

Jewel Menu

Appetizers....

Beet Salad *Baby Arugula/Goat Cheese/Pistachios/Citrus Vinaigrette*
Spinach Salad *Shaved Brussel Sprouts/Toasted Pecans/Smoked Bacon/Goat Cheese*
Tom's Chopped Salad *Baby Greens/Tomatoes/Radish/Cucumbers*
Octopus *Olive/Capers/Red Grapes/Red Onion/Fingerlings/Local Merlot Vinaigrette*
Tuna Tartare *Avocado/Cucumber/Fresno Peppers/White Soy-Truffle Vinaigrette/Yuzu*
Maryland Jumbo Lump Crab *Avocado/Lemon/Tropical Fruit "Soup"*
Shrimp & Veal Meatballs *Shrimp Fricassee/Smoked Tomato Relish*
BBQ Pulled Pork *Polenta/Grilled Pineapple Salsa/B&B Pickles*
Grilled Oysters *Prosciutto/Garlic/Lemon/Brandy/Butter*

Pizza....

Tomato *Basil/Mozzarella*
Taleggio *Fig/Prosciutto*
Duck Confit *Caramelized Onions/Leeks/Fontina/Reggiano*
Grilled Vegetables *Goat Cheese/Pesto*
**Raw Tuna Pizza *Micro Greens/Scallion/Wasabi Aioli*
"Millionaire's Pizza" *Black Truffle/Mushrooms/Fontina/Farm Egg*

Chef's Suggestions....

**Long Island Duck Breast *Wild Rice/Grilled Asparagus/Blackberry Gastrique*
**Salmon *Ratatouille/Olive Tapenade/Lemon Scented EVO*
Pan Seared Branzino *Shrimp and Crab Risotto/Bouillabaisse Broth*
"Rare" Yellow Fin Tuna *Corn/Fingerling Potatoes/Basil/Heirloom Cherry Tomato Vinaigrette*
Lobster *Butter Poached/Mushrooms/Leeks/Lobster Risotto/White Truffle Oil*
Short Ribs *Root Beer Braise/Baby Carrots/Buttermilk Smashed Potatoes/Pickled Onions*
Penne Rigate *Mushrooms/Spicy Veal Sausage/Truffled Cream*
Linguini *Shrimp/Crabmeat/Garlic/Arugula/Basil Breadcrumbs*

Butcher Block ...

**Bacon Wrapped 8 OZ. Filet Mignon *Corn-Sweet Potato Hash/Jewel Steak Sauce*
**22 oz. "Tuscan Style" Ribeye *Arugula/Roasted Fingerlings/Grilled Lemon*
**Grilled Marinated Skirt Steak *Cipollini/Baby Carrots/Asparagus/Fingerlings/Soy Syrup*
**Prime N.Y. Sirloin *Grilled Asparagus/Fingerling Potatoes/Pinot Noir Glaze*
**Broiled Prime T-Bone Steak *Béarnaise Butter/Roasted Garlic*
**Cinnamon-Chipotle Marinated Pork Chop *Roasted Banana-Sweet Potato Puree/Asparagus/Red Wine Glaze/
Cherry Conserve*

Chefs

Tom Schaudel - John Holmes - Anthony Nazario - Sean Teahan - Rafael Cardoza - Jehovany Argueta

*(**Consuming raw or undercooked items can cause an increased likelihood of food borne illness.)*

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*Simply Prepared....
(Plated Simply with Fresh Pressed Olive Oil and Lemon)*

*Salmon
Branzino
Tuna*

*Veggie Casseroles...
Grilled Asparagus Butter/Sea Salt
Brussel Sprouts Bacon/Shallots
Sweet Potato-Roasted Banana Mash
Smashed North Fork Potatoes
Roasted Fingerling Potatoes Rosemary/Sea Salt
Herbed Frites Truffle Oil/Reggiano*

From Be-Ju

(Closed Sunday & Monday)

APPETIZERS

SEAWEED SOBA NOODLE SALAD *Sansho/Soy/Sesame/Aji Mirin*
TUNA, YELLOWTAIL OR SALMON *Jalapeno/Ponzu Dressing (8 Slices)*
BE-JU SASHIMI SALAD *Chefs Fish Selection/Cucumber Roll/Mixed Greens/Wasabi Dressing*
SALMON TATAKI *Ginger Vinegar/Basil Oil/Soy Caviar*
TUNA TATAKI *Black Truffle Vinaigrette*

**SUSHI & SASHIMI (3 PIECES)

SAKE *Salmon*
CHU TORO *Medium Fatty Tuna*
MAGURO *Tuna*
HAMACHI *Yellowtail*
KANPACHI *Amber Jack*
SUZUKI *Striped Bass*
HOTATE *Scallop*
AMA EBI *Sweet Shrimp*

TOBIKO *Fish Roe*
UNAGI *Fresh Water Eel*
IKURA *Salmon Roe*
HIRAME *Fluke*
KANI *Snow Crab*
TAKO *Octopus*
EBI *Shrimp*

BE-JU ROLL

SALMON AVOCADO ROLL
TUNA AVOCADO ROLL
YELLOWTAIL SCALLION ROLL
EEL CUCUMBER ROLL
BE JU CALIFORNIA ROLL *King Crab/Avocado/Cucumber*
SPICY TUNA ROLL *Spicy Mayo/Sesame Seeds*
FISH SPECIAL ROLL *Tuna/Salmon/Yellowtail/Avocado/Cucumber/Kampyo/Spicy Mayo*
GOLDEN EEL ROLL *Eel/Avocado/Pineapple/Kabayaki*
LOBSTER ROLL *Crab/Avocado/Cucumber/Soy Paper*

Sushi Chef Shigeki Uchiyama

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