

# ~Dinner Menu~

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

## Teriyaki Chicken Skewers 8.99

Tender chicken marinated in our own sauce, grilled with fresh pineapple and served with peanut noodles and fresh scallions.

## Our Famous Jumbo Shrimp Cocktail

“THESE ARE NO WHIMPY SHRIMP” 14.99

You can add more for \$4.00 per

## Honey Pub Chicken or Shrimp

Boneless white chicken tenders or tender shrimp fried and tossed in our sweet and glazy hot sauce.

With celery and blue cheese slaw. WOW!

½ lb of Shrimp 9.99 or Chicken 8.99

## Steak or Chicken Quesadilla 8.99

Baked flour tortilla filled with grilled chicken or ground seasoned steak, Pepper Jack cheese, scallions, black beans and corn.

Served with a cilantro sour cream and salsa.

## The Onion Ring Tower 8.99

Extra large & extra crunch, served with peppercorn ranch and BBQ dipping sauce.

## Warm Artichoke & Spinach Dip 7.99

Garlicky and cheesy with garlic parmesan bread crumbs and crispy chips.

## Chef's Whim Soup 3.99

## Baked French Onion Soup 4.99

## Parmesan Truffle Shoestring Fries 9.99

Crispy fries drizzled with white truffle oil and tossed with freshly grated parmesan cheese.

## Chef Special Stuffed Portabella Cap 9.99

Ask your server about today's creation.

## Fried Shrimp or Fried Calamari 9.99

Seasoned and lightly battered.

Served with our tangy remoulade or cocktail.

## Fred's Style Calamari or Shrimp 10.99

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

## Saffron Mussels 10.99

Sautéed with garlic, tomatoes, onions, Saffron, white wine and butter.

## Mussels Fra Diabolo 9.99

Spicy marinara sauce with garlic toast.

## Millionaires Cake 12.99

Maine lobster, lump crab, shrimp, garlic, onions fresh herbs and parmesan cheese.

Pan Seared and served on a bed a spinach with a lemon caper butter sauce.

# ~Pasta~

## **All Pasta Dishes Come With**

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

Or add \$1.99 For Our Classic Caesar Salad with or without anchovies. Or

Our Wedge Salad : Iceberg with blue cheese dressing, apple smoked bacon, tomato & red onions.

J.Morgan's Thin Spaghetti ~ Grape tomatoes, fresh basil, onions & garlic in an olive oil white wine butter sauce tossed with fresh shrimp & fresh mozzarella balls. 17.99 Without Shrimp 12.99

Smoked Salmon Alfredo ~ Smoked salmon, baby peas and linguini all tossed in a gorgonzola parmesan cream sauce. 18.99 Without Salmon 14.99

Pesto Scallops ~ Jumbo sea scallops, bacon, tomatoes, onions, pine nuts in a pesto parmesan sauce over linguini. 21.99 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. 24.99 WOW!

Mediterranean ~ Grilled chicken tossed with artichoke hearts, Greek olives, sun-dried tomatoes, spinach, basil, rosemary, onions, garlic, olive oil, white wine, butter, Feta cheese and penne. 17.99 W/o chicken 13.99

Polo Loco ~ Boneless chicken in a butter garlic sauce with diced tomatoes over penne. 16.99

Roasted Veggie Pasta ~ With fire roasted vegetables, tomato, roasted garlic, mushrooms, artichoke hearts and Chevre cheese surrounded with a chunky style marinara. 14.99

Veal Piccata ~ Thin strips of tender veal sautéed in a lemon caper Beurre blanc sauce over thin spaghetti. 18.99

Herb Chicken & Mushrooms ~ Chef's blend of fresh herbs with Portabella, Shiitake and New England mushrooms in a light white wine butter sauce with sun-dried tomatoes, roasted garlic and baby spinach over thin spaghetti. 17.99

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.**

*Due to food costs, prices may change without notice.*

# **~A Cut Above the Rest We'll Steak our Reputation on it~**

**All Our Meat Is Aged A Minimum of 3 week and Trimmed Tight for Optimal Tenderness.**

**\*\*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, Grilled with Shoe String Fried Onions or Add a Topping From Below**

**16oz 28.99 12oz 21.99 8oz 19.99**

## **~ Rib Eye Steaks ~**

**Seasoned, Grilled with Shoe String Fried Onions or Add a Topping From Below**

**16oz 26.99 12oz 22.99**

## **~ Porcini Mushroom Rubbed Rib Eye ~**

**Seared, Then Served with 8 year Old Balsamic  
Vinegar and Caramelized Shallots.**

**16oz 31.99 12oz 26.99**

## **~ Montreal Seasoned Rib Eye ~**

**Grilled Then Topped With a Roasted  
Garlic Compound Butter.**

**16oz 27.99 12oz 23.99**

## **~ Teriyaki Sirloin Steak ~**

**House Made Teriyaki, Marinated Sirloin Steak, Grilled Then Glazed and  
Served with Fried Wontons, Scallions, Sesame and Grilled Pineapple**

**8oz 18.99**

## **~ Our Special Bone-in Cuts ~**

**Cowboys, Porterhouses, Kansas City (Bone-in NY Strip), Veal Chops, Pork Chops & More**

**See what's available tonight**

## **~ Center Cut Filet Mignon ~**

**Pan seared and roasted to perfection with roasted garlic demi-glace.**

**10oz 27.99 ~ 7oz 20.99**

## **~ 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. 26.99 12 oz. 22.99 (House Cut) 8oz. 19.99**

## **~ What's Your Favorite Steak Topping? \$2.00 ~**

**J.Morgan's Perfect Style, Topped with Fresh Herbs, Garlic and 100% EVOO**

**BBQ Whiskey Glaze Topped with Caramelized Onions, Shallots and Garlic**

**Brown Sugar Espresso Rubbed, Seared on Cast Iron (And yes, it's decaf)**

**Sautéed Mushrooms, Onion and Melted Swiss Cheese**

**Au Pouive with Brandy Peppercorn Cream Sauce**

**Melted Blue Cheese & Dijon Mustard**

**Mushroom Marsala Sauce**

## **~ Sides Perfect For Sharing, Or Not ~**

**Creamed Spinach Topped with Fried Onions \$4.00**

**Parmesan Truffle Shoestring Fries \$4.50**

**½ Portion of Scallops or Shrimp Scampi \$7.99**

**Whole Steamed Maine Lobster or ½ lb of Alaskan King Crab \$14.99**

**Jumbo Grilled Shrimp with Sautéed Garlic Spinach \$8.99**

**(Available with meals only)**

## **All Dinners Come With**

**Our Signature House Salad; Whole Leaf Romaine, Grape Tomatoes, Kalamata Olives and Gorgonzola.**

**(Our Classic Caesar Salad with or without Anchovies and Homemade Croutons**

**Our Wedge Salad; Iceberg Lettuce, Grape Tomatoes, Bacon, Red Onion  
and Thick Blue Cheese Dressing may be added for 1.99)**

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**Chef's Fresh Vegetables of the Day and A Choice of One of Our Starches:**

**Blue Cheese Topped Garlic Smashed Red Bliss Potatoes, Buttery Mashed Potatoes,**

**Seasoned Baked Potato (load it with sour cream, cheese, bacon & scallions for 1.00),**

**Whole Baked Sweet Potatoes with Cinnamon Sugar Butter, Chef's Special Starch,**

**French-Fries or Sweet Potato Fries.**

# ~Lamb, Pork & Chicken~

**Rack of Lamb** A whole rack crusted with pistachio nuts, garlic, rosemary, bread crumbs and Dijon mustard. 22.99

**Mint Lamb Lollipops** A whole rack of New Zealand lamb chops sliced & marinated with fresh herbs, 100% EVOO, garlic and sherry. Grilled and served with fresh apple mint jelly. 21.99

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

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

Served with a wedge of fresh grilled pineapple. 18.99

**Pomegranate Glazed Duck** Half duck roasted crispy with a pomegranate balsamic reduction. 20.99

**Chicken or Veal Marsala** Thin cutlets pan seared with shallots, mushrooms, butter and sweet Marsala wine. **Chicken** 18.99 **Veal** 18.99

**Chicken Vermont** Boneless breast of chicken topped with honey mustard, ham and cheddar cheese then baked to perfection. 18.99

**Chicken Français** Boneless breast of chicken floured, egg washed, pan seared and finished with a lemon butter caper sauce and fresh baby spinach. 18.99

# ~Fresh Seafood~

## **Baked Stuffed Jumbo Shrimp**

Stuffed with more Shrimp, garlic butter crumbs and Swiss cheese. \$21.99

## **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: pasta or starch. \$20.99

## **Honey Soy Glazed Scallops**

Jumbo scallops glazed with our honey sauce and served on a bed of sautéed spinach, onions and crisp bacon. \$20.99

## **Blackened Jumbo Scallops**

Jumbo Scallops dredged in Cajun spice, Cooked on a cast iron skillet and served with grilled fresh pineapple a cooling cilantro sour cream. \$19.99

## **Scallops L'Orange**

Jumbo scallops pan seared in an orange essence beaur blanc sauce with grape tomatoes, shallots and baby spinach. 19.99

## **Alaskan King Crab Legs**

1 ½ lb steamed and served with garlic parsley butter and lemon. \$31.99

## **Baked Maine Lobster**

Stuffed with shrimp & garlic butter crumbs And topped with Swiss cheese. \$26.99

## **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 caper tartar sauce \$23.99

## **Parmesan Crusted Salmon**

Rolled in a parmesan herb crumbs, baked served with a lemon béchamel sauce. 18.99

## **Maple Roasted Salmon**

Pan seared and served with a maple ginger sauce. 18.99

## **Orange Pistachio Crusted Salmon**

Topped with a pistachio, orange zest, honey and panko crumbs baked and served with an orange béchamel sauce. 19.99

## **Tilapia Français**

Tilapia filet floured, egg washed, pan seared and finished in the oven with a lemon butter caper sauce and fresh baby spinach. 18.99

## **Grilled Mahi Mahi**

Grilled and topped with a light lemon Dijon vinaigrette with julienne red onions, capers on a bed of sautéed spinach. 17.99

## **Steamed Maine Lobster**

Served with garlic butter and lemon. **One lobster 24.99 or Two lobsters 35.99**

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# ~Signature Salads & More~

## Asian Chicken or Shrimp Salad

Mixed greens with cilantro, green onion, carrots and red & white shredded cabbage, Topped with Tandori marinated chicken or shrimp, fresh oranges and sesame seeds. Tossed in a honey-lime vinaigrette and drizzled with peanut sauce and crispy wontons. Chicken \$10.99 ~ Sautéed Shrimp 12.99

## Barbecued Shredded Chicken

Romaine lettuce, tomatoes, cucumbers, avocado, fresh corn & black beans tossed in our ranch dressing, then topped with barbecued shredded chicken. Served with tortilla chips & jalapeno corn bread. 10.99

## The Mediterranean

Romaine lettuce, Greek olives, red onions, cucumbers, tomatoes, Feta cheese and chickpeas. Tossed in a light herb olive oil and red wine vinegar dressing. 8.99

Add 1/2lb sautéed shrimp or Grilled Tilapia. 12.99

## J.Morgan's Great Cobb

Chicken, bacon, tomatoes, avocado, scallions, egg, cheddar cheese and gorgonzola over chopped romaine & served with a creamy honey mustard dressing.

Grilled Chicken 10.99 ~ Sautéed Shrimp 12.99 ~ Grilled Steak 13.99

## Our Giant Caesar with Your Favorite Topping

The Classic with anchovies. 7.99 ~ Grilled Chicken. 10.99

Grilled Salmon, Grilled Steak, Fried Calamari or Popcorn Shrimp 13.99

## Steak Tip Salad

Chopped romaine, mescaline, green beans, tomatoes, scallions and gorgonzola cheese all tossed in our sweet balsamic and herb oil dressing. Topped with Montreal seasoning grilled steak and topped with homemade shoe string onion rings. 12.99

**The Sandwiches below come with French Fries, Sweet Potato Fries or Fresh Fruit Salad.**

## Our Famous Montreal Burger

Freshly ground Filet, New York Strip and Rib-eye burgers. It's truly amazing.

Seasoned with Montreal steak seasoning and topped with Gorgonzola cheese. Want it plain? Just ask.

Served on a ciabatta roll with lettuce, tomato and onion. 9.99 Add Bacon 1.50

## Open Faced Seared Steak Sandwich

Seared thick cut prime rib topped with sautéed mushrooms, onions and melted Swiss cheese on grilled garlic toast. 12.99

Steakhouse Style Gyro Tender shaved seasoned beef, tomatoes, onions and shredded lettuce on a soft grilled pita with Taziki sauce. 9.99

Wasabi Grilled Mahi Mahi Sandwich Teriyaki marinated, grilled and served with paper thin cucumbers and red onion topped with Wasabi mayo on ciabatta. 9.99

Fish Fajita Sautéed onions & mixed peppers, with a healthy portion of seasoned white fish, with diced tomatoes, shredded lettuce, cilantro, cheddar cheese & fresh salsa. 9.99

Blackened Tilapia Sandwich Dusted with our own Cajun spices, cooked on cast iron and served on a roll with LTO and Louisiana remoulade sauce. 9.99

The Plaza Club Fresh roasted and hand carved turkey breast with bacon, lettuce and tomato on homemade cranberry pecan bread with mayo and cranberry chutney. 8.99

Barbecue Pulled Pork Topped with our Cole slaw and Monterey Jack cheese. 8.99

California Chicken Sandwich Grilled chicken, bacon, cheddar and LTO.

Served on a toasted ciabatta roll with an avocado spread. 9.99

Grilled Garden Burger topped with a goat cheese, roasted red pepper, onion, spinach and tomato spread on ciabatta roll with lettuce, tomato and onion. 9.99

# ~Grilled Thin Pizza with Salad~

**Thin and Crispy with Designer Toppings and Comes with a Choice of One of Our House Salads**

Three Cheese ~ Fresh Roma tomatoes, garlic, a touch of marinara, basil, mozzarella, provolone and parmesan cheese. 10.99

VT Chevre & Wild Mushroom Pizza ~ Blend of mushrooms, red onions, black olives, toasted pine nuts, fresh herbs, garlic, mozzarella and Chevre cheese. 10.99

Mediterranean Pizza ~ Garlic and olive oil crust topped with red onions, black olives, fresh spinach, artichokes, Feta & mozzarella cheese. 10.99

Hawaiian Pizza ~ Fresh pineapple, Canadian bacon, marinara and mozzarella cheese. 10.99

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