



Restaurant Week

Dinner Menu



Three Course Prix Fixe Tasting Menu \$35 per person. Choose one item from each course.

First Course

(Small Plates)

Lentil Stuffed Portobello Mushroom

Portobello mushroom cap, caramelized onions, lentils, spinach, tomato & Chevre puree

(Recommended Beer Pairing: Yards Brawler: 6 oz. \$2.65 / 16 oz. \$7)

Buffalo Chicken Chowder

A cup of our homemade Buffalo Chicken Chowder

(Recommended Beer Pairing: Cigar City Jai Alai: 6 oz. \$2.85 / 16 oz. \$7)

Roasted Beets & Chevre

Arugula, roasted beets, pears, goat cheese, balsamic vinaigrette

(Recommended Beer Pairing: Allagash White: 6 oz. \$3 / 16 oz. \$7.5)

Main Course

J1 Petite Filet

4 oz. petite filet topped with our signature J1 steak sauce and served with mashed potatoes and broiled asparagus

(Recommended Beer Pairing: 2SP Patina Saison: 6 oz. \$3 / 16 oz. \$8)

Cajun Shrimp & Alligator Linguine

Cajun seasoned shrimp and Louisiana alligator tail with onions, sweet peppers, bell peppers, and mushrooms in a

Cajun cream sauce tossed with linguine

(Recommended Beer Pairing: Birra di Levante: 6 oz. \$2.65 / 16 oz. \$7)

Brown Butter Gnocchi

Butternut squash, pears, caramelized onions, cranberries, potato gnocchi, and goat cheese in a brown butter sauce

(Recommended Beer Pairing: Victory Festbier: 6 oz. \$2.5 / 16 oz. \$6.5)

Homemade Dessert Course

(Recommended Dessert Beer Pairing: Founders Kentucky Breakfast Stout: 6 oz. \$6 / 10 oz. \$10)

Pumpkin Cheesecake

Peanut Butter Truffle

Key Lime Pie

Chocolate Mousse Pie

Strawberry Pie

5 Farms Irish Cream Chocolate Chip Cheesecake

1 Scoop of any of our Homemade Ice Creams (Pumpkin Marshmallow, Coffee Oreo, Vanilla Bean, Chocolate, Salted Caramel)