

Appetizers

Pita Pizza

Jumps Italian Sausage,
Caramelized Onion,
Mozzarella

9

Crab Cake

Cucumber, Red Pepper,
Tomato Confit, Remoulade

10

Fried Calamari

Caper, Tomato, Spicy
Marinara

10

Risotto gf

Butternut Squash & Fig

8

Seared Sea Scallops gf

Roasted Pineapple,
Watercress,
Cucumber, Citrus Vinaigrette

9

Cracked Wheat Salad & Hummus

Served with Pita Bread

7

Quesadilla

Chicken, Black Beans,
Chipotle, Monterey Jack,
Mango Salsa

7

Entrée Salads

Caesar

Romaine, Croutons, 3-Cheese Blend
Jumps Caesar Dressing

9

House gf

Mixed Greens, Cucumber, Tomato,
Red Onion, Pine Nuts

9

Tuscan Kale gf

Carrot, Avocado, Edamame, Red Pepper,
Basil, Shallot, Cilantro,
Tamari-Ginger Vinaigrette

10

Baby Ice Berg

Brioche Croutons, Bacon,
Oven-Dried Tomato
Maytag Bleu Cheese Dressing

10

Soup

Soup Du Jour

5

White Chicken Chili

6

Seafood

Seared Salmon

Mushroom Panna Cotta, Pea Sauce,
Glazed Pearl Onion, Ricotta Gnocchi, Radish
28

Pecan Crusted Whitefish gf

Sweet Potato Gratin,
Caramelized Cauliflower,
Fig Gastrique
28

Sautéed Lake Perch

Braised Leeks with Crème Fraiche, French
Beans,
Panko Crusted Risotto, Cioppino Sauce
29

Butter Poached Maine Lobster Tails gf

Wild Rice, Acorn Squash, Pistachio, Chèvre,
Citrus-Coconut-Curry Sauce
32

Pasta

Angel Hair with Lobster Meat & Grilled Scallop

Spinach, Shiitake, Cherry Tomato, Chives
Mascarpone-Lobster Cream Sauce
29

Shrimp Bolognese

Pappardelle
25

Linguini and Meatballs

Onion, Tomato, Red & Green Pepper,
Jalapeño,
Basil, Parsley, Garlic, Marinara
24

Meat & Poultry

Pork Tenderloin gf

Braised Swiss Chard, Polenta,
24hr. Pork Broth, Garlic Chip
26

Braised Beef Short Ribs gf

Boursin Whipped Potatoes, Melted Savoy
Cabbage,
Bordelaise Sauce
29

Pan Roasted Veal Chop

Creamed Spinach, Horseradish Fingerling
Potato,
Fennel-Onion Confit
30

Porcini Dusted Beef Tenderloin gf

Leek-Wasabi Puree, Glazed Baby Carrots,
Butter Poached Marble Potatoes
30

Grilled Rack of Lamb

Lemon Infused Risotto, Braised Red
Cabbage,
Garlic-White Wine Cream Sauce
38

Coq Au Vin gf

Mushroom, Pearl Onion, Red New Potato,
Cognac, Red Wine, Pancetta
25

Vegetarian

Cauliflower Gratin

Farro-Wheat Berry Salad,
Fried Tomato, Celery, Tuscan Kale
25

Ask your server about menu items that are cooked to order or served
raw. Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of food borne illness.