

Jill's Lunch

appetizers

ribbolita zuppa

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

tots

homemade crispy potatoes, truffle aioli parmigiano-reggiano \$5

crispy calamar

fiery red sauce \$8

beef carpaccio

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

tuna tartare

sweet pea aioli, asian vinaigrette \$15

general dollenger's chicken

crispy battered chicken spicy mustard glaze \$6

entrees

STJ "burger"

1/2 pound burger, veggie burger or grilled chicken breast served with french fries \$8

chioggia beet ravioli

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

fish & chips

local ale, beer battered striped bass and fries \$12

jumbo lump crab cakes

tomatillo salsa verde, avocado & chipotle aioli \$16

pennette carbonara pasta

speck ham, peas, cream & pecorino cheese \$12

short ribs and fries

slow cooked beef short ribs, sauteed broccoli raab sweet potato fries \$13

the saint

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

side cars

sauteed broccoli rabe \$4

tangled onions \$5

spicy potato chips \$2

sweet potato fries \$3

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

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 ~

panini

mother-in-law

boneless pork ribs, sauerkraut and gruyere \$9

grilled wrap

spiced roast beef, guacamole, anaheim pepper, shaved cabbage and cojita cheese \$9

mozzarella melt

tomato, basil, aged balsamic vinegar \$7

chicken avocado

lettuce, tomato, bacon, swiss \$9

saltimbocca

mozzarella, sage and prosciutto \$9

soup and 1/2 panini

chef's daily choice \$8

pizza

margherita

tomato, basil & mozzarella \$10

brooklyn bomber

tomato, mozzarella, sausage and the best pepperoni \$12

chicken "pizzadilla"

spicy sauce, chicken, mozzarella, avocado, cilantro and lime \$12

build your own \$10

pepperoni, sausage, mushrooms, onions, olives, chicken, avocado - each additional \$1

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