

## Appetizers & Soups

### New England Clam Chowder

Our recipe made from scratch and loaded with fresh littleneck clams 6

### French Onion Soup

Made with caramelized onions and topped with toasted French bread and bubbling Swiss 6

### NEW! Steakhouse Chili

Our recipe made from scratch with fall apart tender braised ribeye 6

### Shrimp Cocktail

Six jumbo shrimp served with spicy cocktail sauce 10

### NEW! Portuguese Pigs in a Blanket

Slices of Linguica sausage wrapped in puff pastry, baked until golden; served with sweet mustard sauce 6

### Calamari Fritti - Spicy!

Tossed with sliced hot cherry peppers, breaded, and flash fried. Served with lemon herb aioli and marinara 11

### NEW! Wild Mushroom Crostini

French bread topped with prosciutto, roasted mushrooms, parmesan, and balsamic fig glaze 7

### Artichoke Spinach Dip

Perfectly flavored with roasted garlic and smoked mozzarella. Served with a sliced French baguette 9

### NEW! Chili Rubbed Ahi Tuna

Fresh yellow fin rubbed with chili spice blend, seared rare and stacked on a wonton chip with fresh sprouts, avocado, red onion; drizzled with wasabi aioli and ponzu sauce 12

### Wild Oysters on the Half Shell

Ask your server about today's selection. Subject to availability and market price.

### Thai BBQ Wings

A dozen juicy chicken wings rolled in our homemade sauce and served with bleu cheese 10 or substitute buffalo style

### Tater Tots

Reinvented and handmade with cheddar, Monterey Jack cheese and chives. Served with a side of chipotle ketchup 6

## Salads & Salad Bar

### The Wedge

Iceberg with crumbled gorgonzola, red onion, bell pepper, tomato, potato crisps and bleu cheese dressing 7

### Traditional Caesar

Crisp Romaine tossed with our homemade Caesar dressing and seasoned rye croutons half 6 / full 9

### NEW! Japanese Steak Salad

Grilled teriyaki skewer over a warm salad of spinach, carrots, broccoli, shiitake mushrooms and fried leeks 17

### Grilled Chicken Gorgonzola

Mixed greens, crumbled gorgonzola, candied walnuts, dried cranberries and fresh apple with maple vinaigrette 15

### Steak & Ripe Tomato

Vine ripened tomato, red onion, fresh basil, crumbled gorgonzola, roasted garlic cloves, a side of balsamic vinaigrette, with a sliced and grilled aged top sirloin 17 Without steak 10

### Jesse's Famous Salad Bar

All-you-can-eat salad bar with the freshest ingredients and homemade salads. Featuring locally grown produce when available 12 With soup 14

Nightly specials regularly feature organic salads, locally sourced meats and fresh, sustainable fish choices. Our chef is committed to bringing you fresh vegetables, herbs and spices. Ask your server for more information about our dedication to bringing more environmentally conscious foods to your dining experience at Jesse's.

# Jesse's Steaks, Seafood & Tavern

## Sandwiches & Flatbreads

Sandwiches served with steakhouse fries unless otherwise noted

### \*Applewood Bacon Cheddar Burger

Nine ounces of choice aged beef ground in house daily served on a grilled roll 11

### Homemade Veggie Burger

Fresh vegetables and kidney beans blended to create a delicious burger. Served on a grilled roll with lemon herb aioli 10

### \*Prime Rib Carver

Thinly sliced rare prime rib (carved to order) drizzled with horseradish sour cream on a toasted baguette. Served with a side of hot au jus for dipping 13

### NEW! Today's Grilled Cheese

Using a variety of breads, cheeses, and ingredients, our Chef puts a spin on the childhood favorite; served with creamy roasted tomato soup. Ask your server to describe today's creation 10

### NEW! Sugar Shack Chicken Sandwich

Grilled chicken with our barbeque sauce, sharp cheddar, maple bacon and tomato stacked on a buttery brioche roll 11

### Margarita Flatbread

A thin crust brushed with olive oil and topped with fresh melted mozzarella, vine-ripened tomato and basil 12

### Maine Lobster Flatbread

A grilled flatbread layered with creamy white sauce, Maine lobster, marinated mushrooms, red bell pepper and fresh scallions 18

## Steakhouse Favorites

Steakhouse Favorites are served with fresh seasonal vegetables and your choice of steakhouse fries, organic brown rice, mashed sweet potatoes or baked potato. Add the unlimited salad bar to any steakhouse favorite for 5

### \*Slow Roasted Prime Rib

Our famous tender Prime Rib, encrusted in special seasonings, slow roasted and served with horseradish sour cream and au jus 8 oz. 16 / 12 oz. 23 / 16 oz. 26

### \*Top Sirloin

Ten ounces of hand cut and house-aged beef topped with gorgonzola butter 16

### \*Teriyaki Steak

Our top sirloin marinated in our original teriyaki recipe. A favorite for the past 36 years! 17

### \*New York Sirloin

Twelve ounces of our most flavorful aged hand cut beef after at least four weeks of aging 23

### \*Peppercom Steak

The boss's favorite! Our New York sirloin rolled in crushed peppercorns and drizzled with mustard butter 24

### \*Filet Mignon

Our hand cut, house aged, eight ounce seasoned filet mignon wrapped in bacon 24

### \*Black & Bleu Ribeye

Sixteen ounces of our house aged and hand cut blackened ribeye encrusted with gorgonzola, bacon and scallions 27

\* Denotes gluten-free items. We do not have a fryer designated to gluten-free frying.

## Dinner Entrees

Add the unlimited salad bar to any dinner entrée for 5

### NEW! Roasted Cod & Corn Chowder

Lightly seasoned fresh Atlantic cod served over homemade corn chowder and roasted herb potatoes, garnished with crispy leeks 16

### NEW! Seared Scallops Provencal

Fresh sea scallops sautéed in olive oil with tomato, garlic, minced red onion, white wine, fresh herbs and squeezed lemon; served with organic brown rice and jumbo asparagus 22

### Bourbon Lime Salmon

Grilled fresh North Atlantic salmon drizzled with our flavorful sauce. Served with organic brown rice and seasonal vegetables 16

### BBQ Baby Back Pork Ribs

Our new larger and juicier ribs are dry rubbed, smoked in house, barbeque basted and grilled to order. Served with steakhouse fries and coleslaw 19

### Nantucket Seafood Gratin

A creamy seafood casserole with shrimp, scallops, lobster and cod, topped with buttery bread crumbs and baked to golden perfection. Served with organic brown rice and seasonal vegetables 22

### NEW! Cider Glazed Rotisserie Chicken

A half chicken brushed with maple cider glaze as it slowly roasts on the rotisserie. Served with mashed sweet potatoes and roasted apples 14

### Sautéed Tiger Shrimp

Served over organic brown rice with marinated mushrooms, plum tomato and garlic butter sauce 17

### NEW! Grilled Sesame Tuna

Fresh yellow fin marinated in ponzu sauce, rolled in sesame seeds and grilled rare; served with wasabi aioli, charred bok choy and organic brown rice 21

### Salmon Carbonara

North Atlantic salmon sautéed in olive oil with spinach, bacon and red bell peppers; tossed with rigatoni pasta in a parmesan cream sauce 15

### NEW! Eggplant Napoleon

Layers of grilled tomato, marinated eggplant, fresh mozzarella, basil leaves and marinara. Served with organic brown rice 13

### Fish & Chips

Wild caught haddock dusted with seasoned flour, battered, fried to a golden brown and served with tartar sauce, coleslaw and our steakhouse fries 14

### NEW! Spinach Artichoke Chicken Rigatoni

Chicken, artichokes and fresh spinach sautéed with creamy parmesan garlic sauce 14

### NEW! Bone-In Frenched Pork Chop

Twelve ounces of center cut pork brushed with tangy bourbon glaze while grilled to perfection. Served with mashed sweet potatoes and seasonal vegetables 22

### How To Order A Great Steak:

**Rare:** A cool red center

**Medium Rare:** A warm red center

**Medium:** A hot pink center

**Medium Well:** A hot center with a touch of pink

**Well Done:** We can't take it back!

\*Although we are confident about the quality and safety of our food production, we are obligated to inform guests that consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.

Menu prices and availability subject to change without notice. jesses.com