

Jill's Dinner

appetizers

pappa pomodoro

silky heirloom tomato, basil and mint soup \$6

ribbolita zuppa

tuscan kale, white bean, ciabatta bread & extra virgin olive oil soup \$6

"paella" shrimp scampi

sizzling shrimp, saffron, **chorizo**, peas, tomato, lemon extra virgin olive oil \$12

crispy calamari

fiery red sauce \$8

slow and low

sticky sweet sherry braised short ribs and gorgonzola \$10

jumbo lump crab cake

tomatillo salsa verde, avocado & chipotle aioli \$12

beef carpaccio

all natural new zealand beef, prima donna cheese olio santo & grissini \$9

tuna tartare

sweet pea aioli, asian vinaigrette \$15

entrees

peppercorn crusted filet mignon

natural new zealand beef horseradish potato cake, watercress \$27

spiced colorado rack of lamb

rosemary roasted cipolini onions, red peppers marmelata & root vegetable mash \$32

chioggia beet ravioli

poppy seed butter, gorgonzola cream, toasted walnuts & parmigiano-reggiano \$14

cedar plank tasmanian salmon

stir fried noodles, ginger orange glaze & wilted spinach \$18

free range split chicken

country mashed potatoes, arugula, roasted red onions rosemary bordelaise \$16

baby back ribs

stuffed pablano pepper with colorado blue cheese & ham \$19

melanzana pizza

eggplant, and roasted red pepper ragu, rocket & parmigiano reggiano cheese \$15

philosophy

Jill's Restaurant at The St Julien Hotel and Spa is committed to enhancing our environment and lifestyles by making a conscious effort to provide organic produce and humanely farmed livestock whenever possible.

greens

chopped

eggs, bacon, scallions, shaved onion, carrot, tomatoes, english peas, cucumbers, wonton chips, roquefort blue cheese & celery seed dressing \$11

900 walnut

mixed baby greens, pears, red flame grapes, candied walnut dressing \$9

warm spinach

maple sherry vinaigrette, coddled egg & smoked bacon \$8

beet

cool roasted beets, humboldt fog goat cheese & mint \$8

caesar

the way caesar cardini created it---crisp romaine shaved parmigiano cheese and croutons \$10

house

bibb lettuce, caramel apples, fennel crushed hazelnut vinaigrette \$9

~ add tofu \$4, chicken \$6 or shrimp \$9 ~

jill's classic entrees

the saint

1/2 pound burger, balsamic onions, roasted green chilies, capicola ham & vermont white cheddar with sweet potato fries \$14

crispy duck

classic slow cooked duck leg and seared breast with baby bok choy, root vegetable mash & scallion orange glaze \$24

striped bass

gigante beans, **chorizo**, shrimp & jalapeno jam \$23

tuscan style prime rib

garlic, rosemary and sage rubbed rib served with country mashed potatoes, balsamic grilled asparagus & horseradish
fourteener 14oz \$20
everest 29oz \$38

surf upgrade any entree

1 1/2 pound maine lobster \$30 stuffed with jumbo lump crab \$42

side cars

balsamic grilled asparagus \$5

sauteed spinach \$4

sweet potato fries \$3

tangled onions \$5

home-made spicy potato chips \$2

root vegetable mash \$5

country mashed potatoes \$5

color key: green - vegetarian red - meat/poultry blue - fish/shellfish