

## APPETIZERS

<b>Fritto Misto</b> - rock shrimp, calamari, zucchini chips, long hot peppers, spicy tomato sauce	16	<b>Short Rib Arancini</b> - braised short rib, porcini mushroom, garlic cream sauce	15
<b>Shrimp Wellington</b> - crabmeat, root vegetables, puff pastry, Dijon ginger cream sauce	19	* <b>Tuna Tartar</b> - wasabi tabiko, cucumbers, cilantro, avocado, house made chips	21
<b>Clams Oreganata</b> - littleneck clams, lemon, white wine and butter sauce	15	<b>Long Stem Artichokes</b> - stuffed with lobster, crab meat, corn and croutons in a lobster butter sauce	19

**The Meatball** - pork, veal, beef, Parmigiano-Reggiano, ricotta, tomato basil sauce 24

**Charcuterie Board** - Chef's selection of assorted meats and cheeses 24

## SALADS

* <b>Caesar Salad</b> - baby romaine, Parmigiano-Reggiano, croutons, house-made dressing	14	<b>Wedge Salad</b> - baby iceberg, bacon, tomato, red onion, blue cheese dressing	15
<b>Baby Kale</b> - apples, almonds, endive, gorgonzola, orange vinaigrette	14	<b>Tony's Salad</b> - mixed greens, cherry tomato, olives, fresh mozzarella, red onion, honey balsamic vinaigrette	13

**Burrata** - yellow and red beefsteak tomato, cherry tomato, balsamic glaze 18

## RAW BAR

* East Coast Oysters	3 ea	Crabmeat Cocktail	24
* West Coast Oysters	5 ea	Seafood Cocktail - lobster, shrimp, crab	32
Jumbo Shrimp	6 ea	* King Tower - Maine lobster, shrimp, Blue Point oysters,	95
Lobster Cocktail	15	Kumato oysters, little neck clams, colossal crabmeat	

## PASTA

<b>Penne Vodka</b> - bacon, pancetta, prosciutto, tomato cream sauce	24	<b>Cavatelli Con Sausage</b> - sausage, broccoli rabe, cannellini beans, garlic, olive oil	25
<b>Pappardelle Bolognese</b> - pork, veal, beef, ricotta salata	24	<b>Gnocchi</b> - sundried tomato, peas, arugula, pesto	22
<b>Tagliatelle Truffle</b> - black truffle, cream, truffle romano cheese, lobster tail	36	<b>Spaghetti Carbonara</b> - pancetta, peas, Parmigiano-Reggiano, egg yolk (old school)	24
<b>Mezzi Rigatoni Pomodoro</b> - tomato, basil, garlic, fresh mozzarella	21	<b>Fettucine Short Rib Ragù</b> - Braised short ribs, wild mushrooms, parmigiana cheese, port wine reduction	27

*Tony's*  
at the House

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## CHICKEN & VEAL

<b>Chicken Martini</b> - peas, spinach, potatoes, lemon, white wine	26	<b>Veal Capricciosa</b> - arugula, cherry tomatoes, fresh mozzarella, citrus vinaigrette	32
<b>Chicken Scarpariello</b> - hot cherry peppers, artichokes, sausage, potato crisps	28	<b>Veal Valdostana</b> - prosciutto, fresh mozzarella, roasted fingerling potatoes, porcini brandy cream sauce	34
<b>Veal Chop Parmigiano</b> - pounded thin, fresh mozzarella, capellini pasta 49			

## CHEF'S SPECIALTIES

<b>Berkshire Pork Chop</b> - hot cherry peppers, garlic mashed, chili strands, port wine reduction	34	<b>King Crab Legs</b> - oreganata style	56
<b>Chilean Sea Bass</b> - Manila clams, shrimp, P.E.I mussels, sautéed spinach, light tomato sauce	42	<b>Colorado Rack of Lamb</b> - dijon mustard crusted, garlic mashed, lamb au jus	46
<b>Peppercorn Crusted Tuna</b> - sautéed watercress, long stem artichoke, caper berry & olive medley, roasted yellow tomato puree	38		

## DRY AGED STEAKS

USDA Prime - aged between 28 and 35 days for maximum tenderization and flavor  
Brought to you by Allen Brothers

<b>10 oz Filet Mignon</b>	49	<b>Upgrades</b>	
<b>24 oz T-Bone</b>	54	<b>4oz Lobster Tail</b>	15
<b>28 oz Long Bone Ribeye</b>	74	<b>Oscar</b> - crabmeat, asparagus, Bearnaise sauce	15
<b>48 oz Porterhouse for Two</b>	115	<b>Crab Legs</b> - oreganata style	25
<b>18 oz Bone in NY Strip</b>	49		
<b>18 oz Double Cut Veal Chop</b>	65		

## SAUCES

<b>Gorgonzola Melt</b>	5	<b>Bearnaise</b>	3
<b>Truffle Butter</b>	5	<b>Horseradish Cream</b>	3

## SIDES

<b>Brussels Sprouts</b> - pancetta, shallots, honey	12	<b>Creamed Corn</b>	10
<b>Charred Broccoli</b> - parmesan, red pepper flakes	10	<b>Shoestring French Fries</b>	9
<b>Broccoli Rabe</b> - garlic, olive oil, red pepper flakes	12	<b>Shoestring Onion Rings</b>	10
<b>Parmesan Crusted Asparagus</b>	12	<b>Truffle Fries</b> - truffle oil, Parmigiano-Reggiano	10
<b>Creamed Spinach</b>	10	<b>Loaded Baked Potato</b> - bacon, sour cream	12
<b>Garlic Mashed Potato</b>	9	<b>Sautéed Mushrooms</b> - garlic, olive oil	12

**Lobster Truffle Mac and Cheese 15**

Tony's at the J House is presented to you by Executive Chef **Denis Radovic**



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