

J. MORGAN'S STEAKHOUSE

WE ARE PROUD TO SAY THAT WE PREPARE EVERYTHING TO ORDER.

Teriyaki Chicken Skewers 8.99

Tender chicken marinated in our own sauce, grilled with fresh pineapple and served with peanut noodles and fresh scallions.

Our Famous Jumbo Shrimp Cocktail

"THESE ARE NO WHIMPY SHRIMP" 14.99

You can add more for \$4.00 per

Honey Pub Chicken or Shrimp

Boneless white chicken tenders or tender shrimp fried and tossed in our sweet and glazy hot sauce.

With celery and blue cheese slaw. WOW!

½ lb of Shrimp 9.99 or Chicken 8.99

Steak or Chicken Quesadilla 8.99

Baked flour tortilla filled with grilled chicken or ground seasoned steak, Pepper Jack cheese, scallions, black beans and corn.

Served with a cilantro sour cream and salsa.

The Onion Ring Tower 8.99

Extra large & extra crunch, served with peppercorn ranch and BBQ dipping sauce.

Warm Artichoke & Spinach Dip 7.99

Garlicky and cheesy with garlic parmesan bread crumbs and crispy chips.

Chef's Whim Soup 3.99

Baked French Onion Soup 4.99

Parmesan Truffle Shoestring Fries 9.99

Crispy fries drizzled with white truffle oil and tossed with freshly grated parmesan cheese.

Chef Special Stuffed Portabella Cap 9.99

Ask your server about today's creation.

Fried Shrimp or Fried Calamari 9.99

Seasoned and lightly battered.

Served with our tangy remoulade or cocktail.

Fred's Style Calamari or Shrimp 10.99

Fried then tossed lightly with spicy Pepperoncini rings, white wine, garlic, roasted red peppers and butter.

Saffron Mussels 10.99

Sautéed with garlic, tomatoes, onions, Saffron, white wine and butter.

Mussels Fra Diabolo 9.99

Spicy marinara sauce with garlic toast.

Millionaires Cake 12.99

Maine lobster, lump crab, shrimp, garlic, onions fresh herbs and parmesan cheese.

Pan Seared and served on a bed a spinach with a lemon caper butter sauce.

Pasta

All Pasta Dishes Come With

Our Signature House Salad; whole leaf romaine, grape tomatoes; Kalamata olives and gorgonzola.

Or add \$1.99 For Our Classic Caesar Salad with or without anchovies. Or

Our Wedge Salad : Iceberg with blue cheese dressing, apple smoked bacon, tomato & red onions.

J.Morgan's Thin Spaghetti ~ Grape tomatoes, fresh basil, onions & garlic in an olive oil white wine butter sauce tossed with fresh shrimp & fresh mozzarella balls. 17.99 Without Shrimp 12.99

Smoked Salmon Alfredo ~ Smoked salmon, baby peas and linguini all tossed in a gorgonzola parmesan cream sauce. 18.99 Without Salmon 14.99

Pesto Scallops ~ Jumbo sea scallops, bacon, tomatoes, onions, pine nuts in a pesto parmesan sauce over linguini. 21.99 Don't want bacon? Just say so.

Lobster Mac and Cheese ~ Our velvety four cheese sauce tossed with Cavatappi pasta and topped with the meat of a whole Maine lobster and garlic butter crumbs. 24.99 WOW!

Mediterranean ~ Grilled chicken tossed with artichoke hearts,

Greek olives, sun-dried tomatoes, spinach, basil, rosemary, onions, garlic, olive oil, white wine, butter, Feta cheese and penne. 17.99 W/o chicken 13.99

Polo Loco ~ Boneless chicken in a butter garlic sauce with diced tomatoes over penne. 16.99

Roasted Veggie Pasta ~ With fire roasted vegetables, tomato, roasted garlic, mushrooms, artichoke hearts and Chevre cheese surrounded with a chunky style marinara. 14.99

Veal Piccata ~ Thin strips of tender veal sautéed in a lemon caper Beurre blanc sauce over thin spaghetti. 18.99

Herb Chicken & Mushrooms ~ Chef's blend of fresh herbs with Portabella, Shiitake and New England mushrooms in a light white wine butter sauce with sun-dried tomatoes, roasted garlic and baby spinach over thin spaghetti. 17.99

The State of Vermont requires that all restaurants post the following notice: **Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions**

For parties of six or more and for parties with separate checks, an 18% gratuity will be added to your bill.

~ A Cut Above The Rest ~ We'll Steak Our Reputation On it

All Our Meat Is Aged A Minimum of 3 week and Trimmed Tight for Optimal Tenderness.

USDA Aged In-House and Hand Cut Daily

Rare = cool dark red center, MR = warm red center, M = pink center

MW = almost no pink center, Well = no pink center

(Not Responsible for Well cooked meats)

~ New York Strips Steaks ~

Seasoned, Grilled with Shoe String Fried Onions or Add a Topping From Below

16oz 28.99 12oz 21.99 8oz 19.99

~ Rib Eye Steaks ~

Seasoned, Grilled with Shoe String Fried Onions or Add a Topping From Below

16oz 26.99 12oz 22.99

~ Porcini Mushroom Rubbed Rib Eye ~

Seared, Then Served with 8 year Old Balsamic
Vinegar and Caramelized Shallots.

16oz 31.99 12oz 26.99

~ Montreal Seasoned Rib Eye ~

Grilled Then Topped With a Roasted
Garlic Compound Butter.

16oz 27.99 12oz 23.99

~ Teriyaki Sirloin Steak ~

House Made Teriyaki, Marinated Sirloin Steak, Grilled Then Glazed and
Served with Fried Wontons, Scallions, Sesame and Grilled Pineapple

8oz 18.99

~ Our Special Bone-in Cuts ~

Cowboys, Porterhouses, Kansas City (Bone-in NY Strip), Veal Chops, Pork Chops & More
See what's available tonight

~ Center Cut Filet Mignon ~

Pan seared and roasted to perfection with roasted garlic demi-glace.

10oz 27.99 ~ 7oz 20.99

~ Prime Rib of Beef ~

Aged in-house, rubbed with cracked black pepper, Kosher salt and fresh garlic.

Slow roasted daily. Get It While It Lasts!

16 oz. 26.99 12 oz. 22.99 (House Cut) 8oz. 19.99

~ What's Your Favorite Steak Topping? \$2.00 ~

J.Morgan's Perfect Style, Topped with Fresh Herbs, Garlic and 100% EVOO

BBQ Whiskey Glaze Topped with Caramelized Onions, Shallots and Garlic

Brown Sugar Espresso Rubbed, Seared on Cast Iron (And yes, it's decaf)

Sautéed Mushrooms, Onion and Melted Swiss Cheese

Au Pouive with Brandy Peppercorn Cream Sauce

Melted Blue Cheese & Dijon Mustard

Mushroom Marsala Sauce

~ Sides Perfect For Sharing, Or Not ~

Creamed Spinach Topped with Fried Onions \$4.00

Parmesan Truffle Shoestring Fries \$4.50

½ Portion of Scallops or Shrimp Scampi \$7.99

Whole Steamed Maine Lobster or ½ lb of Alaskan King Crab \$14.99

Jumbo Grilled Shrimp with Sautéed Garlic Spinach \$8.99

(Available with meals only)

All Dinners Come With

Our Signature House Salad; Whole Leaf Romaine, Grape Tomatoes, Kalamata Olives and Gorgonzola.

(Our Classic Caesar Salad with or without Anchovies and Homemade Croutons

Our Wedge Salad; Iceberg Lettuce, Grape Tomatoes, Bacon, Red Onion

and Thick Blue Cheese Dressing may be added for 1.99

Chef's Fresh Vegetables of the Day and A Choice of One of Our Starches:

Blue Cheese Topped Garlic Smashed Red Bliss Potatoes, Buttery Mashed Potatoes,

Seasoned Baked Potato (load it with sour cream, cheese, bacon & scallions for 1.00),

Whole Baked Sweet Potatoes with Cinnamon Sugar Butter, Chef's Special Starch,

French-Fries or Sweet Potato Fries.

~ LAMB, PORK AND CHICKEN ~

Rack of Lamb A whole rack crusted with pistachio nuts, garlic, rosemary, bread crumbs and Dijon mustard. 22.99

Mint Lamb Lollipops A whole rack of New Zealand lamb chops sliced & marinated with fresh herbs, 100% EVOO, garlic and sherry. Grilled and served with fresh apple mint jelly. 21.99

Bacon Wrapped Pork Filets If you like pork you will love these tender filets.

Two 5oz pork filets double basted with a honey soy maple glaze.

Served with a wedge of fresh grilled pineapple. 18.99

Pomegranate Glazed Duck Half duck roasted crispy with a pomegranate balsamic reduction. 20.99

Chicken or Veal Marsala Thin cutlets pan seared with shallots, mushrooms, butter and sweet Marsala wine. **Chicken** 18.99 **Veal** 18.99

Chicken Vermont Boneless breast of chicken topped with honey mustard, ham and cheddar cheese then baked to perfection. 18.99

Chicken Français Boneless breast of chicken floured, egg washed, pan seared and finished with a lemon butter caper sauce and fresh baby spinach. 18.99

~ FRESH SEAFOOD ~

Baked Stuffed Jumbo Shrimp

Stuffed with more Shrimp, garlic butter crumbs and Swiss cheese. \$21.99

Shrimp Scampi J.Morgan's Style

Large shrimp lightly floured and sautéed with lots of garlic, butter, white wine and a hint of lemon.

Your choice: pasta or starch. \$20.99

Honey Soy Glazed Scallops

Jumbo scallops glazed with our honey sauce and served on a bed of sautéed spinach, onions and crisp bacon. \$20.99

Blackened Jumbo Scallops

Jumbo Scallops dredged in Cajun spice, Cooked on a cast iron skillet and served with grilled fresh pineapple a cooling cilantro sour cream. \$19.99

Scallops L'Orange

Jumbo scallops pan seared in an orange essence beaur blanc sauce with grape tomatoes, shallots and baby spinach. 19.99

Alaskan King Crab Legs

1 ½ lb steamed and served with garlic parsley butter and lemon. \$31.99

Baked Maine Lobster

Stuffed with shrimp & garlic butter crumbs And topped with Swiss cheese. \$26.99

Captain's Platter

Fresh white fish , jumbo sea scallops, large shrimp, calamari and fried zucchini in our seasoned batter, fried and served with our homemade lemon caper tartar sauce \$23.99

Parmesan Crusted Salmon

Rolled in a parmesan herb crumbs, baked served with a lemon béchamel sauce. 18.99

Maple Roasted Salmon

Pan seared and served with a maple ginger sauce. 18.99

Orange Pistachio Crusted Salmon

Topped with a pistachio, orange zest, honey and panko crumbs baked and served with an orange béchamel sauce. 19.99

Tilapia Français

Tilapia filet floured, egg washed, pan seared and finished in the oven with a lemon butter caper sauce and fresh baby spinach. 18.99

Grilled Mahi Mahi

Grilled and topped with a light lemon Dijon vinaigrette with julienne red onions, capers on a bed of sautéed spinach. 17.99

Steamed Maine Lobster

Served with garlic butter and lemon. One lobster 24.99 or Two lobsters 35.99

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STEAK BURGERS, DOG & SANDWICHES

Our 1/2lb burger is made from Filet, NY strip steak, prime rib and chuck, ground fresh and hand formed

~ Cowboy Burger~

House made barbeque sauce, bacon, fried onion strings and cheddar cheese. 12.99

~ Montreal Seasoned Burger~

Seasoned with Montreal steak seasoning topped with Dijon mustard and gorgonzola cheese. 11.99

~ Southwestern Jalapeño Burger~

Fresh avocado, pepper jack cheese, lettuce and fried jalapeños. Served with cilantro sour cream and house salsa. 12.99

~ Teriyaki Burger~

Glazed with house teriyaki and topped with bacon, lettuce and fresh grilled pineapple. 12.99

~ Caribbean Salmon Burger~

Wild king salmon lightly seasoned with Caribbean spices grilled and topped with a fresh fruit salsa consisting of pineapple, mango, kiwi, cilantro, red onion and fresh lime juice. Served on a Challah with aioli 12.99

~ Vegetarian Portabella Burger~

Grilled portabella and veggie burger, herbed goat cheese, tomato, baby spinach and roasted red pepper aioli. 11.99

~ J.Morgan's Steakhouse Kobe Beef Dog~

Why not? You deserve the best. A ¼ lb Kobe beef dog, cast iron seared, placed in a grilled buttered roll and topped with Vidalia onions, sauerkraut, banana peppers, melted Swiss and Guldens mustard. Awesome! 11.99

~ Crispy Fish Taco~

Beer battered white fish with creamy adobe sauce, fresh lime, avocado, shredded cabbage and cilantro, on a grilled flour chipotle wrap. 10.99

~ Fish Fajita~

Seasoned fresh white fish sautéed with onions & mixed peppers topped with diced tomatoes, shredded lettuce, cheddar cheese and a side of cilantro sour cream & fresh salsa. 9.99

~ Wasabi Grilled Mahi Sandwich~

Teriyaki glazed, grilled and served with marinated paper thin cucumbers and red onion topped with wasabi mayo on a grilled Challah roll. 9.99

~ Lobster Club Sandwich~

A whole Maine lobster tossed with a touch of mayo and lemon on a butter grilled roll with shredded lettuce, apple wood smoked bacon and fresh avocado. 16.99

~ J.Morgan's Plaza Club~

No Sandwich is bigger. Fresh roasted and hand carved turkey breast with apple smoked bacon, lettuce and tomato on three layers of our toasted cranberry pecan bread. Mayo & cranberry chutney. 10.99

~ Barbecue Pulled Pork Sandwich~

BBQ pulled pork, apple bacon blue cheese slaw and melted Pepper Jack cheese piled high on our soft roll. 9.99

~ Southern Fried Chicken Sandwich~

Buttermilk battered for a crispy juicy chicken with sliced pickles, shredded lettuce and a touch of mayo on Challah bread. 9.99

~ Chipotle Chicken Sandwich~

Grilled chicken, blackbean spread, chipotle mayo, fresh avocado, lettuce, salsa and pepper jack cheese. 10.99

SALAD'S & PIZZA'S

~ Our Caesar with Your Favorite Topping~

The Classic with Anchovies. 7.99 Blackened or Grilled Chicken 10.99 +
Fried Calamari, Fried Popcorn Shrimp, Grilled Salmon or Marinated Steak 12.99

~ The Chopped Italian Salad~

Shredded lettuce, thinly sliced Roma tomatoes, sliced black olives, banana pepper rings, red and green diced peppers, with julienned salami, Capicola and provolone cheese drizzled with house Italian. 10.99

~ The Mediterranean Salad~

Romaine lettuce, black olives, red onions, cucumbers, tomatoes, feta cheese & chick peas tossed in a light Greek red wine vinaigrette. Topped with fresh citrus and herb marinated shrimp. 12.99

Plain 9.99 ~ Grilled Chicken or Tilapia 11.99

~ J.Morgan's Cobb~

Bacon, tomatoes, avocado, scallions, egg, cheddar & gorgonzola cheese on chopped romaine with creamy honey mustard dressing.

Chicken 11.99 Sautéed Shrimp 13.99 Grilled Steak 14.99

~ The Asian Salad~

Mixed greens with carrots, shredded cabbage, scallions, fresh oranges and sesames. Tossed in a honey-lime vinaigrette and drizzled with peanut sauce and topped with crispy wontons.

Tandoori Chicken 10.99 Sautéed Shrimp 12.99

~ Steak Tip Salad~

Chopped romaine, mescaline, green beans, tomatoes, scallions and gorgonzola cheese tossed in our sweet balsamic and herb oil dressing, topped with grilled sirloin steak seasoned with Montreal seasoning and shoe string onion rings. 12.99

~ Buffalo Chicken Salad~

Buttermilk fried chicken, chipotle candied pecans, corn, red onion, scallions, tomatoes, shredded cheddar, chopped romaine and peppercorn ranch dressing and a spicy pub sauce for dipping. 9.99

~ Margarita Flatbread~

Fresh basil, fresh mozzarella, grape tomatoes and EVOO, served with our classic Caesar or our house salad. 10.99

~ Steakhouse Flatbread~

Chopped sirloin, Thousand Island dressing and American cheese baked until crispy then topped with ice cold shredded lettuce, pickles, onions and sesame seeds. 11.99
