

J. Christian's

DINNER MENU

STARTERS

CHEESE PLATE

assorted artisan cheeses, fig jam, fresh bread,
nuts, fruit 16

CRISPY CALAMARI

lemon garlic aioli, marinara 11

MAC-N-CHEESE

bacon, four cheese sauce, bread crumbs 8

TUNA TARTARE

pineapple salsa, marinated cucumbers, ponzu,
wonton chips 12

MESQUITE SMOKED WINGS

dry rub, 'bama white sauce 9

POPOVERS

cheddar, chive 7

CRISPY BRUSSELS SPROUTS

chipotle lime vinaigrette, cilantro, black bean
hummus 9

BUFFALO FRIED OYSTERS

brussels sprout slaw, great hill blue cheese,
celery leaf 11

MEATBALLS

ricotta, garlic bread 11

ANGUS STEAK SKEWERS

chimichurri, sweet potato salad 12

J. C. GUMBO

chicken, andouille sausage, crawfish, shrimp,
okra, collards, rice 7/13

SOUP OF THE DAY

SALADS

HOUSE

baby greens, tomatoes, cucumbers, croutons, muscatel vinaigrette 5

CAESAR

romaine, pecorino romano, croutons 5.5/9

ARUGULA

crispy artichokes, shaved pecorino, pine nuts, herb vinaigrette 10

GORGONZOLA

gorgonzola, grapes, candied walnuts, baby greens, whole grain balsamic 9

PEAR

goat cheese fritters, candied walnuts, pear, baby greens, muscatel vinaigrette 9

SWEET POTATO SALAD

spinach, toasted hemp seeds, goat cheese, honey cider vinaigrette 10

add chicken 5, cajun shrimp 7, salmon 9, crabcake 9

LIGHT FARE

J. C. BURGER

8 oz. black angus burger, aged cheddar, fried
onions, j.c. steak sauce, lettuce, tomato,
brioche bun, fries 12

CRAB CAKE SANDWICH

4 oz. jumbo lump crab cake, pineapple salsa,
sriracha aioli, lettuce, tomato, brioche bun, old
bay fries 14

FISH TACOS

blackened mahi mahi, tequila lime sour cream,
lettuce, pineapple salsa, avocado, pickled red
onion 12

SHORT RIB TACOS

mashed potatoes, aged cheddar, fried onions,
demi glace 11

Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness.
18% gratuity added to parties of 8 or more.



PASTA

ORECCHIETTE

local pork sausage, broccoli rabe, white wine, shaved pecorino romano 13/22

CHICKEN MILANO

chicken cutlet, grilled eggplant, fresh mozzarella, bucatini, marinara 17

PENNE A LA VODKA

san marzano tomatoes, cream, pecorino romano, basil 12/18

CAVATELLI

san marzano tomatoes, garlic, pecorino romano, basil 13/19

ENTREES

GRILLED FAROE ISLAND SALMON

fresh peas, farro, pea puree, pickled fennel 26

CAJUN CHICKEN JAMBALAYA

shrimp, andouille sausage, rice, tomatoes, peppers 26

FRIED CHICKEN

sweet tea brined chicken breasts, asiago cheese grits, creamed spinach, bourbon honey 18

SHRIMP AND GRITS

asiago cheese grits, marinated shrimp, andouille sausage, brussels sprouts, cajun butter sauce 25

GRILLED SWORDFISH

fingerling potatoes, kalamata olive-tomato relish, roasted red pepper coulis, grilled zucchini 25

CRABCAKES

asiago cheese grits, sauteed spinach, mango salsa, sriracha aioli 26

GEORGES BANK SEA SCALLOPS

english pea risotto, lump crab, bacon, pea tendrils, saffron vinaigrette 29

BLACKENED MAHI MAHI

toasted coconut rice, grilled zucchini, mango salsa, avocado 24

SHORT RIBS

asiago cheese grits, sauteed spinach, guinness jus, fried onions 16/24

FILET MIGNON

8 oz. gorgonzola crusted braveheart angus tenderloin, smashed redskin potatoes, grilled asparagus, demi glace, fried onions 33

NY STRIP

14 oz. braveheart angus strip, creamed spinach, truffle fries, red wine shallot butter 28

GRILLED LAMB LOIN CHOPS

fingerling potatoes, roasted artichoke hearts, kalamata olive-tomato relish, feta 27

SIDES

GRILLED ZUCCHINI

kalamata olive-tomato relish,
feta 5

GRILLED ASPARAGUS

shaved pecorino romano 6

TRUFFLE FRIES

pecorino romano, italian
parsley, lemon-garlic aioli 7

FINGERLING POTATOES

woody herbs 5

CAPRESE

liuzzi fresh mozzarella,
tomatoes, basil, balsamic
reduction, extra virgin olive oil
6

RISOTTO

english peas, pecorino romano
7

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