

Appetizers and Small Plates

DINNER

J's Bleu Chips

house cut potatoes | bleu cheese crumbles | tomatoes | scallions | bleu cheese-garlic cream

Calamari

fried calamari | red pepper aioli | pico de gallo

Bruschetta

diced roma tomatoes | fresh basil | chevre | balsamic | french baguette

Tequila Steamed Mussels

fresh mussels | andouille sausage | tomato | scallions | garlic | tequila | butter

Stuffed Mushroom Caps

woodland mushrooms | gorgonzola cheese | spinach | white wine | garlic | panko

Vidalia Onion Rings

sweet vidalia onions | panko crumbs | remoulade

Jalapeno Crab Dip

bleu crab | jalapeno | havarti | artichoke hearts | scallion | tomato | parmesan | toast points

J's Thai Lavosh

grilled chicken | havarti | basil | tomato | scallions | peanuts | sweet chili sauce | flat bread lavosh

Seafood Trio

maine lobster | escargot | gulf shrimp | havarti cheese | garlic pesto

Bloody Mary Shrimp

gulf shrimp | tomato-horseradish puree | vodka | tabasco | lemon

From the Garden

Ginger Salmon Salad

mixed greens | grilled salmon | asparagus | peanuts | red peppers | mandarin | oranges | sesame-ginger dressing

Tortellini Caesar Salad

cheese tortellini | romaine | grilled chicken | black olives | parmesan | crisp | croutons | parmesan cheese | sundried tomatoes

Cajun Chicken Salad

romaine | crispy-spice chicken | bleu cheese | cucumber | tomato | egg | cheddar cheese | bacon | red onion

J's Black and Bleu

field greens | beef tenderloin | bacon | candied walnuts | tomato | cucumber | bleu cheese crumbles | balsamic vinaigrette

Our Soups

French Onion

Tomato Basil

Chicken Cheese Tortilla

Chef's Soup of the Day

J's Burgers & Sandwiches

J's Bleu Burger

bleu cheese sauce | onion ring | bleu cheese crumbles | lettuce | tomato | onion | pickle

J's Steakhouse Burger

mushrooms | swiss | steakhouse mayo | onion ring | lettuce | tomato | onion | pickle

California Turkey Burger

ground turkey | bacon | avocado | provolone | dijon mustard | lettuce | tomato | pickle | onion

Peanut Butter Bacon Burger

peanut butter | bacon | havarti cheese | lettuce | tomato | onion | pickle

Bird Bacon BBQ

grilled chicken | bacon | cheddar cheese | bbq sauce | lettuce | tomato | onion

J's Reuben

corned beef | sauerkraut | 1,000 island | swiss cheese | marble rye

burgers & sandwiches are served with your choice of fries, sweet potato fries, or house chips

Our Hand Cut Steaks

OUR STEAKS ARE CUT DAILY, AGED 28 DAYS AND CHOSEN FOR THEIR COLOR, MARBLING AND TENDERNESS.

Tenderloin Filet 6 oz 8 oz	Ribeye 12 oz 16 oz	New York Strip 12 oz 16 oz
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Additional Steak Toppings			
\$3	Béarnaise	\$6	Shrimp (3)
\$3	Mushrooms	\$2	Grilled Onion

ALL STEAKS ARE SERVED WITH CHEF'S VEGETABLES AND YOUR CHOICE OF SOUR CREAM & CHIVE MASHED, BAKED POTATO, FRENCH FRIES, OR WILD RICE BLEND

RARE - RED COOL CENTER | **MEDIUM RARE** - RED WARM CENTER | **MEDIUM** - LIGHT RED, HOT CENTER
MEDIUM WELL - PINK, HOT CENTER | **WELL DONE** - NO PINK, BROILED THROUGHOUT

Fish & Seafood

Minnesota Walleye

sautéed walleye | wild rice blend
 asparagus | lemon-dill aioli

Spiced Alaskan Salmon

grilled salmon | orange glaze
 wild rice blend

Blackened Cod

pacific cod | cajun spice | bleu cheese
 reduction | bacon-corn salsa
 wild rice blend

Butterfly Jumbo Shrimp

Lightly fried | tomato-horseradish puree

Fremont Favorites

Filet Oscar

tenderloin filet | sour cream & chive
 mashed | grilled asparagus | lump
 bleu crab meat | béarnaise

Chicken Fried Steak

sour cream & chive mashed
 choice of gravy | chef's vegetable

Surf & Turf Kabobs

gulf shrimp | ny strip | red & green
 peppers | mushrooms | zucchini | onions

Tuscan Ribeye

grilled ribeye | fingerling potatoes
 tomato herbed shallots | balsamic glaze
 chef's vegetable

Pork Loin Chop

grilled boneless chop | peach-jalapeno
 jam | wild rice blend | chef's vegetable

J's Liver & Onions

sautéed beef liver | grilled onions
 sour cream & chive mashed
 chef's vegetable

Chicken Oscar

grilled chicken | sour cream & chive
 mashed | grilled asparagus | lump bleu
 crab meat | béarnaise

California Chicken

sautéed chicken | avocado | capers
 lemon cream | wild rice blend
 chef's vegetable

Pasta & Italian

Chicken Parmesan

crispy chicken breast | linguini
 marinara | mozzarella | parmesan

Tortellini Carbonara

cheese tortellini | bacon | mushrooms
 grilled chicken | caramelized onions
 green peas | parmesan cream

Lobster Da' Vinci

maine lobster | sun-dried tomato
 fresh basil | cream | asiago cheese

Beef & Gorgonzola Penne

beef tips | penne pasta | sun-dried
 tomato | gorgonzola | mushrooms
 spinach | pesto cream sauce

Add a House or Caesar Salad to any entrée:

house \$3 | caesar \$4

Please inform your server of any food related allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.