



Salads

Roasted Peach & Angula

goat cheese, thinly sliced red onions, candied pecans, house made croutons with balsamic dressing

\$17

add salmon...\$29

Citrus Grilled Shrimp

romaine lettuce with roasted corn, grilled bell pepper, diced cucumber, avocado, grape tomatoes & croutons topped with a lemon vinaigrette

\$18

Elite Chopped (GF)

ice burg, romaine, chickpeas, salami, mozzarella cheese all chopped, mixed with a dijon red wine vinegar

\$15

Grilled Chicken Caesar

shaved parmesan, croutons, with a creamy caesar dressing

\$15

Seasonal

spring mix, fresh jersey strawberries, candied pecans, red onion, cucumber, croutons, feta & grilled chicken with a tangy vinaigrette

\$16

Sandwiches

The Barney

oven gold turkey with cranberry chutney, toasted pecans & melted brie on grilled rye

\$11

Balsamic Grilled Chicken

melted mozzarella, roasted red peppers, honey mustard spread & spring mix on a multi grain roll

\$12

Beachy Brie

balsamic grilled chicken breast, melted brie, cranberries, spring mix and honey dijon on a multi grain roll

\$12

LBI Reuben

turkey, melted swiss, creamy cole slaw, russian dressing, on grilled rye

\$11.50

Waldorf Chicken Salad

house made all white meat chicken salad mixed with cranberries & walnuts with spring mix on 7 grain bread

\$11

Cheese steak

\$13

Florentine Chicken Cheese Steak

spinach, red roasted peppers, garlic & provolone

\$15

Tacos

BANG BANG Coconut Shrimp

coconut shrimp, shredded lettuce, diced avocado & pico, topped with our sweet Thai chili Aioli on soft tacos

\$16

Grilled Fish

grilled mahi mahi, cilantro cabbage slaw, sliced avocado, chopped tomato, with a garlic lime crema

\$15

Grilled Chicken

grilled chicken, shredded 3 cheese blend, shredded lettuce, fresh baha cream sauce, pico & chopped avocado on soft tacos

\$15

Fried Fish

beer battered haddock with shredded cabbage, pico, fresh baha cream sauce and sliced avocado on soft tacos

\$15

Smashed Burger (2)

smashed burger, american cheese, shredded lettuce, tomato, pickles, secret sauce

\$15

Pulled Pork

with shredded cabbage, cotija cheese, red onion, jalapeños, cilantro & a tangy barbeque aioli

\$16

The 3 Amigos

1 fish, 1 grilled chicken, 1 BANG BANG

\$16

Tuna

blackened sashimi grade tuna, cooked rare with asian slaw, mango & drizzled with wasabi aioli

\$20

Sides

our Hand Mashed Potatoes

\$7

Broccoli

\$6

Asparagus

\$7

Fries

\$6

Tater Tots

\$7

Loaded Tater Tots

bacon, melted cheese

\$9



Appetizers

Coconut Shrimp

with our sweet tai chili aioli (5)

\$16

Clam Chowder Tots

with shredded cheddar & bacon crumble

\$14

Spicy Cheese Curds

hand breaded Wisconsin cheese curds with a kick, topped with blue cheese crumbles & served with ranch

\$16

Fried Calamari with Marinara

\$18

Whipped Ricotta Board

drizzled with honey, topped with fresh blubbery, toasted french baguette slices

\$15

JG Signature Guacamole (GF)

with your choice of mango or roasted corn salsa with house made tortillas

\$13

Seared Scallops (GF)

over asian slaw with a sesame ginger dressing

\$17

Pear & Fig (Available in GF)

fontina topped with arugula, walnuts & fig drizzle

\$14

Mussels Fra Diavolo (or red sauce)

with garlic bread

\$22

New England Clam Chowder

House made

\$12

Burgers

Kentucky Bourbon

topped with bacon jam, gouda, fried onions & a Kentucky bourbon glaze,

\$17

Black n Blue

spiced blackened angus beef, blue cheese, steak sauce, red onion, lettuce & tomato

\$17

Swiss & Caramelized Onion

melted swiss with caramelized onions

\$16

Veggie Burger

lettuce, tomato, onion

\$15

Kids

Spaghetti with Butter or Red Sauce

\$8

Pizza Flatbread

\$9

Grilled Cheese with Fries

\$8

Entrées

2 Crab Cake Platter (Pan Seared)

with broccoli over mashed potatoes

\$38

Alaskan Sole Bowl (GF)

breaded sole. basmati rice, avocado, cucumber, mango, carrot & red cabbage with a sweet and tangy dressing

\$26

Chicken Capri (GF)

pounded chicken breast topped with blistered cherry tomatoes, fresh mozzarella, a balsamic reduction & charred parmigiana shavings served with a side of grilled squash

\$28

Grilled Halibut (GF)

in a tangy orange basil glaze served with asparagus and mashed potatoes

\$38

Chicken A Pastor (GF)

over rice with grilled corn, peppers & onions

\$24

Sesame Crusted Tuna Steak

topped with asian broccoli slaw, served rare over basmati rice with sugar snap peas

\$38

Blackened Salmon Steak

topped with a robust honey dijon dill sauce served with asparagus & grilled red bliss potato wedges

\$32

Flounder Piccata

lightly battered over basmati rice, with capers in a light tangy cream sauce

\$38

12oz Strip Steak

with a red wine demi glaze over hand mashed potatoes & broccoli

\$42

Linguini & Clams in a White Wine Sauce

with garlic bread

\$32

Shrimp & Scallop Pasta

in a light vodka sauce

\$34

Penne Bellini

spinach, fresh mozzarella & basil in a blush sauce

\$20

add shrimp \$27

Chilean Sea Bass

over roasted seasonal veggies, topped with a lemon garlic sauce & micro greens

\$48

Fettuccini Alfredo

\$22

add Chicken \$26 add Shrimp \$31

Summer Pasta

blistered heirloom tomatoes, fresh mozzarella & basil in a light garlic lemon sauce with a balsamic drizzle

\$19

Wild Mushroom Ravioli

in a hazelnut truffle cream sauce

\$38