

APPETIZERS, SOUPS AND SALADS

Appetizers

Jumbo Shrimp Cocktail

Traditional cocktail or ginger tomato chutney and fresh lemon \$11

Jumbo Lump Crabtini

Cucumber relish, garlic lemon extra virgin olive oil, brunoise pepper and parsley \$13

Tuna Tataki

Furikaki seared Ahi, Napa and carrot slaw, pickled ginger, wasabi and soy sauce \$13

Beef Carpaccio

Thin sliced raw beef tenderloin, chopped capers, minced onions, grated parmesan, fresh oregano, extra virgin olive oil \$10.5

Tandoori Chicken Skewers

Harissa squash salad and mint yogurt \$8

Soups

New England or Manhattan Clam Chowder \$4.5

Butternut Squash Bisque with Pumpkin Seed Oil \$4.5

French Onion Soup

Basil baguettes, havarti cheese and scallions \$4.5

JRCC She Crab Soup

Lump crab, dry sherry and paprika \$6.5

Salads

Upgrade your banquet dinner salad \$4 per person.

A la Carte Salads \$6.5

Bistro Salad

Field greens, tart apples, dried cranberries, spicy pecans, herb goat cheese and raspberry vinaigrette

Baby Spinach Salad

Eggs, bacon, toasted almonds, red onions, roasted tomatoes and garlic emulsion

Classic Greek Salad

Roma tomatoes, cucumbers, red onions, olives, feta cheese, lemon garlic extra virgin olive oil, parsley and mint

Classic Caesar

Crisp Romaine, garlic croutons, shredded parmesan and creamy Caesar dressing

Delicious Additions

Grilled or blackened chicken breast or salmon \$6.5

Lump crab or grilled gulf shrimp \$9

Available until 2:00 p.m.

Items and prices are subject to change without notice.

PLATED LUNCHES

Sandwiches

JRCC Club Burger

Seasoned ½ pound charbroiled burger on a buttered Kaiser roll topped with lettuce, tomato, onion, pickle, and a choice of chips or fries \$11.75
Ask about our gourmet options.

House Made Chicken or Tuna Salad

On a flaky croissant with lettuce and tomato served with coleslaw and fruit \$10.5

Open Faced Grilled Chicken Sandwich

On Italian herb focaccia with grape relish, Havarti cheese, southern potato salad and iceberg, pear and walnut salad \$11

Smoked Turkey and Brie

French baguette, dijonaisse, southern potato salad, and iceberg, pear and walnut salad \$11

Entrees

Lump Crab and Spinach Quiche

Topped with hollandaise, served with coleslaw and assorted fresh fruit \$18.25

Kobe Meatloaf

Caramelized fennel and onion, roasted tomato melt, mashed potatoes, steamed broccoli and sweet chili steak sauce \$18.25

Blackberry Teriyaki Glazed Salmon

Mixed vegetable lo mein and wakami seaweed salad \$18.25

Cajun Chicken Alfredo

Blackened chicken, onions and peppers, penne pasta, creamy Alfredo, five cheese melt and fresh parsley \$15.50

Traditional JRCC Golden Fried Crab Cake

Pan seared jumbo lump crab cake, warm asparagus salad, pimento tarter sauce and pomme frites \$19.50

Petit Herb Crusted Filet

Horseradish mashers, steamed asparagus and rich veal demiglace \$20.75

Chicken Marsala

Garlic mashers, steamed asparagus and roasted tomato mushroom marsala \$18.25

Roasted Pork Loin

Sliced pork, buttermilk mashers and fennel apple salad \$22

All entrées include iced tea, coffee and rolls. Artisan breads are available at an additional \$1 per person.

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LUNCH BUFFET

(Minimum 40 guests)

Build your own buffet

One main entrée, one starch and one vegetable \$13
Additional entrées \$5, starch or vegetable \$2 per person

Main Entrées

Traditional JRCC Fried Chicken

Chicken Parmesan

Lasagna with Meat Sauce

Flame Grilled Hamburgers & ½ lb. Beef Hot Dogs

Hand Pulled Pork BBQ

Hawaiian Roast Pork Loin

Tropical Glazed Salmon

Pub Battered Rockfish

Fajita Style Chicken

Starches

Hushpuppies

Virgie's Potato Salad

Calypso Rice

Brown Sugar Baked Beans

Mashed Potatoes

Traditional Macaroni & Cheese

Spanish Rice and Beans

Chips

Italian Pasta Salad

Vegetables

Southern Green Beans

Coleslaw

Fruit Bowl

Asparagus with Crispy Prosciutto

Marinated Cucumber Salad

Broccoli Carrot and Raisin Salad

Steamed Broccoli

Corn on The Cob

Traditional Salad Bowl

Available until 2:00 p.m.

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