions.

16oz \$34 12oz \$28

Grilled then topped with an fresh chive compound butter.

16oz \$32 12oz \$26

~ Vermont Grass-Fed Teriyaki Steak ~

Marinated steak, grilled then glazed with house made teriyaki

Topped with scallions, sesame and grilled pineapple. 8oz \$22

~ Our Special Bone-in Cuts ~

Why Bone-in? Meats that are cooked on the bone are more tender, juicy and flavorful.

Cowboy (Bone-in Prime Rib), Porterhouse, Bone-in Filet, Kansas City (Bone-in NY Strip),

Veal Chop, Pork Chop, Lamb & more. See what's available tonight! \$ Market

~ Center Cut Filet Mignon ~

Pan seared to your liking and served with roasted garlic demi-glaze on a garlic crouton.

10oz \$30 ~ 7oz \$25

~ Bacon Wrapped Filet Kabobs ~

Filet wrapped in apple smoked bacon skewered with sweet onions, grilled and served on a bed of our caramelized onion & blue cheese sauce. \$28

~ Prime Rib of Beef ~

Aged in-house, rubbed with cracked black pepper, Kosher salt and fresh garlic.

Slow roasted daily. Get It While It Lasts!

16 oz. \$32 12 oz. \$26 (House Cut) 8 oz. \$20

~ Enhance your steak with one of the following complements ~

J.Morgan's Perfect Style: topped with fresh herbs, garlic and 100% EVOO \$2
Jack Daniel's BBQ Whiskey Glaze with caramelized onions, shallots and garlic \$2
J.Morgan's own rich Mushroom Marsala \$3
Caramelized Onions & blue cheese sauce \$3
Fire Roasted Peppers & Onions with melted Cabot pepper jack cheese \$3
Sautéed Mushrooms, onions & melted Swiss \$3
Au Pouive with brandy cream sauce \$2
Dijon Blue: Crusted with melted Gorgonzola Cheese & Grey Poupon \$3

~ Sides (Perfect For Sharing, Or Not) ~

Parmesan Truffle Fries \$8 ~ Creamed Spinach topped with fried onions \$6

Broccoli with 5 cheese sauce and garlic butter crumbs \$8

*Jumbo Scallop Scampi \$10 ~ *Jumbo Shrimp Scampi \$10

*Whole Steamed Maine Lobster \$16 Or *1/2 lb of Alaskan King Crab \$16

*(Available with meals only)

All Entrees Come With

Our Signature House Salad: whole leaf romaine, grape tomatoes, Kalamata olives and gorgonzola.

Or you may add a Classic Caesar Salad with or without anchovies and homemade croutons. \$2

Wedge Salad: iceberg lettuce, grape tomatoes, bacon, red onion and thick blue cheese dressing. \$3

Beefsteak Tomato Salad with sliced sweet onions, bacon, mixed greens and ranch blue cheese dressing. \$3

Chef's fresh Vegetables of the Day and a choice of one of our starches:

Blue cheese topped Garlic Smashed Red Bliss Potatoes, Lyonnais Potatoes,

Seasoned Baked Potato plain or load it with sour cream, cheese, bacon & scallions for \$2, Sweet Baked Potatoes

with cinnamon sugar butter, Chef's Special Starch, Shoe String French-Fries or Sweet Potato Fries

~ SEAFOOD ~

Seared Salmon \$20

Grilled Mahi Mahi \$21

Grilled Swordfish \$24

Seared Haddock \$18

Seared Tilapia \$18

Fish Of The Day Market \$

Simply prepared with extra virgin olive oil, fresh lemon and sea salt

~ Enhance your fish with one of the following complements ~

VT Maple Ginger Glazed ~ VT Maple syrup, fresh ginger & soy \$2

Lemon Dijon Vinaigrette with julienne red onions, capers & dill \$2

Fresh Fruit Salsa ~ Pineapple, mango, kiwi, cilantro, red onion, jalapeño, lime juice & honey \$3

Mediterranean ~ Artichokes, Kalamata olives, onions, sundried tomatoes and fresh herbs \$4

Parmesan Crusted ~ Parmesan herb crumbs and a lemon béchamel sauce \$3

Coconut Crusted ~ Sweet coconut crumbs, baked crispy and served with an apricot ginger glaze \$3

~ FROM THE SHELL ~

Baked Stuffed Jumbo Shrimp Or Lobster

Stuffed with more shrimp, garlic butter crumbs and Swiss cheese. \$25 ~ \$29

Shrimp Scampi J.Morgan's Style

Large shrimp lightly floured and sautéed with lots of garlic, butter, white wine and a hint of lemon.

Your choice of pasta or starch. \$24

Blackened Jumbo Scallops or Shrimp

Dredged in cajun spice, seared on cast iron and served with grilled fresh pineapple and cooling cilantro sour cream. \$24

Honey Miso-Glazed Scallops

Jumbo scallops glazed with our honey sauce and served on a bed of sautéed spinach, onions and crisp bacon. \$24

Scallops L'Orange

Jumbo scallops pan seared in an orange essence Beurre blanc sauce with grape tomatoes, shallots and baby spinach. \$24

Steamed Maine Lobster

Served with Cabot butter and lemon.

One \$26 or Two \$36

Alaskan King Crab Legs

1½ lb steamed and served with garlic parsley butter and lemon. \$34

J.Morgan's Captain's Platter

Fresh white fish, jumbo sea scallops, large shrimp, calamari and fried zucchini in our seasoned batter, fried and served with our homemade lemon tartar sauce. \$25

Fruits De Mare

Lobster, mussels, clams, calamari, shrimp & scallop sautéed in a white wine, garlic, lemon, basil, parsley & butter with a hint of red pepper.

With grilled garlic bread. \$29

Drunken Mussels

Jumbo Blue Maine mussels, garlic, onions and red pepper flakes flambéed with vodka and finish with marinara and a hint of cream over angel hair pasta. \$20

~ LAMB, PORK AND CHICKEN ~

Perfect Lamb Chops Two 6oz T-bone chops seasoned, grilled and topped with fresh herbs, EVOO, garlic and sherry with a side of fresh apple mint jelly. \$26

Rack of Lamb A whole rack crusted with pistachio nuts, garlic, rosemary, panko crumbs and Dijon mustard. \$26

Bacon Wrapped Pork Filets If you like pork you will love these tender filets.

Two 5oz pork filets double basted with our honey maple glaze.

Served with our fire roasted Vermont apple chutney \$18

Pomegranate Glazed Duck Half duck roasted crispy with a

Vermont maple syrup pomegranate balsamic glaze. \$22

Tender Veal or Chicken Marsala Thin cutlets pan seared with shallots, mushrooms, butter and sweet Marsala wine. Chicken \$18 Veal \$22

Chicken Vermont Boneless chicken breast pan seared, topped with honey mustard, Black forest ham and Cabot cheddar cheese. \$20

Chicken Français Boneless chicken breast floured, egg washed, pan seared and finished with a lemon butter caper sauce and fresh baby spinach. \$19

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Steak Burgers & More

Our 1/2lb burger is made from filet, NY strip steak, prime rib and chuck, ground fresh and hand formed
(You simply will not find a better burger)

~Bacon Mushroom Onion Cheese Burger ~

Topped with shaved sweet sautéed onions, button mushrooms, three slices of thick cut apple smoked bacon and two slices of your favorite cheese. \$13

~ Cowboy Burger ~

House made BBQ, bacon, fried onion strings and cheddar cheese. \$13

~ Montreal Burger ~

Montreal steak seasoning topped with Dijon mustard and gorgonzola cheese. \$12

~ Southwestern Jalapeño Burger ~

Fresh avocado, pepper jack cheese, lettuce & fried jalapeños with cilantro sour cream and house salsa. \$13

~ The All American Double Cheese Burger ~

Two 4oz burgers topped with lettuce, tomato, onions, pickles, American cheese, ketchup and mustard. \$12

~ Steakhouse Crock Burger ~

Our grilled burger served in a crock with our French onion soup, melted Swiss and toasted bun. Like a French Dip. \$14

~ Vermont Turkey Burger ~

Misty Knoll all natural ground turkey seasoned, grilled and served on a soft grilled Challah roll with roasted garlic mayo, peppered bacon, Cabot cheddar cheese, avocado, lettuce, tomato and onion. \$14

~ Vegetarian Portabella Burger ~

Grilled portabella, veggie burger, VT goat cheese, tomato, baby spinach and roasted red pepper aioli. \$12

~ Barbecue Pulled Pork ~

BBQ pulled pork, apple bacon blue cheese slaw and melted pepper jack cheese piled high on a soft roll \$10

~The Ultimate Grilled Chicken Sandwich ~

Grilled chicken breast topped with crisp lettuce, tomato, onion, avocado, apple smoked bacon and served on a grilled Challah roll with a roasted garlic mayo. \$12

~ Buttermilk Fried Chicken Sandwich ~

Crispy juicy chicken with sliced dill pickles, shredded lettuce and a touch of mayo on Challah roll. \$10

~ Lobster Club Sandwich ~

A whole Maine lobster tossed with a touch of mayo and lemon. Served on a buttered roll with shredded lettuce, apple wood smoked bacon and fresh avocado. \$17
(Simply the Best)

~ Crispy or Grilled Fish Taco ~

White fish with creamy adobe sauce, fresh lime, avocado, shredded cabbage and cilantro in a chipotle wrap. \$12

~ Salmon Dill Burger ~

Fresh Atlantic salmon seasoned and grilled with lemon & herbs, topped with a fresh dill tarter sauce.
Served on a grilled Challah roll with crisp lettuce. \$12

~Wasabi Grilled Mahi Sandwich ~

Grilled then glazed with teriyaki sauce and topped with paper thin cucumbers and red onion slaw. With wasabi cucumber mayo on a grilled Challah roll. \$12

~ J.Morgan's Plaza Club ~

Hand carved turkey breast with apple smoked bacon, lettuce, tomato and Mayo on three layers of our toasted cranberry pecan bread. Cranberry chutney add the finishing touch. \$11

Flatbreads & Salads

Prosciutto & Fig Flatbread \$14

Fontina and Mascarpone cheese drizzled with sweet fig balsamic and served with a side baby arugula salad.

Margarita Flatbread \$12

Fresh basil & mozzarella, grape tomatoes and EVOO with a classic Caesar or our house salad.

The Greek Flatbread \$12

Olive oil and garlic rubbed crust, sundried tomatoes, Feta cheese, Kalamata olives, red onions and a side Greek salad.

~ Giant Caesar with Your Favorite Topping ~

The Classic with Anchovies. \$8

Grilled Chicken \$11 Fried Calamari, Fried Popcorn Shrimp, Grilled Salmon or Marinated Steak \$14

~ The Chopped Italian Salad ~

Shredded lettuce, thinly sliced roma tomatoes, sliced black olives, banana pepper rings, diced red & green peppers with julienned Salami, Capicola and provolone cheese.
Drizzled with house Italian. \$13

~ Steak Tip Salad ~

Chopped romaine, mescaline, green beans, tomatoes, scallions and gorgonzola cheese tossed in our sweet balsamic and herb oil dressing. With Montreal grilled sirloin steak and shoestring onion rings. \$14

~ The Mediterranean Salad ~

Romaine lettuce, Kalamata olives, artichoke hearts, red onions, cucumbers, tomatoes, green pepper, roasted red peppers, feta cheese & chick peas.
Tossed in a light Greek red wine vinaigrette. \$10
Sautéed Shrimp \$14 ~ Grilled Chicken \$13

~ J.Morgan's Cobb ~

Bacon, tomatoes, avocado, scallions, egg, cheddar & gorgonzola cheese on chopped romaine with creamy honey mustard dressing. \$10
Grilled Chicken \$13 ~ Sautéed Shrimp \$14
Grilled Steak \$15 Whole Maine Lobster Meat \$18

~ Asian Salad ~

Mixed greens with carrots, shredded cabbage, scallions, fresh oranges and sesames. Tossed in a honey-lime vinaigrette drizzled with peanut sauce and topped with crispy fried wontons. \$9
Tandoori Chicken \$12 ~ Sautéed Shrimp \$14

~ Buffalo Chicken Salad ~

Buttermilk fried chicken, chipotle candied pecans, corn, red onion, scallions, tomatoes, shredded cheddar and chopped romaine tossed with peppercorn ranch dressing.
Served with a spicy pub sauce. \$12

Save Room For Our Amazing Desserts!