



JUDD'S & JACKSON'S RESTAURANT
MENU

20% gratuity will be added to the check for parties of six or more

SOUPS

SOUP DU JOUR MARKET PRICE
BAKED FRENCH ONION (New Recipe) \$7

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 \$12

Fresh Tomato, Mozzarella, Basil, Balsamic Glaze

SLICED FILET SALAD V \$23

Arugula, Lemon, Truffled Vinaigrette, Parmesan Cheese

SHAREABLES

NACHOS SUPREME V \$14

Street Corn, Tomato, Queso Blanco, Black Beans,
Guacamole (add Chicken or Shrimp)

TRUFFLE FRIES V \$12

with Garlic Aioli

CHARCUTERIE \$24 for 2 | \$39 for 4 to 6

Chef's Selection of Meats, Cheeses, Pickles, Fruits & Crackers

CRAB FRIES V \$10

with Cheese Sauce

STARTERS

CHICKEN BITES \$11

CHICKEN WINGS \$15

Sauces: Buffalo, Garlic Ginger, Sweet Chile or Dry Rub.
Served with celery & Blue Cheese

CHEESESTEAK EGGROLL \$14

with Peppercini Mayo

JUMBO GULF SHRIMP \$16.50

with Cocktail Sauce & Lemon

CLAMS CASINO \$16

Bacon, Pepper, Onion & Herbs

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 \$23

Spice Rubbed, Teriyaki, Arugula Salad

PAN FRIED GNOCCHI \$14

Italian Sausage & Marinara Parmesan

BUFFALO CHICKEN MEATBALLS \$12

Celery & Blue Cheese

CRISPY BRUSSELS SPROUTS \$14

Bacon, Macadamia Nuts, Balsamic Glaze

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* V \$15

Chipotle Mayo on a Brioche Bun

BACON & BLUE JUDD'S BURGER* \$16

House-made Bacon Jam, Blue Cheese Crumbles

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 Chef's Choice & 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

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

GLUTEN FREE **VEGETARIAN**

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, Cheddar Cheese, 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 \$19

3 Tacos Per Order, Our Putt Putt Shrimp, Flour Tortillas,
Pico de Gallo & Lettuce with Nacho Chips

PIZZA

Additional Toppings - \$2 each:
Pepperoni, Sausage, Green Peppers, Onions, Mushrooms,
Bacon, Olives, Tomatoes

MARGHERITA OR PLAIN V \$16

Fresh Mozzarella, Basil, Marinara

CHEESE STROMBOLI V \$16

CHEESESTEAK STROMBOLI \$19

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

*May be cooked to order. Consuming raw or under cooked meats, poultry, fish & dairy could increase your risk of food-borne illness.



Thirsty?



Ask your server about our rotating selection of beers on tap and in bottles!

HOUSE WINES

WOODBRIAGE BY MONDAVI 11
Cabernet, Merlot, Pinot Noir, Chardonnay, Reisling, Sauvignon Blanc, Moscato

CAVIT PINOT GRIGIO 11
LA TERRE WHITE ZINFANDEL 11
PIO PINOT NOIR 11

SPARKLING

MOËT & CHANDON IMPERIAL (375ML) 60
VEUVE CLIQUOT YELLOW LABEL 140
MUMM NAPA CUVÉE M 68
ELMO PIO PROSECCO SPLIT (187ML) 15

RED WINES

BANFI CHIANTI CLASSICO RISERVA 15 / 58
TENUTA ULISSE AMARANTA
MONTEPULCIANO D'ABRUZZO 15 / 58
LYRIC PINOT NOIR 14 / 52
FRANCIS COPPOLA PINOT NOIR 15 / 58
PENFOLDS MAX'S CABERNET 13 / 48
LOUIS MARTINI CABERNET 15 / 58
FELLINO MALBEC 15 / 58
HAVEN'S BLACK & BLUE RED BLEND 15 / 58

WHITE WINES

ECCO DOMANI PINOT GRIGIO 13 / 48
SANTA MARGHERITA PINOT GRIGIO 16 / 64
WILLIAM HILL CHARDONNAY 14 / 52
J LOHR CHARDONNAY 14 / 52
LOBSTER REEF SAUVIGNON BLANC 14 / 52
FRANCIS COPPOLA ROSE 14 / 52
BOTTEGA VINAIA PINOT GRIGIO 16 / 64
WHISPERING ANGEL ROSE 16 / 64



JUDD'S & JACKSON'S RESTAURANT
THE BAR



COCKTAILS

POMEGRANATE MANHATTAN 16
Basil Hayden Bourbon, Pomegranate Syrup, Grapefruit Juice, Black Walnut Bitters

PEAR SIDECAR 16
Remy Martin VSOP, Cointreau, Pear Nectar, Citrus Simple Syrup

THE CASINO MARTINI 16

Belveder Vodka, Luxardo maraschino Liqueur, Orange Juice, Orange Bitters



BOTTLED WATER

S.PELLEGRINO 8
ACQUA PANNA 8

HAPPY HOUR SPECIALS

\$3 MILLER LITE DRAFTS & BOTTLES
\$6 CRAFT DRAFTS
\$7 HOUSE WINES
\$7 TITO'S MIXED DRINKS

NOVEMBER HAPPY HOURS

TUESDAY: 4 - 6 PM
WEDNESDAY: 4 - 6 PM
THURSDAY: 4 - 6 PM

NOVEMBER RESTAURANT HOURS

MONDAY: CLOSED
TUESDAY, WEDNESDAY, THURSDAY:
11:30 AM - 8 PM
FRIDAY & SATURDAY:
11:30 AM - 9 PM
SUNDAY: 11:30 AM - 8 PM