



J & J C E L L A R S

SEPTEMBER 10, 2016

All entrées served on a brioche bun with organic greens, marinated red onions, dirty ranch, and your choice of side. For those who prefer to go “bun-less”, items are also available on an entrée-sized bed of greens with seasonal veggies and raspberry vinaigrette.

DUCK CONFIT slow-roasted in herbs de provence • clover honey and fennel sauce • basil pesto **\$12**

BISON & BLEU CHEESE BURGER wild turkey bbq sauce • sautéed jalapenos & portobello mushrooms • basil pesto • gorgonzola **\$12**

BARBECUED WILD PINK SALMON montreal spice rub • whiskey molasses glaze **\$12**

CHERRY SMOKED RABBIT braised in a white wine, herb and butter reduction **\$12**

GRASS FED BEEF BURGER • herb-rubbed • Wild Turkey bbq sauce • grilled pasillas & red peppers • jack cheese • dijon aioli **\$11**

PORTOBELLO MUSHROOM BURGER (*vegetarian / vegan without dairy*) red wine marinade • roasted red peppers • gorgonzola • basil pesto **\$ 9**

SMOKED CHICKEN CAPRESE slow-smoked pulled chicken • sun-dried tomato pesto • melted mozzarella • fresh basil **\$10**

CRAB & SHRIMP CAKE BURGER panko crusted dungeness crab & shrimp cakes on brioche • mango habanero remoulade • wasabi aioli **\$12**

SIDES / SALADS:

- **TOMATILLO SLAW**
- **HERBED POTATO & WHITE ONION SALAD**
- **ORGANIC GREENS & VEGGIE SALAD**
(mixed organic greens • seasonal veggies • raspberry vinaigrette)

Chilled Non-Alcoholic Beverages & Chips also available for purchase: \$1-\$2