

THE J.D.R.

"Cookery is not chemistry. It is an art. It requires instinct and taste rather than exact measurements." (Marcel Boulestin)

APPETIZERS...

Smoked Salmon Spread ~ Fresh oven-smoked salmon steaks blended with cheese & fresh herbs & served on a crisp bed of lettuce with our homemade crostinis - 6.99

Cheese Stuffed Mushrooms ~ Crisp cremini mushroom caps stuffed with a blend of three cheeses & baked in a white wine & butter sauce - 6.99

Antipasto ~ Artichoke hearts, feta cheese, salami rollatini & kalamata olives served with homemade crostinis - 7.99

Shrimp Cocktail ~ A half dozen of our tender jumbo gulf shrimp seasoned & served chilled with our own house recipe cocktail sauce - 8.99

Ginger Shrimp ~ Jumbo shrimp sauteed in Chef Bill's ultimate reduction with an Asian twist served on a bed of fried noodles - 8.99

Fried Pickles ~ Hand-breaded dill pickle stackers, deep fried to golden brown & served with our own Ranch Catalina dressing - 5.99

Spinach Artichoke Dip ~ Made with fresh spinach & three rich cheeses & served with crunchy crostinis - 5.99

SALADS...

Crispy Duck ~ Crispy breast of duck served on a wedge of Boston bib lettuce with balsamic caramelized apples, toasted pecans & feta cheese - 8.49

Greek ~ Mixed greens & marinated vegetables tossed in balsamic vinaigrette dressing with salami, feta cheese, tomato & kalamata olives - 6.99

Spinach & Warm Bacon ~ Fresh baby spoon spinach tossed with a warm bacon vinaigrette dressing & topped with sliced cremini mushrooms & red onions - 5.99

Caesar Salad ~ Hearts of Romaine lettuce tossed in a traditional Caesar dressing & topped with crunchy croutons & shredded Parmesan cheese - 5.99, add grilled chicken, shrimp, or grilled fish du jour - 8.99

House Salad ~ Mixed greens tossed in our house citrus vinaigrette dressing & topped with tomato, seedless cucumber, croutons & crumbled feta cheese - 3.99

SOUPS...

Watermelon Soup ~ Chilled & refreshing, this nutritious twist on cold soup will surprise & invigorate
Cup - 2.99, Bowl - 5.49

New England Clam Chowder ~ This creamy delight was developed from a hearty recipe Chef Bill learned while living on the coast of Maine
Cup - 2.99, Bowl - 5.49

Soup Du Jour ~ Ask your server about our daily soup specials
Cup - 2.99, Bowl - 5.49

A 6.75% tax will be applied to your check.

A 17% gratuity will be added to parties of 6 or more.

ALB = Chef Bill's selection of an Adult Leisure Beverage to accompany your meal.

SANDWICHES. . .

{served with fries & pickle}

- Muffuletta Panini** ~ Our version of the New Orleans favorite, hard salami, ham & provolone cheese melted together & served on ciabatta bread with our house-made olive relish - 7.99
ALB - Meridian Sauvignon Blanc
- Boone's Burger** ~ 1/3 pound ground Angus Beef char-grilled & topped with our grilled onion relish, served on ciabatta bread - 6.99, or add cheese - 7.99
ALB - Budweiser
- Tuna Salad Sandwich** ~ Fresh oven-smoked yellowfin tuna steaks blended with wasabi, chopped peppers & onions, served on toasted whole grain wheat bread - 6.99
ALB - Meridian Chardonnay
- Grilled Chicken Sandwich** ~ A citrus marinated breast of chicken, grilled & served on a kaiser roll with our creamy cheese spread - 6.99
ALB - Meridian Chardonnay
- Hot or Cold Sub** ~ Turkey, salami, ham & provolone cheese served on a sub roll with lettuce, tomato and marinated onions & peppers - 7.99
ALB - Sam Adams Light

ENTRÉES. . .FROM THE GRILLE

{served with house salad or cup of soup}

- Filet of Beef** ~ An 8 oz. medallion of choice beef tenderloin hand-cut & grilled to your liking, served in a pool of shiitake demi-glace & topped with tobacco onions, accompanied by red skin mashed potatoes & a fresh steamed vegetable medley - 25.99
ALB - BV Cabernet Sauvignon
- Cowboy Cut Pork Chop** ~ 12 oz. bone-in pork chop topped with Cumberland sauce, served with Israeli couscous & fresh steamed asparagus - 19.99
ALB - BV Chardonnay
- Grilled Strip Steak** ~ A 12 oz. choice center cut of New York strip grilled to your liking & topped with a café butter, served with red skin mashed potatoes & a fresh steamed vegetable medley - 23.99
ALB - BV Cabernet Sauvignon
- Black & Bleu Strip Steak** ~ 12 oz. strip steak dusted in our own Cajun spice blend, blackened to your liking & finished with a bleu cheese béchamel, served with red skin potatoes & fresh steamed vegetables - 24.99
ALB - BV Zinfadel
- Rosemary Rack of Lamb** ~ A New Zealand Frenched lamb rack marinated in fresh rosemary & olive oil & grilled to your liking, served with Israeli couscous & fresh steamed asparagus - 28.99
ALB - BV Pinot Noir
- Baby Back Ribs** ~ Slow-cooked, oven-smoked then finished on the grill with our sweet plum BBQ sauce & served on a bed of french fries with fresh steamed vegetables - Half Rack 16.99, Full Rack 22.99
ALB - Smithwicks
- Vegan's Delight** ~ Grilled center of zucchini topped with caramelized tobacco onions served with sticky rice & sautéed mushrooms - 17.99
ALB - Meridian Sauvignon Blanc
- Fresh Catch** ~ Fresh fish cut in house, grilled to perfection & topped with a café butter, served with rice & grilled vegetables. Ask your server for tonight's selection - 21.99
ALB - Meridian Sauvignon Blanc
- Blackened Tuna Steak** ~ An 8 oz. filet of sashimi grade yellowfin tuna citrus marinated & blackened to your choice of temperature, topped with our fresh pineapple salsa & served on a bed of roasted red pepper & cheese grits with a fresh steamed vegetable medley - 21.99
ALB - BV Chardonnay

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“Cookery is naturally the most ancient of the arts and as of all the arts is the most important.” (George Ellwanger)

ENTRÉES. . .FROM THE OVEN & SAUTÉ

{served with house salad or cup of soup}

- Chicken Marsala* ~ Lightly breaded & sautéed boneless chicken breast & cremini mushrooms finished with our creamy marsala wine sauce, served with a side of fettuccini alfredo - 18.⁹⁹
ALB - BV Pinot Noir
- Crab Stuffed Grouper* ~ New Orleans style grouper, baked & topped with cream sauce, served with red skin mashed potatoes & a fresh steamed vegetable medley - 23.⁹⁹
ALB - Meridian Chardonnay
- Stuffed Shrimp* ~ A generous helping of shrimp stuffed with a New Orleans blue crab stuffing, baked in a white wine & butter sauce, served with rice & squash custard - 18.⁹⁹
ALB - Meridian Sauvignon Blanc
- Fettuccini Alfredo* ~ A full plate of fettuccini pasta tossed in our own version of this classic creamy parmesan sauce - 10.⁹⁹, or add chicken - 13.⁹⁹, or add shrimp - 15.⁹⁹
ALB - Meridian Chardonnay
- Caribbean Shrimp Pasta* ~ A true taste of the islands, jumbo gulf shrimp sautéed with fresh tropical fruit, onions & peppers then tossed with bowtie pasta - 14.⁹⁹
ALB - Meridian Sauvignon Blanc
- Cajun Cream Pasta* ~ A blackened chicken breast tossed with bowtie pasta in a spicy cajun cream sauce & finished with sweet peppers - 12.⁹⁹
ALB - BV Pinot Noir
- Carolina Trout* ~ Whole boneless trout butterflied & sautéed with a dijon mustard rub, crusted in shredded potatoes & topped with a dollop of sour cream & caviar accompanied by a fresh steamed vegetable medley - 23.⁹⁹
ALB - Sam Adams Lager
- Salmon Paupiette* ~ Fresh salmon sliced thin & rolled around a cheesy sweet pepper filling baked & topped with dill cream sauce, served on a bed of rice with our squash custard - 18.⁹⁹
ALB - BV Chardonnay
- Shrimp Scampi* ~ Jumbo gulf shrimp in a citrus, white wine & garlic butter sauce, served over a bed of wild rice with a fresh steamed vegetable medley - 18.⁹⁹
ALB - Meridian Sauvignon Blanc

Full Selection of Dessert Options Available - Please ask your server.

The artistic depictions on the front cover of our dinner menus are actual reproductions of art created by students of Appalachian State University. We think you will share our opinion that we have some very talented students at ASU.

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