

the pub at NJMP

Friday & Saturday

5PM to 10PM

APPETIZERS

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| Roasted Corn Chowder | 8 |
| <i>sweet corn, bacon, cheddar, potatoes</i> | |
| Bacon-Wrapped Water Chestnuts | 11 |
| <i>bacon, water chesnuts, brown-butter, caramel</i> | |
| Escargot | 12 |
| <i>garlic butter, toast, parsley</i> | |
| Mezze Board | 14 |
| <i>prosciutto, salami, hummus, bruschetta, mozzarella, olives, cucumbers, grapes, pita</i> | |
| Lobster Mac & Cheese | 14 |
| <i>lobster, fusilli, gruyere, white cheddar, panko bread crumbs</i> | |
| Colossal Crab Meat Cocktail | 15 |
| <i>colossal crab meat, cocktail sauce, lemon</i> | |

MAIN ENTREES

all entrees are accompanied by caesar
salad prepared tableside

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| Filet Mignon | 26 |
| <i>8oz filet mignon, garlic herb butter, rosemary, tarragon brussel sprouts & mashed potatoes</i> | |
| Seared Salmon | 23 |
| <i>salmon filet, garlic butter, white wine, lemon, olive oil fingerling potatoes & spinach</i> | |
| Lobster Ravioli | 19 |
| <i>lobster, ricotta, parmesan, basil, cream sauce</i> | |
| Brown Sugar Pork Chops | 22 |
| <i>bone-in pork chops, brown sugar, italian seasoning, butter, parsley asparagus & mashed potatoes</i> | |
| Orecchiette & Sausage | 18 |
| <i>orecchiette, italian sausage, spinach, mozzarella, garlic white wine sauce</i> | |
| Chicken Marsala | 19 |
| <i>chicken breast, mushrooms, marsala wine sauce green beans and mashed potatoes</i> | |
| Butter-Poached Shrimp & Orzo | 21 |
| <i>gulf shrimp, orzo, garlic butter, lemon</i> | |

Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements.

DESSERTS

Caramel Bread Pudding 10

topped with vanilla ice cream

Chocolate Peanut Butter Pie 9

served with fresh whipped cream

Creme Brulee 9

COCKTAILS

Applejack Sazerac 12

apple brandy, maple syrup, bitters

Martinez 12

gin, sweet vermouth, maraschino liqueur, orange bitters

Hot Toddy 10

cognac, aged rum, lemon, bitters

Manhattan Transfer 14

rye whiskey, sweet vermouth, cherry brandy, orange bitters

Tis the Season 10

*citrus vodka, elderflower liqueur, ginger beer, orange juice,
simple syrup*

WINE

Twisted Merlot

Lodi, CA

8

28

Noble Vines 667 Pinot Noir

Monterey, CA

11

40

Ravenswod Zinfandel

Sonoma, CA

9

32

Murphy-Goode Cabernet Sauvignon

Alexander Valley, CA

10

36

Fetzer White Zinfandel

Mendocino, CA

8

30

Clos du Bois

Alexander Valley, CA

10

36

Sterling Pinot Grigio

Central Coast, CA

9

32

Twisted Chardonnay

Lodi, CA

8

28