

Jesse's Steaks, Seafood & Tavern

Appetizers & Soups

- New England Clam Chowder** (contains bacon) 6
- French Onion Soup** 6
- Shrimp Cocktail** † 12
- Calamari Fritti** with fried cherry peppers 11
- Artichoke Spinach Dip** 11
- PEI Mussels** chorizo, tomato, white wine, garlic butter 14
- Chili Nachos** cheddar, pico, chive sour cream 13
- Tater Tots** side chipotle ketchup 9
- Truffle Fries** side roasted garlic aioli 8
- Bruschetta** warm marinated tomatoes with grilled garlic bread 8
- *Seared Sashimi Tuna** chilled rare tuna with Asian vegetable slaw 13
- Thai BBQ Wings** served with bleu cheese; half 7 / full 12 (or substitute buffalo style)

Salads

- House Salad** mixed greens, cucumber, carrot, tomato, red onion, sweet drop peppers, croutons, side French vinaigrette 6
- The Wedge** iceberg, gorgonzola, red onion, bell pepper, tomato, potato crisps, bleu cheese dressing; half 7 / full 11
- Traditional Caesar** crisp romaine, homemade Caesar and croutons; half 7 / full 11
- Jesse's Famous Salad Bar** a selection of fresh ingredients, seasonal salads, fruit, peel-and-eat shrimp and locally grown produce when available 13 with soup 15

ADD TO ANY OF OUR SALADS

- six ounce grilled chicken 7
- seven ounce sirloin steak 7
- four ounce grilled salmon 6
- eight ounce grilled salmon 12

Sandwiches

served with steakhouse fries; add unlimited salad bar 6

- *Applewood Bacon Cheddar Burger** choice aged beef ground in house daily 14
- *Truffle Burger** black truffles, house ground burger, Cabot cheddar 16
- Homemade Veggie Burger** fresh vegetables, mozzarella and kidney beans 13
- *Prime Rib Carver** rare prime rib and horseradish sour cream on a toasted baguette; served with au jus 17
- Buttermilk Fried Chicken** on a brioche roll with lemon herb aioli 13

Dinner Entrees

add unlimited salad bar 6

- Seared Scallops Provencal** † tomato, garlic, red onion, white wine, lemon; served with organic brown rice and jumbo asparagus 27
- Thai Orange Chicken** † sweet and spicy, served with organic brown rice and charred bok choy 16
- BBQ Baby Back Ribs** house smoked with steakhouse fries and coleslaw full rack 27 / half rack 16
- Alaskan King Crab Legs** † served with seasonal vegetables and baked potato 12 oz or 24 oz (subject to availability and market price)
- Shrimp Linguini** tossed with asparagus, tomato, garlic butter, white wine and lemon 22
- Grilled Chicken Kabobs** over an arugula salad with grape tomatoes, red onions and parmesan; served with a grilled potato skewer 16
- Nantucket Seafood Gratin** creamy casserole of shrimp, scallops, lobster and cod, topped with buttery bread crumbs; served with organic brown rice and seasonal vegetables 24
- Maine Lobster** † served with organic brown rice and seasonal vegetables (subject to availability and market price)
- *Sesame Tuna** † rolled in sesame seeds and grilled rare; served with wasabi aioli, charred bok choy and organic brown rice 24
- Artichoke & Roasted Tomato Ravioli** handmade with mascarpone, tossed with rosemary sage cream over sautéed kale 16
- Salmon Carbonara** spinach, bacon, roasted red peppers; tossed with rigatoni in parmesan cream 16 (substitute chicken 15)
- Grilled Meatloaf** topped with mushroom demi glace; served with sweet mashed potatoes and seasonal vegetables 16
- Grilled Citrus Salmon** † topped with citrus beurre blanc; served with organic brown rice and seasonal vegetables 20
- Fish & Chips** wild caught haddock battered and fried, served with tartar sauce, coleslaw and steakhouse fries 16
- Lemon Parmesan Cod** topped with lemon butter sauce and fried popcorn shrimp; served over sauteed kale and grape tomatoes 23

Steakhouse Favorites

served with fresh vegetables and choice of steakhouse fries, organic brown rice, mashed sweet potatoes or baked potato; add unlimited salad bar 6

- *Slow Roasted Prime Rib** † 8oz. 21 / 12oz. 27 / 16oz. 33 / 20oz. 37
- *Top Sirloin** † ten ounces of hand cut aged beef topped with gorgonzola butter 20
- *Teriyaki Steak** † top sirloin marinated in our original teriyaki recipe 21
- *New York Sirloin** † twelve ounces of our most flavorful beef 27
- *Bone In New York** † sixteen ounces finished with black truffle butter 34
- *Filet Mignon with Béarnaise** † eight ounces wrapped in bacon 29
- *Peppercorn Steak** † our New York rolled in peppercorns, with mustard butter 28
- *Black & Bleu Ribeye** † sixteen ounces, blackened and encrusted with gorgonzola, bacon, and scallions 31
- *Steak Caprese** † eight ounce marinated shoulder tenderloin served over mixed greens, tomato, mozzarella and fresh basil topped with a balsamic drizzle 23
- *Surf & Turf** † seven ounce top sirloin with shrimp scampi (mushrooms, garlic butter, white wine & tomato) 27

HOW TO ORDER A GREAT STEAK

- Rare** cool red center
- Medium Rare** warm red center
- Medium** hot pink center
- Medium Well** hot center with a touch of pink

*Although we are confident about the quality and safety of our food production, we are obligated to inform guests that consuming raw or undercooked meat, poultry seafood, shellfish or eggs may increase the risk of foodborne illness. †Denotes gluten free items; we do not have a designated fryer for gluten free items.