

RESTAURANT WEEK

203-743-3287. 47 PADANARAM ROAD
WWW.JBRESTAURANT.COM



\$35 PER PERSON + TAXES & GRATUITIES
(VALID DURING ALL OPEN HOURS, DINE IN ONLY)
“A SAMPLING MENU OF OUR MOST POPULAR ITEMS”

FIRST COURSE

CHOICE OF:

Cup of New England Clam Chowder

Fried Fresh Mozzarella
Marinara sauce

Shrimp Cocktail
Chilled, served with cocktail sauce and lemon

Tomato Bruschetta
Diced tomato, red onions, evoo, on a garlic crostini, shredded Pecorino Romano

SECOND COURSE

House Salad
Mixed greens, cucumbers, red onions, carrots, dressing choice:
Honey Balsamic Vinaigrette, 1,000 Island, Creamy Garlic, Parmesan Peppercorn, Creamy Blue Cheese, Italian, or Red Wine Gorgonzola Vinaigrette
Sub Caesar salad +4

THIRD COURSE

CHOICE OF:

1 1/4 Pound Boiled Maine Lobster
Fresh from our lobster tanks!
Baked & stuffed with our house crabmeat stuffing +5

Stuffed Shrimp (3)
House crabmeat stuffing, baked, topped with a lemon beurre blanc

Chicken Marsala
Breast of chicken sautéed in a Marsala wine demi-glace with domestic mushrooms

Angus Au Poivre*
Grilled to your liking, sliced, with a black peppercorn brandy cream sauce
Entrees above served with mashed potato or rice and vegetables

Beer Battered Cod
Fried, served with steak fries, coleslaw & tartar sauce

Penne a la Vodka with Crispy Chicken
Roma tomatoes, garlic, basil, fresh mozzarella

FOURTH COURSE

Our Own Tiramisu
Carrot Cake caramel drizzle
NY Style Cheesecake melba drizzle

ALL COURSES DINE IN ONLY FROM 5/16-5/24. *NO SUBSTITUTIONS*

*CONSUMER ADVISORY: THOROUGHLY COOKING MEATS, POULTRY, SEAFOOD,
SHELLFISH OR EGGS REDUCES THE RISK OF FOOD BORNE ILLNESSES.