



# JJ's Restaurant Lunch Menu

## APPETIZERS

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<b>Greens</b>	<b>\$9</b>
Apple, pecans, maple vinaigrette, croutons, cheese	
<b>Shrimp and Scallop</b>	<b>\$12</b>
Thai curry coconut, lime, peanuts, cilantro	
<b>Charcuterie Platter</b>	<b>\$10</b>
Daily creation (please check with your server)	
<b>Ruby Trout</b>	<b>\$12</b>
Risotto, mushrooms, asparagus, beurre blanc	

## ENTRÉES

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<b>Beef</b>	<b>\$22</b>
Grilled AAA hanger steak, beef shank, soubise, potato, market vegetables, red wine jus,	
<b>Seafood "du jour"</b>	<b>\$21</b>
Please ask your server for details	
<b>Pork</b>	<b>\$21</b>
House made sausages, roast pork, sauerkraut, smoked bacon, brandy cream	
<b>Duck</b>	<b>\$23</b>
Pan seared breast, five spice, braised leg, cherry compote, succotash, fruit tea jus	
<b>Cornish Game Hen</b>	<b>\$20</b>
Pan roasted, polenta, zucchini tourne, glazed carrot batonnet, balsamic sauce	

## DESSERTS

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<b>Cheesecake</b>	<b>\$11</b>
Matcha, strawberry, white chocolate	
<b>Mousse</b>	<b>\$10</b>
Dark chocolate, sponge, crème fraîche, poached pear	
<b>Citrus</b>	<b>\$10</b>
Curd tart, raspberry, meringue, coulis	
<b>Pâte à Choux Trio</b>	<b>\$12</b>
Banana crème brûlée, pecans, French cruller - coconut, lime, mango, dark chocolate éclair	

**\*Please note: guests will receive \$3 off when ordering a three-course meal.**

All applicable taxes will be added.

Please be considerate. Students in our dining room and kitchen are training to become chefs. Serving you is the first step in their new culinary careers.