





DINNER



Jane


STARTERS

SUMMER GAZPACHO local tomatoes, heirloom cucumbers	9
SALMON & AVOCADO TARTARE soy-wasabi citronette, wonton crisps	11
CRISPY CALAMARI & ZUCCHINI fried lemon, sweet onion, basil aioli	11
TOASTED RICOTTA GNOCCHI Italian parsley, parmesan cheese, white truffle crème	11
GRILLED OCTOPUS cucumber-radish salad, Fresno chilies, dill, yogurt	12
GOAT CHEESE FLATBREAD arugula, caramelized onions	10
TOMATO & BURRATA basil, balsamic, sea salt, cracked pepper	12
ROASTED CORN CREPE frisee, local tomato jam, lemon aioli	10

SALADS

BIBB LETTUCE SALAD fine herbs, red wine-lemon vinaigrette	8
WATERMELON SALAD local yellow tomatoes, Greek feta, green olives	9
BABY ARUGULA SALAD local peaches, fennel, basil, red chili vinaigrette	10
BEEF SALAD string beans, almonds, dry aged ricotta, Dijon vinaigrette	9

LARGE SALADS

ROASTED CHICKEN SALAD baby spinach, endive, bacon, blue cheese, apple, pickled shallots, sherry vinaigrette	17
STEAK SALAD organic arugula, goat cheese, red onion, tomatoes, shoe string potatoes, balsamic vinaigrette	19
SEARED TUNA SALAD NIÇOISE roasted peppers, capers, olives, hard-cooked eggs, Dijon potatoes	21

DAILY PLATES

MONDAY - FRIED CHICKEN & A BEER	15
TUESDAY - CRAB CAKES	21
WEDNESDAY - SLOW ROASTED LAMB	21
THURSDAY - FANCY FISH & CHIPS	19
FRIDAY - WHOLE FISH	MP
SATURDAY - LOBSTER	29
SUNDAY - FRITES NIGHT	15
HANGER STEAK	
SALMON	
BIG POT OF MUSSELS	

PASTA & RISOTTO

GOAT CHEESE RAVIOLI pecorino romano, pink peppercorn sauce, tarragon	16
SPAGHETTI shiitake mushrooms, tomatoes, arugula, hot chilies, basil	17
HOUSE MADE TAGLIATELLE tender braised veal, truffled mascarpone	18
SHRIMP RISOTTO lemon, chervil butter, lobster broth	23

CLASSICS

BIG POT OF MUSSELS white wine-tomato broth, garlic, chili flakes	18
CHICKEN MILANESE mozzarella, baby arugula, roasted cherry tomatoes, balsamic	19
STEAK FRITES marinated hanger steak, rosemary fries, bearnaise sauce	23

JANE BURGER
 special sauce, white cheddar,
 double smoked bacon, fries
 15

SEAFOOD

ROASTED SALMON summer squash ragout, tomato confit, sweet basil	20
SEARED AHI TUNA caramelized cauliflower, shiitake mushrooms, baby spinach, lemon-chive butter	23
ROASTED LOCAL SKATE sauteed calamari, grilled corn, baby spinach, fingerling potatoes	21

MEATS

GRILLED PORK CHOP bacon mac & cheese, smoked chili sauce	20
ROASTED NATURAL CHICKEN whipped potatoes, caramelized shallots, brandy jus	19
NEW YORK STRIP STEAK balsamic onion marmalade, shoe strings	25
GRILLED FILET MIGNON overnight tomatoes, gorgonzola, chimichurri	27

SIDES

BACON MAC & CHEESE	9
WHIPPED POTATOES	5
SPICY GARLIC BROCCOLI	5
SAUTÉED SPINACH	5
ROSEMARY FRIES	5
STRING BEANS & TOASTED ALMONDS	5



CHEF DE CUISINE JUSTIN FERTITTA

A 20% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE

EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS, OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESSES. PLEASE ALERT YOUR SERVER OF ANY FOOD ALLERGIES, AS NOT ALL INGREDIENTS ARE LISTED ON THE MENU

