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## SALADS

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**House Salad \***

tomatoes, red onion, cucumber, baby greens, choice of dressing 9 (add gorgonzola or goat cheese \$3 extra)

**Mediterranean Chopped Salad**

red peppers, cucumbers, tomato, Kalamata olives, prosciutto, feta, chickpeas, romaine lettuce, croutons, lemon basil vinaigrette 12

**Jonathan's Salad \***

mixed greens, radicchio & endive with crumbled bleu cheese, toasted walnuts & choice of dressing 12

**Caprese Salad \***

house made fresh mozzarella, beefsteak tomato, Roasted Pepper, fresh basil drizzled with extra virgin olive oil 12

**Roasted Beet & Fresh Goat Cheese Salad \***

red and golden beets, baby spinach, candied pecans orange segments, orange & ginger vinaigrette 12

**Caesar Salad**

crisp romaine lettuce, house Caesar dressing, garlic croutons, pecorino romano 10

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## APPETIZERS

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**French Onion Soup** 10 | **Soup de Jour** 8

**Mac & Cheese**

little rigatoni in a three cheese béchamel baked with garlic and prosciutto bread crumbs 14

**Crab Cakes**

baby lettuce, matchstick potatoes, horseradish mayo 17

**Fried Rhode Island Calamari**

tomato basil sauce 14

**Char-grilled Octopus & Calamari \*** 18

**Jumbo Shrimp Cocktail \***

iced jumbo shrimp, spicy horseradish cocktail sauce 18

**Rope Mussels Pot \***

white wine, plum tomatoes, garlic, fresh basil, herb crostini 14

**Buffalo Chicken Spring Rolls**

bleu cheese dipping sauce and carrot slaw 9

**Shrimp Spring Rolls**

wasabi and sesame dipping sauces 10

**Baked Clams**

top neck clams baked in herb butter and applewood bacon 12

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## BURGERS

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Jonathan's Burgers are ground in-house daily using our own blend of Prime Sirloin & Black Angus Short Rib  
gluten-free bun available for an additional \$2\*

**Classic Beef Burger**

homemade soft bun, fries & coleslaw 18  
(Add cheddar cheese & crisp applewood bacon for \$2)

**Mediterranean Burger**

feta cheese, baby arugula, tomato, red onions, fries, coleslaw 20

**Gorgonzola Burger**

crumbled gorgonzola, caramelized onions, applewood bacon, lettuce, tomato, fries, coleslaw 20

**Au Poivre Burger**

black pepper crusted, shitake mushroom demi, crispy shallots, fries, coleslaw 20

**Jonathan's Plant-Based Burger**

served with garden salad 17 (add Vegan Mozzarella Cheese 3)

**Salmon Burger**

avocado slices, baby arugula, red onion, fries, coleslaw, side of orange chipotle mayonnaise 18

**California Chicken Burger**

avocado, tomato, arugula, mango chipotle aioli on toasted seven-grain bread, fries & coleslaw 18

**Bunless Burger over Garden Salad**

mixed greens, tomato, cucumber, red onion, green beans, avocado, egg wedges 20  
(substitute Chicken or Salmon burger at no additional charge)

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## ENTRÉE SALADS

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**Steak Bleu Salad**

char-grilled Skirt Steak, tomato, apple wood bacon, romaine & crumbled blue, fresh tomato vinaigrette with crispy potato sticks 22

**Mediterranean Chopped Salad**

red peppers, cucumbers, tomato, Kalamata olives, prosciutto, feta, chickpeas, romaine lettuce, croutons, lemon basil vinaigrette  
Choice: Chicken 19, Salmon 22, Shrimp 22

**Seared Ahi Tuna Salad \***

baby greens, carrots, tomatoes, sweet peppers, orange segments, toasted almonds, sesame ginger vinaigrette 24

**Plantain Crusted Shrimp Salad**

sweet chili glazed plantain crusted fried shrimp, mixed greens, mango, tomato, avocado, toasted almonds, honey lime dressing 22

**Salad Nicoise \***

mixed greens, tomatoes, roasted red potatoes, endive, green beans, black olives, egg wedges, fresh tomato vinaigrette  
Choice: Grilled Salmon 22, Seared Ahi Tuna 24

**Caesar Salad**

over crisp romaine lettuce, house Caesar dressing, garlic croutons shaved Pecorino Romano  
Choice: Chicken 19, Salmon 22, Shrimp 22

**Savannah Salad**

candied pecans, granny smith apples, apple wood bacon, mixed greens, sun-dried cranberries, honey mustard dressing  
Choice: Grilled Chicken\* 19, Pecan Crusted Chicken 20

**Grilled Vegetable & Goat Cheese Salad \***

yellow squash, eggplant, sweet peppers, zucchini, tomato, asparagus, red onion over crisp romaine & tomato vinaigrette 17  
with grilled chicken 24

**Char-Grilled Octopus & Calamari Salad \***

mixed baby greens, cherry tomato, lemon vinaigrette 27

**Lamb Chop Salad \***

4 grilled lamb chops over a classic Greek salad with tzatziki sauce 28

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# ENTREES

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Jonathan's exclusively uses Bell & Evans free range chicken

## Grilled Lemon Chicken \*

grilled breast of chicken, EVOO, oregano, lemon, grilled vegetables, lemon golden potato & tzatziki 24

## Chicken or Veal Parmigiana

lightly breaded cutlet baked with mozzarella cheese, tomato basil sauce, linguini 22 | 26

## Chicken Marsala

sautéed scaloppini style in a mushroom marsala demi, served with caramelized carrot risotto 26

## Chicken Caprese

breaded chicken cutlets topped with a cool salad of beefsteak tomatoes, roasted red pepper & fresh mozzarella drizzled with basil pesto and balsamic glaze, side of penne tomato basil 26

## Pecan Crusted Chicken

mashed potato, broccoli & honey mustard sauce 26

## Pork Schnitzel

breaded tender pork cutlet, wild mushroom port wine demi, mashed potato, mixed vegetables & braised red cabbage 22

## Grilled Vegetable Platter\*

grilled eggplant, zucchini, asparagus, beefsteak tomato, roasted pepper & roasted lemon potato 19

## Eggplant Parmigiana

lightly breaded & baked with mozzarella, tomato basil sauce over linguini 19

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## SEAFOOD

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### Sesame Crusted Ahi Tuna

ginger sesame spinach, jasmine coconut rice, mirin dipping sauce 32

### Swordfish (Cajun style or Grilled \*)

grilled vegetables & saffron rice 32

(the following seafood dishes are accompanied by lemon golden potatoes & sautéed spinach)

**Filet of Sole (fried or broiled \*)** 32

**Jumbo Shrimp (fried or broiled \*)** 32

**Sea Scallops (fried or broiled \*)** 32

**Scottish Salmon \*** 29

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## STEAKS

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### Prime Sirloin Steak au Poivre \*

sautéed au poivre (black peppercorn coated) with mashed potato & asparagus 39

### Center Cut Filet Mignon \*

demi-glace, mashed potato, grilled asparagus 42

### Grilled Rack of Lollipop Lamb Chops \*

lemon golden potato & sautéed spinach 37

### Prime New York Sirloin \*

Herb butter, grilled asparagus & baked potato 39

### Prime Ribeye \*

Herb butter, grilled asparagus & baked potato 39

Add 3 grilled jumbo shrimp to any of the above entrées \$12

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## PASTA & PAELLA

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Gluten-free pastas may be substituted for an up-charge of \$2 (please ask your server for today's options).

### Linguini alla Vongole

little neck clams, garlic, fresh herbs, extra virgin olive oil, choice of a white or red sauce 24

### Linguini alla Pescatori

jumbo shrimp, calamari, black mussels, little neck clams, sea scallops, tomato basil sauce, topped with toasted garlic and herb bread crumbs 32

### Shrimp Scampi

jumbo shrimp in a garlic Chardonnay lemon sauce, with sautéed broccoli rabe & fresh orecchiette pasta 32

### Penne Allaodka

in a pink vodka cream sauce 19. with julienned chicken 22

### Orecchiette with Grilled Vegetables & Burrata

Fresh pasta in a garlic & EVOO sauce. basil pesto & balsamic glaze 22

### Meatballs & Buratta Rigatoni

House-made meatballs, rigatoni marinara topped with fresh buratta cheese 22

### Chicken, Salmon or Jumbo Shrimp Alfredo

green peas, shiitake mushrooms, sundried tomatoes, fettuccine 24 | 26 | 32

### Sea Scallop Risotto

pan seared over saffron risotto, diced asparagus, fresh tomato, green peas, light lobster sauce 32

### Paella Valenciana

jumbo shrimp, calamari, black mussels, clams, sea scallops, chorizo sausage, chicken, peppers, peas, tomato saffron rice 34

### Seafood Paella

clams, mussels, sea scallops, jumbo shrimp & calamari, tomato saffron rice with peas & roasted peppers 34

### Vegetable Paella

yellow and green squash, eggplant, green peas, asparagus, tomato saffron rice 19 (add chicken: 24)

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## DESSERTS

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Chocolate Ganache Cake | Jonathan's Cheesecake | Apple Cobbler | Rice Pudding