Dueling Pianos
November 21, 2025

FIRST PLATES

Charcuterie Board ~ *soppressata, prosciutto, salami, artisanal cheeses, roasted peppers, olives, toast points, grapes (serves up to 4) 28*

Grilled Octopus ~ *traditional greek marinade, arugula 22*

Meatballs ~ *ricotta, marinara, toasted sourdough 12*

Truffle Fries ~ *parmesan cheese, basil 12*

SALADS

J Signature Salad ~ *pears, candied pecans, gorgonzola, dried cranberries, sweet balsamic 12*

Greek Salad ~ *mixed greens, feta cheese, cucumber, tomatoes, Kalamata olives, red onion 12*

ENTREES

Small Pizzas ~ *cheese 12, pepperoni 14, buffalo chicken 16*

Dome Burger *~ american cheese, lettuce, tomatoes, Kaiser bun, French fries 16*

Chicken Riggies ~ *pesto, mixed herbs, spicy tomato cream blush sauce**,** penne 22*

Penne ala Vodka ~ *onions, sun dried tomatoes, mushrooms, light cream sauce 20*

Mushroom Risotto *~ 20 Add Shrimp 12*

Grilled Swordfish *~ mushroom risotto, vegetable 32*

Chicken Francais *~ mashed potato, vegetable 28*

New Zealand Baby Lamb Chops *~ greek style roasted potatoes, string beans 34*

Steak Frites *~ Ribeye, French fries 32*

DESSERTS

Cannoli *7*

Tiramisu *9*

Please note that our dishes may contain the following allergens: milk, eggs, wheat, soy, peanuts, tree nuts, shellfish, gluten. Please notify your server with any allergies.