Dueling Pianos

November 20, 2026

FIRST PLATES

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

Baked Potato Wedges ~ Mexican cheese, bacon, chives, sour cream 16

Meatballs ~ marinara, ricotta, focaccia bread 16

Truffle Fries ~ parmesan cheese, basil 12

Chicken Wings ~ blue cheese, celery 14

Buffalo Wings ~ blue cheese, celery 16

SALAD

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

ADD CHICKEN 8 ADD SHRIMP 14

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

Chicken Milanese ~ arugula, lemon glaze, shaved parm 28

Shrimp Bowl ~ garden rice, tomatoes, peppers, onions, mushrooms, squash 28

Lasagna ~ seasoned beef, ricotta and mozzarella cheese, marinara 26

DESSERT

Crème Brulee French Toast ~ vanilla ice cream 9

Chocolate Mousse 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.