

❧ JENS' RESTAURANT ❧

APPETIZERS

***Fresh Alaskan Oysters**

- On the Half Shell. \$3.50 each *A la Rockefeller. \$4.50 each

Calamari a la Picatta • 17.50

- Sauteed strips of calamari with a garlic, caper, herb and lemon sauce. Served with garlic bread.

***Sashimi napoleon like Hali'imaile • 20.00**

- Ahi tuna layered with crispy wontons and smoked salmon.

Chicken Liver Pate with Truffles • 14.50

- Served with braised red cabbage and caramelized onions.

Spinach and Ricotta Ravioli • 16.50

- With sauteed mushrooms and tomatoes topped with gorgonzola cream au gratin.

***Gravad lox • 14.50**

- Danish style dill marinated King Salmon served with honey mustard.

Frikadeller med rødkål • 17.50

- Pan fried Veal and Pork meatballs with red cabbage. Warning this classic could be habit forming.

Charcuterie Plate • 18.50

- Prosciutto, Salami, Smoked Duck Breast, and Assorted Cheeses, served with whole grain mustard, apples and savory palmiers.

***Hudson valley Foie Gras • 22.00**

- Seared grade A foie gras with puff pastry and a wild mushroom Madeira Demi glace.

SOUP OF THE DAY

Made fresh daily. Ask about today's selection. Cup \$5.50 Bowl \$7.50

SALADS

Asparagus Salad • 10.50

- Tender asparagus, broccoli, cauliflower, and artichoke hearts with sun dried tomatoes, chopped egg and balsamic vinaigrette.

Caesar Salad • 8.50

- House made dressing, croutons and parmesan cheese.

Greek style Tomato salad • 9.50

- Vine ripe tomatoes, cucumbers, red onion, kalamata olives and feta with balsamic vinaigrette.

House Salad • 9.50

- Baby Greens topped with fresh berries, toasted nuts and shaved Parmesan with a strawberry vinaigrette.

Roasted Beet & Barley Salad • 9.50

- Baby greens with toasted nuts, feta and a ginger-hemp seed dressing.

To split a salad. 1.00 To split an entrée. 4.00

TONIGHT'S MAIN FARE

Dover Sole • 26.00

- With sautéed mushrooms in a garlic lemon beurre blanc.

Grilled Hawaiian Mahi Mahi • 28.00

- Over mushroom cream sauce sprinkled with pink peppercorns.

Parmesan-Herb Crusted Rockfish • 28.00

- Tomato basil sauce with sausage, bell peppers and onions.

Grilled Alaskan Scallops • 38.00

- Butternut squash puree, roasted purple potatoes, Brussels sprouts, pumpkin-sesame brittle, and pomegranate seeds.

Grilled Hawaiian Ono • 28.00

- Sweet and spicy chili glazed, served over stir-fried vegetables and peanut-chili sauce.

Braised Lamb Shank • 17.50

- Yukon gold mashed potatoes and a red wine glaze with mushrooms, shallots and tomatoes.

Beef alla Bolognese with Pappardelle Pasta • 28.00

- Topped with fresh grated Parmesan cheese.

Grilled Pork Loin Chop • 30.00

- Apple-mint gastrique, AK apples, leeks, bacon, cabbage with mashed potatoes

Walnut and Honey Crusted Rack of Lamb • 45.00

- Alaska grown rye berries with baby spinach, raisins, and a caramelized shallot vinaigrette.

14 oz. Rib Eye Steak • 47.00

- Charbroiled USDA Prime Beef with garlic mashed potatoes, house made steak sauce and asparagus.

Fillet a la Wellington • 54.00

- Filet mignon topped with seared foie gras, truffle Demi glace and puff pastry.

The "by now almost world famous" Pepper Steak. • 47.00

VEGETARIAN OPTIONS

Fresh Gemelli Pasta • 24.00

- Tossed with sautéed wild mushrooms, bell peppers, artichoke hearts, tomatoes and roasted garlic in Gorgonzola cream.

NOT VEGETARIAN? ADD GRILLED CHICKEN. 6.50

Vegan Eggplant Parmesan • 26.00

- With roasted vegetables, Orzo, and hazelnut pesto.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

We serve our seafood cooked medium-rare, if you would like it cooked more please let us know.