



# MENU

## SOUPS

- SOUP DU JOUR** \$5 / \$6
- BAKED FRENCH ONION** (New Recipe) \$7

## SHAREABLES

- HOUSE MADE CHIPS & ONION DIP** V \$12
- NACHOS SUPREME** V \$14  
*Street Corn, Tomato, Queso Blanco, Black Beans, Guacamole (add Chicken or Shrimp)*
- TRUFFLE FRIES** V with Garlic Aioli \$12
- CHARCUTERIE** \$24 for 2 | \$39 for 4 to 6  
*Chef's Selection of Meats, Cheeses, Pickles, Fruits & Crackers*
- CRAB FRIES** V with Cheese Sauce \$10

## STARTERS

- CHICKEN BITES** \$11
- CHICKEN WINGS** \$15  
*Sauces: Buffalo, Garlic Ginger, Sweet Chile or Dry Rub. Served with celery & Blue Cheese*
- CHEESESTEAK EGGROLL** with Pepperoncini Mayo \$14
- JUMBO GULF SHRIMP** with Cocktail Sauce & Lemon \$16.50
- CLAMS CASINO** Bacon, Pepper, Onion & Herbs \$16
- HOUSE-MADE MOZZARELLA STICKS** V \$10  
*Served with Marinara Sauce*
- PUTT PUTT SHRIMP** \$15  
*Dusted and Lightly Fried tossed in a Spicy Sriracha Aioli*
- LAMB CHOPS** Spice Rubbed, Teriyaki, Arugula Salad \$23
- PAN FRIED GNOCCHI** Italian Sausage & Marinara Parmesan \$14
- BUFFALO CHICKEN MEATBALLS** \$12  
*Celery & Blue Cheese*
- CRISPY BRUSSELS SPROUTS** \$14  
*Bacon, Macadamia Nuts, Balsamic Glaze*

## SALADS

- Add to any Salad: Chicken + \$6 | Salmon + \$10 | Shrimp + \$12
- CLASSIC CAESAR** V \$10  
*Romaine Lettuce, Croutons, Caesar Dressing, Romano Cheese*
  - SUPER FOOD POWER BOWL** V \$12  
*Spinach, Sunflower Seeds, Quinoa, Edamame, Avocado, Apple Cider Vinaigrette*
  - TEX MEX SALAD** V \$15  
*Spring Mix, Crispy Tortilla Strips, Pico De Gallo, Corn, Guacamole, Cajun Ranch*
  - WEDGE** \$13  
*Iceberg Wedge, Bacon, Tomato, Blue Cheese, Onion, Blue Cheese Dressing*
  - CAPRESE** V Fresh Tomato, Mozzarella, Basil, Balsamic Glaze \$12
  - SLICED FILET SALAD** V \$23  
*Arugula, Lemon, Truffled Vinaigrette, Parmesan Cheese*

## BURGERS

- BUN + \$1.50
- All Burgers served with Lettuce, Tomato, French Fries and a Pickle. Substitute Sweet Potato Fries or Old Bay Fries \$1
- CLASSIC BURGER\*** \$16  
*10 oz. Custom Butcher Blend of Angus, Ground Chuck, Brisket & Short Rib*
- SOUTHWEST TURKEY BURGER\*** \$15  
*Blackened Turkey, Cajun Ranch Dressing, Avocado, Pico de Gallo, Pepperjack Cheese*
- VEGGIE BURGER\*** Chipotle Mayo on a Brioche Bun V \$15
- BACON & BLUE JUDD'S BURGER\*** \$16  
*House-made Bacon Jam, Blue Cheese Crumbles*

## PIZZA

- Additional Toppings - \$2 each - Pepperoni, Sausage, Green Peppers, Onions, Mushrooms, Bacon, Olives, Tomatoes
- PLAIN OR MARGHERITA** V \$16  
*Fresh Mozzarella, Basil, Marinara*
  - CHEESE STROMBOLI** V \$16
  - CHEESESTEAK STROMBOLI** \$19

## HAND HELDS

- All Hand Helds are Served with French Fries and a Pickle. Substitute Sweet Potato Fries or Old Bay Fries \$1. Gluten Free Bun \$1
- ITALIAN CHICKEN CUTLET SANDWICH** \$16  
*Pesto, Tomato, Arugula, and Fresh Mozzarella on a Hoagie Roll*
  - PHILLY STEAK SANDWICH** \$15  
*Chicken or Beef, additional toppings \$1 each*
  - CRAB CAKE SANDWICH** \$19  
*Tartar Sauce, Lettuce & Tomato*
  - BLACKENED CHICKEN WRAP** \$15  
*Blackened Chicken, Bacon, Guacamole, Lettuce, Tomato and Chipotle Mayo*
  - TUNA OR CHICKEN SALAD SANDWICH** \$14  
*Lettuce & Tomato on Your Choice of Bread*
  - CALIFORNIA TURKEY CLUB** \$15  
*Triple Stacked, Avocado, Bacon, Lettuce, Tomato and Chipotle Mayo*
  - PUTT PUTT SHRIMP TACOS** \$17  
*3 Tacos Per Order, Our Putt Putt Shrimp, Flour Tortillas, Pico de Gallo & Lettuce with Nacho Chips*

## ENTREES

- All Entrees Served with Bread & Butter | † Includes Potato & Vegetable | Add a Garden Salad, Choice of Dressing \$4 | Caesar \$5
- GRILLED FILET MIGNON\*** \$42  
*Center Cut 8 oz. Char-Grilled, Crispy Onions, and Bordelaise Sauce served with Pomme Puree and Vegetable du Jour*
  - CHICKEN MARSALA** \$26  
*Tender Pan-Fried Chicken Breasts in a Sweet Marsala Wine Sauce with Wild Mushroom Risotto & Crispy Shitake Mushroom*
  - CHICKEN PARMESAN** \$24  
*Lightly Breaded and Seasoned Chicken Flash Fried Topped with House-Made Marinara, Mozzarella, and Parmesan Cheese, Served with Angel Hair Pasta*
  - SAGE PORK CHOP** † \$30  
*Served in a Sage Brown Butter Cream*
  - BLACKENED SALMON** \$32  
*Char Grilled Salmon with Summer Succotash & Chimichurri*
  - CHILEAN SEABASS** † \$34  
*Served in a Lemon Beurre Blanc*
  - CRAB CAKES ENTRÉE** \$32  
*Served with Red Pepper Remoulade Sauce and a Street Corn Salad*
  - RED WINE BRAISED SHORT RIB** \$31  
*24-hour braised, served with Creamy Polenta & Caponata*
  - BBQ PLATTER** \$30  
*Chef's BBQ Selection with Baked Mac & Cheese and Homemade Cornbread*
  - PORK SCHNITZEL** \$25  
*Pomme Puree, Sausage Gravy, Arugula*
  - RICOTTA RAVIOLI A LA VODKA** \$20  
*Ricotta Stuffed Ravioli served in a Vodka Sauce with Bacon, Peas & Pasta Breadcrumbs*
  - SHRIMP SCAMPI** \$26  
*Succulent Shrimp in a Lemon Garlic Sauce with Chili Flakes served over Spaghetti*
  - SPAGHETTI & MEATBALLS** \$17  
*2 House-made Meatballs, Marinara & Garlic Bread*

## SIDES

- STEAMED BROCCOLI** \$6
- GARDEN / CAESAR SALAD** \$6
- FRENCH FRIES** V \$5.50
- SWEET POTATO FRIES** V \$6.50
- ONION RINGS** V \$6.50
- BRUSSEL SPROUTS** \$6.00
- MASHED POTATO** \$4.50
- MEATBALL** \$4.75



JUDD'S & JACKSON'S RESTAURANT

# THE BAR

## HOUSE WINES

### WOODBIDGE BY MONDAVI 11

*Cabernet, Merlot, Pinot Noir, Chardonnay, Reisling, Sauvignon Blanc, Moscato*

### CAVIT PINOT GRIGIO 11

### LA TERRE WHITE ZINFANDEL 11

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## SPARKLING

### MOËT & CHANDON IMPERIAL (375ML) 60

### VEUVE CLIQUOT YELLOW LABEL 140

### PIO ROSE PROSECCO SPLIT (187ML) 15

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## WHITE WINES

### SANTA MARGHERITA PINOT GRIGIO 15 52

### WILLIAM HILL CHARDONNAY 14 48

### J LOHR CHARDONNAY 13 42

### LOBSTER REEF SAUVIGNON BLANC 14 48

### FRANCIS FORD COPPOLA ROSÉ 13 42

### RUFFINO ORVIETO 13 42

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## RED WINES

### PENFOLDS MAX'S CABERNET 13 48

### LOUIS M MARTINI CABERNET 14 52

### ST. HUBERTS THE STAG RED BLEND 15 58

### ETUDE PINOT NOIR 13 48

### FRANCIS FORD COPPOLA PINOT NOIR 15 58

### MASCARELLI MONTEPULCIANO 13 48

### BANFI CHIANTI CLASSICO 14 52

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## COCKTAILS

### AVIATION 15

*Bluecoat Gin, Luxardo Maraschino Liqueur, Crème de Violette,  
Lemon*

### HIBISCUS MARTINI 15

*Grey Goose Vodka, St Germain Elderflower Liqueur, Hibiscus Syrup,  
Champagne*

### ITALIAN PALOMA 14

*Tequila, Campari, grapefruit*

### LAVENDER MARTINI 15

*Hendrick's Gin, Crème de Violette, Lavender Simple Syrup*

### GRAPEFRUIT ROSE MARTINI 15

*Ketel One Grapefruit and Rose-infused Vodka, Grapefruit Juice,  
Cointreau, Rose Wine*

## DRAFT BEER

### CAPE MAY BREWERY IPA (6.3% Alcohol)

### ELYSIAN CONTACT HAZE (6% Alcohol)

### FORGED IRISH STOUT (4.2% Alcohol)

### HARP LAGER (4.5% Alcohol)

### RUSTY RAIL FOG MONSTER (6.8% Alcohol)

### EVIL GENIUS PURPLE MONKEY DISHWASHER AMERICAN PORTER (6.7% Alcohol)

### NEW BELGIUM WINTER IPA (7.5% Alcohol)

### MILLER LITE (4.2% Alcohol)

### STELLA ARTOIS (5% Alcohol)

### VICTORY BROTHERLY LOVE (6.0% Alcohol)

### YARDS PHILADELPHIA PALE ALE (4.6% Alcohol)

### KONA BIG WAVE (4.4% Alcohol)

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## HAPPY HOUR SPECIALS

\$3 MILLER LITE DRAFTS  
& BOTTLES

\$6 CRAFT DRAFTS

\$7 HOUSE WINES

\$7 TITO'S MIXED DRINKS

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## APRIL HAPPY HOURS

TUESDAY: 4 - 6 PM

WEDNESDAY: 4 - 6 PM

THURSDAY: 4 - 6 PM

FRIDAY: 4 - 6 PM

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## APRIL RESTAURANT HOURS

MONDAY: CLOSED

TUESDAY - THURSDAY: 11:30 AM - 8 PM

FRIDAY & SATURDAY: 11:30 AM - 9 PM

SUNDAY: 11:30 AM - 8 PM