

Jerry's

BAR

FIRST COURSE CHOICE OF:

3 COURSES \$45

HUMMUS TRIO

CLASSIC HUMMUS WITH LEMON & OLIVE OIL, BLACK BEAN HUMMUS, AND SMOKED RED BEET DIP
GRILLED NANN BREAD, CUCUMBERS, OLIVES, & PICKLED VEGGIES (V. VE*. GF*)

SPICY TUNA CRISPY RICE

SPICY TUNA TARTARE, CRISPY RICE, JALAPENO, SESAME SEEDS (GF)

HOUSEMADE PIEROGI

SOUR CREAM, APPLE SAUCE, CARAMELIZED ONION (V)

EGGPLANT ROLLATINI

TOMATO BASIL RAGU, CITRUS HERB RICOTTA, MELTED PROVOLONE (V)

SECOND COURSE CHOICE OF:

PORCINI RAVIOLI

SAFFRON CREAM SAUCE, BALSAMIC REDUCTION, SAGE OIL - ADD CRAB OR SHRIMP \$8

RED WINE SHORT RIB

SLOW ROASTED SHORT RIB, RED WINE DEMI GLACE, BUTTERMILK MASHED POTATOES, ROASTED BRUSSEL

AIRLINE CHICKEN BREAST

PAN SEARED IN MARSALA SAUCE, OVEN ROASTED FINGERLING POTATOES, GREEN BEANS

THIRD COURSE CHOICE OF:

CHEESECAKE TIRAMISU

FEATURED COCKTAIL \$14

NO LIBS

ESPOLON REPOSADO, LEMON, PEAR, JALEPENO, PROSECCO SERVED UP

RESTAURANT WEEK 2025