### SALADS

<table>
<thead>
<tr>
<th>Salad</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Caesar Salad</strong></td>
<td>Shaved grana padano &amp; croutons</td>
<td>9.00</td>
</tr>
<tr>
<td><strong>Spinach Salad</strong></td>
<td>Radishes, bacon &amp; vinaigrette</td>
<td>11.00</td>
</tr>
<tr>
<td><strong>Arugula &amp; Shaved Fennel</strong></td>
<td>With oranges, grape tomatoes and red wine vinaigrette</td>
<td>11.50</td>
</tr>
<tr>
<td><strong>Jerry’s Cobb Salad</strong></td>
<td>Ham, smoked turkey, bacon, tomato, avocado, hard boiled eggs &amp; blue cheese</td>
<td>13.50</td>
</tr>
<tr>
<td><strong>Mango Chicken Salad</strong></td>
<td>Curry mayo, currants &amp; red onions on mesclun</td>
<td>12.00</td>
</tr>
<tr>
<td><strong>Tuna Salad</strong></td>
<td>Olives, celery, red onions, capers, mayo &amp; roasted red peppers on mesclun</td>
<td>11.00</td>
</tr>
<tr>
<td><strong>Spicy Calamari Salad</strong></td>
<td>Frisee, corn, black beans and chipotle dressing</td>
<td>13.50</td>
</tr>
<tr>
<td><strong>Chopped Salad</strong></td>
<td>Seasonal vegetables, greens, beans, feta cheese &amp; red wine vinaigrette</td>
<td>11.00</td>
</tr>
<tr>
<td><strong>White Truffle Chicken Salad</strong></td>
<td>Applewood smoked bacon, beefsteak tomatoes &amp; mesclun greens</td>
<td>12.50</td>
</tr>
<tr>
<td><strong>Fruit Salad</strong></td>
<td>Today’s selection of seasonal fruit</td>
<td>9.00</td>
</tr>
</tbody>
</table>

### OMELETTES

<table>
<thead>
<tr>
<th>Omelette</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Roasted Potato, Bacon, Manchego &amp; Leek</strong></td>
<td>With truffle oil and mesclun greens</td>
<td>9.50</td>
</tr>
<tr>
<td><strong>Maine Crab, Asparagus &amp; Manchego</strong></td>
<td>With mesclun greens</td>
<td>12.50</td>
</tr>
</tbody>
</table>
# SANDWICHES

## Smoked Turkey Breast
- Havarti cheese, avocado mayonnaise, lettuce & tomato on seven grain toast
- **Price:** $11.00

## Country Ham & Brie
- Honey mustard, arugula & tomato on sourdough toast
- **Price:** $11.00

## Avocado, Lettuce & Tomato
- Havarti cheese on seven grain toast
- **Price:** $11.00

## Bacon, Lettuce & Tomato
- With mayo on seven grain toast
- **Price:** $10.50

## Tuna Salad
- Lettuce & tomato on seven grain toast
- **Price:** $11.50

## Grilled Chicken
- Roasted red peppers, mozzarella & red pepper aioli on toasted foccacia
- **Price:** $13.50

## Portobello Mushroom & Fresh Mozzarella
- Lettuce, tomato & roasted red pepper mayonnaise on semolina baguette
- **Price:** $13.50

## Jerry's Hamburger
- Onion brioche, lettuce, tomato, choice of cheddar, Swiss, or havarti, and French fries
- **Price:** $13.00

## Buffalo Chicken
- Spice rubbed, hot sauce, blue cheese mayo, lettuce, and tomato on rustic roll
- **Price:** $13.50

## SIDES
<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bacon</td>
<td>$3.00</td>
</tr>
<tr>
<td>Avocado</td>
<td>$3.00</td>
</tr>
<tr>
<td>Marinated Cucumbers</td>
<td>$3.50</td>
</tr>
<tr>
<td>Jerry's Fries</td>
<td>$5.00</td>
</tr>
<tr>
<td>Jerry's Spicy Fries</td>
<td>$5.50</td>
</tr>
<tr>
<td>Jerry's Truffle Fries</td>
<td>$7.50</td>
</tr>
</tbody>
</table>
PASTA

STROZZAPRETI
Sundried tomato pesto & pine nuts  14.00

FARFALLE WITH JUMBO SHRIMP
Creamy tomato vodka sauce  15.50

SPAGHETTI
Carmelized root vegetables and pancetta  14.00

ENTREES

GRILLED CHICKEN CAESAR
Shaved Grana Padano & Croutons  15.00

GRILLED SALMON
Warm Cous Cous Salad and Citrus Olive Oil  16.50

GRILLED SPICED RUBBED SKIRT STEAK
With Jerry’s Fries, Mesclun and Lemon  16.00

GRILLED SIRLOIN STEAK
Potato Gratin and Worcestershire sauce  23.00

BRICK ROASTED CHICKEN
Spanish Rice Pilaf & Chimichurri  17.00

PAN SEARED COD
Roasted Garlic Risotto Cake, Grilled Asparagus & Chili Beurre Blanc  18.00

GRILLED LAMB SIRLOIN
Chickpea Fries, Ratatouille & Rosemary Jus  19.00

EXECUTIVE CHEF: BRETT WINTER
WINES BY THE GLASS

Please see our wine list for a complete selection

Daily specials  P/A
2001 Cartiloge & Browne - Merlot  6
2002 Pino & Toi  6
Gruet Sparkling Wine  7

BEER

Amstel Light  5
Hoegaarden  6
Bass Ale  5
Sapporo  6
Corona  5
Heineken  5
Stella Artois  5
Sierra Nevada Pale Ale  5
Haake Beck (Non Alcohol)  5

BEVERAGES

San Pellegrino - Litre  6.00
San Pellegrino - 1/2 Litre  4.00
Panna - Litre  5.00
Panna - 1/2 Litre  3.00
Grapefruit Juice (fresh-squeezed)  2.50/5.00
Fresh Brewed Iced Tea (unsweetened)  2.50
Cranberry Juice  1.75
Jerry's Lemonade  2.50
Orange Juice (fresh-squeezed)  2.50/5.00
Jerry's Restaurant and Bar

LUNCH