



Dueling Pianos

January 23, 2026

FIRST PLATES

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

Tuna Sashimi ~ sesame crust, wasabi aioli 16

Fried Mozzarella ~ marinara sauce 12

Meatballs ~ marinara, ricotta, focaccia bread 14

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

ADD CHICKEN 8

ENTREES

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

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

Lobster Mac & Cheese 30

Chicken Francaise ~ mashed potato, vegetable 28

Bourbon Sirloin ~ mashed potato, vegetable 28

DESSERT

Crème Brûlée French Toast ~ vanilla ice cream 8

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.