



APPETIZERS 13

Bam Bam Shrimp \$13.99

Fried rock shrimp tossed in sweet & spicy Szechuan sauce, julienned red cabbage, chopped peanuts, diced green onions & red peppers

Island Shrimp Cocktail \$13.99

Chilled peeled shrimp with house-made cocktail sauce & fresh citrus mango salsa

Grilled Chicken Wings \$7.99

Blackberry Chipotle, Tangy Tamarind, Hickory BBQ. Seasoned with Caribbean spices

Ahi Tuna Cups \$12.99

Baby iceberg lettuce cups with seared Ahi Tuna, crispy buckwheat noodles, julienned veggies, with thai peanut sauce, wasabi pesto and ginger soy sauce

Spinach Artichoke Dip AVAILABLE OPTIONS

Served with salsa, sour cream & white corn tortilla chips \$11.99

Add Blue Wild Crab:

\$3.99

Smoked Fish Dip \$11.99

Served with hummus, toasted rosemary crostinis, carrots, celery, banana peppers & house-made wasabi jalapeno sauce

Bruschetta \$10.99

Balsamic marinated Roma tomatoes with basil garlic & pesto served on toasted rosemary crostinis

Appetizer Trio \$19.99

J. Mark's three most popular appetizers! Smaller portions of our incredible Egg Rolls, Bam Bam Shrimp & Grilled Chicken Wings

Calamari \$12.99

Lightly battered & fried. House-made basil pesto, garlic aioli, & marinara sauces for dipping

Avocado Egg Rolls \$12.99

Hand-made with fresh avocado, red onions, cilantro, sun-dried tomatoes, roasted corn & tamarind sauce

Crab Cake \$12.99

Maryland-style jumbo lump blue crab with spicy remoulade sauce, lime vinaigrette & fresh seasoned watercress

Toasted Blue Cheese \$10.99

Served with roasted colossal garlic, kalamata olives & toasted rosemary crostinis

Ahi Tuna Appetizer	\$15.99
Sushi-grade Ahi Tuna, Cajun crusted, seared rare & drizzled with wasabi pesto. Garnished with pickled cucumber & Soba peanut-noodle salad	

SALADS 12

Chopped Salad	\$12.99
Chopped Romaine, lime-marinated chicken, green apples, tomatoes, avocado, roasted corn, bacon, crumbled blue cheese & balsamic vinaigrette	
Caesar Salad	AVAILABLE OPTIONS
Crisp Romaine lettuce with parmesan cheese & house-made garlic croutons with Caesar dressing	\$10.99
	Add Chicken: \$3.99
	Add Shrimp: \$6.99
	Add Salmon: \$5.99
Oriental Chicken Salad	\$13.99
Mixed greens, shaved grilled chicken breast, mandarin oranges, green onions, snow peas, almonds, bean sprouts & sesame seeds. Tossed in a plum dressing with crispy wontons. Drizzled with Thai peanut sauce	
BLT Salad	\$11.99
Whole Romaine lettuce with applewood bacon, diced eggs, crumbled blue cheese & balsamic marinated Roma tomatoes with blue cheese & hot bacon dressings	
Gorgonzola Shrimp Salad	\$12.99
Romaine and Arugula lettuce with poached shrimp, chopped egg, tomato, croutons, red onion and Gorgonzola. Served with house-made Balsamic vinaigrette	
Honey Mustard Kale Salad	\$12.99
Chopped kale, honey mustard dressing, chopped peanuts, avocado, mint & red peppers	
Mezzaluna Beet Salad	\$11.99
Roasted red beets, Roma tomatoes, asparagus, basil, onions, candied pecans & goat cheese with a balsamic vinaigrette	
J. Mark's Tender Salad	\$12.99
Chicken tender nuggets, mixed greens, tomatoes, avocado, red onions, zucchini, beets, bacon, cheddar cheese & croutons. Choice of dressing	
Grilled Scottish Salmon Salad	\$16.99
Grilled salmon, field greens, sliced mangoes, pears, strawberries, & grilled pineapple with light lime vinaigrette & topped with candied pecans	
Spinach Salad	\$13.99
Fresh spinach light lime vinaigrette dressing, hard boiled egg, crispy bacon, sliced strawberries, goat cheese & red onion. Side of hot bacon dressing	
Soup & Salad	\$11.99
A bowl of today's house-made soup & your choice of a side House/ Caesar/Kale/Chopped/Oriental salad	
Seared Ahi Tuna Salad	\$17.99
Sushi-grade Ahi Tuna, Cajun crusted, seared rare & drizzled with a wasabi pesto & field greens, balsamic vinaigrette, fresh mango, avocado & tomatoes	

STEAKS & MORE 9

New York Strip **\$22.99**

Aged New York Strip 10 ounces hand cut. Seasoned and grilled to perfection

Aged Prime Rib **AVAILABLE OPTIONS**

12 ounces of our famous slow-roasted prime rib with au jus & creamy horseradish sauce. Three different styles: \$28.99

Original Slow-Roasted, Cajun Grilled, or Mediterranean Style (Larger portions available...WHILE IT LASTS!) Per Additional Ounce:

\$2.50

Rib-Eye Steak **\$28.99**

Aged steak perfectly marbled & hand cut from the loin, making it tender & juicy

Hawaiian Rib-Eye Steak **\$29.99**

Marinated 48 hours in our tasty soy pineapple marinade

Skirt Steak* **\$23.99**

Marinated 24 hours in our lime and garlic marinade topped with salsa verde

Hickory Ribs **AVAILABLE OPTIONS**

Baby back ribs slow cooked & brushed with our house-made hickory sauce. Garnished with cole slaw. Make your Full: \$26.99

Ribs "Deluxe" loaded with crispy pearl onions, chopped green onions & peanuts. Half: \$15.99

For Full Order Add: \$2.99

For Half Rack Add: \$1.99

New York Strip **\$31.99**

Aged New York Strip. 14 ounces hand cut. Seasoned & grilled to perfection

"Not-for-the Shy" Rib-Eye **\$36.99**

A grand 20 ounce aged steak perfectly marbled & hand cut from the loin, making it tender & juicy

Hatfield Farms Pork Chop **\$21.99**

Tender & moist fire grilled center cut pork. Garnished with sweet plantains & fresh salsa

TOPPINGS 3

Oscar **\$3.99**

Red Peppercorn Sauce **\$2.99**

Blue Cheese **\$2.99**

SIDE SALADS 5

House **\$5.99**

Caesar **\$5.99**

Kale **\$5.99**

Chopped **\$5.99**

Oriental **\$5.99**

BURGERS & SANDWICHES 14

Classic Hamburger	\$12.99
An old fashioned burger with lettuce, tomato, pickles & garnished with crispy onion rings	
Havarti Cajun Burger	\$13.99
With Cajun seasoning, sliced havarti cheese & pickles. Garnished with crispy onion rings	
Blue Peppercorn Burger	\$13.99
Freshly cracked pepper, crumbled blue cheese & garnished with crispy onion rings	
Hickory Burger	\$13.99
Applewood smoked bacon strips, shredded cheddar cheese & house-made hickory sauce. Garnished with crispy onion rings	
Deep Sea Tuna Burger	\$15.99
A ground & crusted sushi-grade Ahi Tuna burger, topped with fresh lettuce, tomato, red onion & avocado	
Portabella Veggie Sandwich	\$11.99
Balsamic marinated sun-dried tomatoes and melted smoked mozzarella topped with basil chiffonade. Served on a butter toasted multi-grain bread	
Double Stacked BLT	\$11.99
Two stacked layers of crisp applewood bacon strips, lettuce & vine-ripened tomatoes on sliced multi-grain bread with our house-made ranch sauce	
Fresh Fish Sandwich Market Price	
Your server will tell you our featured selection. Served with sliced tomato, shredded lettuce, & red onion with a side of tartar sauce	
Chicken Salad Sandwich	\$11.99
Famous all-white-meat chicken salad with grapes & walnuts. Topped with lettuce, tomato, applewood smoked bacon strips, havarti cheese & ranch sauce on a fresh croissant or sliced multi-grain bread	
Baja Chicken Sandwich	\$11.99
Teriyaki-marinated grilled chicken breast with fresh avocado, lettuce & tomato with a side of Dijon sauce	
Cajun Chicken Sandwich	\$11.99
Chicken breast sautéed with Cajun spices served with red onion, lettuce & tomato on a Kaiser roll with a side of Cajun mayonnaise	
Hickory Chicken Sandwich	\$11.99
Grilled chicken breast with applewood smoked bacon strips, shredded cheddar cheeses, crispy onion rings & house-made hickory sauce	
Half a Sandwich & Soup or Salad	\$11.99
choice of half a Chicken Salad Sandwich or BLT, & a cup of soup or House, Caesar, Kale, Chopped, Oriental salad	
PO' Boy	\$12.99
Fried cajun shrimp, Lousiana style. Served on Artisan bread with shredded lettuce, diced tomato and cajun mayonnaise	

SLIDERS 4

Prime Rib Sliders	\$14.99
Our thinly sliced slow roasted prime rib on mini buns with creamy horseradish sauce & basil pesto, with a cup of au jus for dipping	

Burger Sliders	\$12.99
Mini beef burgers with cheddar cheese, ketchup, pickles & garnished with crispy onion rings	
Ahi Tuna Sliders	\$15.99
Sushi-grade Ahi Tuna, Cajun crusted, seared rare on mini buns with spicy remoulade, red onions, sliced avocado, & crispy wontons, with ginger soy for dipping & wasabi	
Buffalo Chicken Sliders	\$12.99
Lightly breaded & fried chicken breast tossed in our housemade buffalo sauce	

SEAFOOD 9

Mediterranean Mahi Mahi	\$25.99
Filet portion of grilled Mahi Mahi brushed with J. Mark's lemon herb butter topped with cool balsamic Roma tomatoes and drizzled with roasted pine nut pesto	
Miso Style Salmon	\$25.99
Pan seared finished with a caramelized miso glaze served over a beurre blanc sauce	
Crab Cakes	\$27.99
Maryland-style jumbo lump blue crab cakes. Served with spicy remoulade & tartar sauces	
Shrimp Scampi*	\$19.99
Large shrimp sautéed with caramelized garlic, white wine, olive oil, herbs & tomatoes in lemon cream sauce with Angel hair pasta	
Jumbo Butterflied Shrimp	\$22.99
Panko breaded and deep fried served with house made cocktail sauce	
Scottish Salmon	AVAILABLE OPTIONS
Grilled & lightly brushed with J. Mark's lemon herb butter.	
	\$24.99
	Lunch Portion available until 3:00 pm:
	\$17.99
Crispy Walnut Shrimp	\$17.99
Crispy breaded shrimp & walnuts, deep fried & tossed in a classic warm orange sauce with fresh snap peas, zucchini & carrots. Served over basmati rice	
Fish & Chips*	\$15.99
A generous portion of "Guinness" beer-battered North Pacific Cod with tartar sauce, cole slaw	
Seared Ahi Tuna	\$26.99
An 8 ounce sushi-grade Ahi Tuna steak, Cajun crusted & seared rare. Served with wasabi paste, pickled ginger & house-made soy ginger sauce	

CHICKEN 7

Chicken Madeira*	AVAILABLE OPTIONS
Sautéed chicken breast, melted mozzarella & fontina cheese, topped with mushrooms & Madeira sauce with Yukon Gold garlic mashed potatoes	
	\$18.99
	Lunch Portion available until 3:00 pm:
	\$11.99

Chicken Fierro*	AVAILABLE OPTIONS
Sautéed chicken breast topped with sliced prosciutto, smoked mozzarella cheese & a Dijon white wine cream sauce with Yukon Gold garlic mashed potatoes	\$18.99
	Lunch Portion available until 3:00 pm:
	\$11.99
Half a Roasted Chicken	\$17.99
With fresh herbs, garlic & lemon, garnished with carrots & watercress with Yukon Gold garlic mashed potatoes	
Orange Chicken	\$16.99
Breaded chicken deep fried & tossed in a classic orange sauce with sautéed snap peas, julienned, carrots & zucchini. Served with basmati rice	
Chicken Tender Platter	\$15.99
Breaded chicken tenders with your choice of side. Garnished with cole slaw & house-made honey mustard & hickory sauces	
Baja Chicken	\$13.99
Teriyaki-marinated grilled chicken breast with mango salsa, sliced avocado, cilantro & Dijon sauce. Served with basmati rice & black beans	
Parmesan Chicken	\$14.99
Fried breaded chicken breast, Angel hair pasta with Alfredo sauce, marinara sauce & parmesan cheese	

PASTA 8

Blackened Chicken Pasta	AVAILABLE OPTIONS
Blackened chicken, tossed with fettuccine, herbs & spices in an Alfredo Cajun cream & cheese sauce	\$14.99
	Blackened Shrimp:
	\$16.99
Garlic Roasted Chicken Pasta	\$14.99
Fettuccine pasta tossed with fresh broccoli, savory roasted pine nuts & goat cheese	
Fettuccine Alfredo	AVAILABLE OPTIONS
Fettuccine noodles tossed in rich, creamy Alfredo sauce	\$11.99
	Add Chicken: \$3.99
	Add Shrimp: \$6.99
Veggie Lovers Pasta	\$13.99
Penne pasta tossed in a roasted pine nut bail pesto & olive oil with broccoli, sun-dried tomatoes, roasted eggplant, peppers, kalamata olives & freshly grated parmesan cheese	
Five Cheese Pasta	\$13.99
Penne pasta with parmesan, romano, mozzarella & fontina cheese tossed with a marinara & cream sauce. Topped with ricotta cheese & fresh basil	
Pepper Vodka Pasta*	\$12.99
A spicy, red pepper vodka cream sauce tossed with pancetta & penne pasta, finished with fresh basil	

Heavenly Shrimp*	\$17.99
Large shrimp sautéed with white wine, garlic, lemon, plum tomatoes, oregano & basil. Served over Angel hair pasta & house-made marinara sauce	

Bistro Shrimp Pasta	\$15.99
Crispy fried shrimp with Arugula and diced tomatoes tossed in a white wine and lemon sauce served with Angel hair pasta	

MID - DAY MENU 11

Five Cheese Pasta	\$9.99
Half Rack of Ribs	\$13.99
Crispy Walnut Shrimp	\$9.99
Orange Chicken	\$9.99
Oriental Salad	\$10.99
Fish & Chips*	\$10.99
8 oz. Prime Rib	\$15.99
Crab Cake	\$12.99
Blackened Chicken Pasta	\$10.99
Chicken Tenders	\$10.99
Key Lime Pie	\$2.99

KIDS MENU 7

Mini Burgers	\$4.99
Fish-n-Chips	\$4.99
Chicken Tenders	\$4.99
Mini Chicken Sandwich	\$4.99
Pasta	\$5.99
Choose: Penne, Fettuccine, or Angel hair Plain, butter, butter & Parmesan, or Marinara	
Filet Tips	\$6.99
Kids Soda, Juice or Milk	\$1.50

SIDEBOARD ITEMS 14

Steamed Broccoli	\$4.99
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Green Beans	\$4.99
Asparagus (Seasonal)	\$4.99
Idaho French Fries	\$4.99
Cajun French Fries	\$4.99
Sweet Potato Fries	\$4.99
Yukon Gold Garlic Mashed Potatoes	\$4.99
Seasonal Fresh Fruit	\$4.99
Cole Slaw	\$4.99
Sautéed Carrots	\$4.99
Idaho Loaded Baked Potato	\$4.99
Black Beans & Rice	\$4.99
Sweet Plantains	\$4.99
Citrus Quinoa	\$4.99

BRUNCH MENU 11

Classic Eggs Benedict	\$11.99
Toasted Tuscan ciabatta bread topped with Canadian bacon, poached eggs and home-made hollandaise sauce	
Bacon Bennie	\$12.99
Toasted Tuscan ciabatta bread topped with crisp applewood smoked bacon, poached eggs and homemade hollandaise sauce	
Cheeseburger Bennie	\$13.99
Toasted Tuscan ciabatta bread topped with two grilled beef patties, cheddar cheese, poached eggs and home-made hollandaise sauce	
Blue Crab Bennie	\$16.99
Toasted Tuscan ciabatta bread topped with two crab cakes, poached eggs and home-made hollandaise sauce	
Fierro Bennie	\$12.99
Toasted Tuscan ciabatta bread topped with prosciutto, smoked mozzarella, poached eggs, and fierro sauce	
Steak Tips & Eggs	\$18.99
Grilled Certified Angus Beef® brand steak tips, poached eggs and a side of home-made hollandaise sauce	
Veggie Bennie	\$12.99
Toasted Tuscan ciabatta bread topped with sautéed spinach, fresh tomato slices, sun-dried tomatoes, poached eggs and home-made hollandaise sauce	
Breakfast Eggroll	\$9.99
Two fried eggrolls stuffed with scrambled eggs, sautéed spinach, sun-dried tomatoes, and Velveeta® cheese	

Egg Croissant Sandwich	\$9.99
Two fried eggs topped with Canadian bacon, Velveeta® cheese and homemade Dijon sauce served on a fresh toasted croissant	
Veggie Egg-White Omelet	\$10.99
A large, egg white omelet with eggplant, zucchini, peppers, sun-dried tomatoes and mozzarella and fontina cheeses	
King B Belgian Waffle	\$10.99
With blueberry & strawberry toppings, served with whip cream, butter & syrup	

BEVERAGES

12

Coke, Diet Coke, Sprite, Sprite Zero, Mr. Pibb, Powerade Punch	\$2.99
Freshly Brewed Luzianne Iced Tea	\$2.99
House Made Lemonade	\$2.99
IBC Root Beer/IBC Diet Root Beer	\$2.99
Ginger Ale	\$2.99
Saratoga Natural Spring Water	\$3.00
Saratoga Sparkling Spring Water	\$3.00
Saratoga Natural Spring Water, Large	\$6.00
Saratoga Sparkling Spring Water, Large	\$6.00
Illy Coffee	\$2.59
Illy Espresso	\$2.59
Cappuccino, Latté	\$2.99
Decaffeinated Available	

SPARKLING AND CHAMPAGNE

7

Kenwood Brut, California	\$8.00
Mionetto Prosecco Brut, Italy	\$8.00
Segura Viudas Brut Rosé, Spain	\$8.00
Banfi Rosé Regale, Italy	\$38.00
Gloria Ferrer Brut	\$40.00
Perrier-Jouët Grand Brut, France	\$70.00
Veuve Clicquot Brut Yellow Label, France	\$85.00

PINOT GRIGIO

4

Placido by Banfi, Italy	AVAILABLE OPTIONS
	\$7.99
	\$27.00
King Estate Signature Collection, Oregon	AVAILABLE OPTIONS
	\$9.99
	\$35.00
Livio Felluga, Friuli	AVAILABLE OPTIONS
	\$13.99
	\$51.00
Santa Margherita, Italy	\$49.00

INTERESTING WHITES 8

Hogue Late Harvest Riesling, Washington	AVAILABLE OPTIONS
	\$6.99
	\$23.00
Cupcake Riesling, Mosel, Germany	AVAILABLE OPTIONS
	\$8.99
	\$31.00
Fratelli Moscato, Italy	AVAILABLE OPTIONS
	\$7.99
	\$27.00
Terra d'Oro Moscato, California	\$39.00
Primal Roots White Blend, California	AVAILABLE OPTIONS
	\$7.99
	\$27.00
Sokol Blosser Evolution White Blend, Oregon	\$36.00
Crane Lake White Zinfandel, California	AVAILABLE OPTIONS
	\$6.99
	\$27.00
St. Supéry Rosé, Napa	AVAILABLE OPTIONS
	\$8.99
	\$31.00

SAUVIGNON BLANC 4

Clifford Bay, New Zealand	AVAILABLE OPTIONS
	\$7.99
	\$27.00

Roth, Alexander Valley	AVAILABLE OPTIONS	
		\$9.99
		\$35.00
Kim Crawford, Marlborough	AVAILABLE OPTIONS	
		\$11.99
		\$43.00
Cakebread, Napa		\$48.00

CHARDONNAY 10

Concha Y Toro Casillero del Diablo, Chili	AVAILABLE OPTIONS	
		\$7.99
		\$27.00
J. Lohr, Monterey	AVAILABLE OPTIONS	
		\$8.99
		\$31.00
Rodney Strong Chalk Hill, Sonoma	AVAILABLE OPTIONS	
		\$10.99
		\$39.00
Merryvale Starmont, Napa	AVAILABLE OPTIONS	
		\$12.99
		\$47.00
Lincourt Steel, Santa Barbara		\$34.00
Sonoma Cutrer Russian River Ranches, Sonoma		\$39.00
Louis Jadot Pouilly Fuissé, France		\$46.00
The Calling Dutton Ranch, Russian River Valley		\$55.00
Cakebread, Napa		\$64.00
Far Niente, Napa		\$79.00

PINOT NOIR 6

Mark West, California	AVAILABLE OPTIONS	
		\$7.99
		\$27.00
Acrobat by King Estate, Oregon	AVAILABLE OPTIONS	
		\$9.99
		\$35.00

Nobilo Icon, Marlborough	AVAILABLE OPTIONS
	\$11.99
	\$43.00
Clos du Val, Carneros	\$46.00
Row 11, Russian River Valley	\$54.00
Atticus Select, Willamette	\$64.00

MERLOT 5

Blackstone, California	AVAILABLE OPTIONS
	\$7.99
	\$27.00
Seven Falls, Washington	AVAILABLE OPTIONS
	\$9.99
	\$35.00
Napa Cellars, Napa	\$39.00
Markham, Napa	\$46.00
BR Cohn, Sonoma	\$54.00

INTERESTING REDS 13

Pascual Toso Malbec, Argentina	AVAILABLE OPTIONS
	\$8.99
	\$31.00
Grand Reserva Malbec, Chile	AVAILABLE OPTIONS
	\$10.99
	\$39.00
Louis Jadot Beaujolais Village, France	\$29.00
Michel Picard Côte du Rhône, Rhône	AVAILABLE OPTIONS
	\$8.99
	\$31.00
Penfolds Shiraz, Kanoonga Hill	AVAILABLE OPTIONS
	\$7.99
	\$27.00
Chateau Tanunda Shiraz, Barossa	\$43.00
Rosenblum Zinfandel, California	AVAILABLE OPTIONS
	\$6.99
	\$23.00
Cosentino The Zin Zinfandel, Lodi	\$37.00

Drops of Jupiter Petite Syrah, California	AVAILABLE OPTIONS
	\$7.99
	\$27.00
Ruffino Chianti, Tuscany	AVAILABLE OPTIONS
	\$7.99
	\$27.00
Fonterutoli Badiola Super Tuscan, Tuscany	\$30.00
Stratton Lummis The Riddler Red Blend, Napa	\$42.00
Girard Artistry Red Blend, Napa	\$68.00

CABERNET 10

14 Hands, Washington	AVAILABLE OPTIONS
	\$8.99
	\$31.00
Liberty School, Paso Robles	AVAILABLE OPTIONS
	\$9.99
	\$35.00
Napa Ridge, Napa	AVAILABLE OPTIONS
	\$11.99
	\$43.00
Francis Coppola Claret, California	AVAILABLE OPTIONS
	\$12.99
	\$47.00
St. Francis, Sonoma	\$39.00
Roth, Alexander Valley	\$54.00
Hook & Ladder, Russian River Valley	\$62.00
Frog's Leap, Napa	\$68.00
Stag's Leap Artemis, Napa	\$76.00
Jordan, Alexander Valley	\$82.00