



# Dueling Pianos

## February 27, 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

**Shrimp Cocktail** ~ traditional cocktail sauce 12

**Meatballs** ~ marinara, ricotta, focaccia bread 14

**Truffle Fries** ~ parmesan cheese, basil 12

**Roasted Brussel Sprouts** ~ bacon, goat cheese crumbles, balsamic 12

**Spicy Calamari** ~ sweet chili sauce 16

### **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

**Roasted Beet** ~ mixed baby greens, goat cheese, candied pecans, sweet balsamic 12

**ADD CHICKEN 8   ADD SHRIMP 12   ADD AHI TUNA 16**

### **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

**Pesto Crusted Salmon** ~ garden rice, vegetable 32

**Chicken Francais** ~ mashed potato, vegetable 28

**Braised Short Rib** ~ mashed potato, vegetable 32

**Veal Milanese** ~ arugula, shaved parm 30

### **DESSERT**

**Crème Brulee** 8

**Chocolate Torte** 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.**