

# JEM

## DINNER MENU

### SOUP

**HOMEMADE CHICKEN SOUP** ✨  
WITH EGG NOODLES, RICE  
OR MATZO BALL

**HOMEMADE TURKEY CHILI** ✨  
WITH FRESH CHEDDAR CHEESE,  
AND ONION

**CHEF'S SOUP DU JOUR**  
HOMEMADE SOUP OF THE DAY

### ENTREE SALADS

*Add Shrimp, Tofu, or Salmon to any Salad Entrée*

**PRESIDENTIAL SALAD** ✨  
ORGANIC MIXED GREENS, TURKEY, WALNUTS, DATES, GOLDEN RAISINS, CRANBERRIES, CITRUS SEGMENTS,  
AND SWISS CHEESE WITH POPPY SEED DRESSING

**COBB SALAD** ✨  
LEAFY GREENS, CHICKEN, TOMATO, CUCUMBER, AVOCADO, BACON, BLUE CHEESE, HARD-BOILED EGG  
SERVED WITH A RED WINE VINAIGRETTE DRESSING

**CLASSIC CHICKEN CAESAR SALAD** ✨  
CRISP ROMAINE LETTUCE, GRILLED CHICKEN BREAST, SHAVED PARMESAN CHEESE, AND CAESAR DRESSING

**CHICKEN AND ROASTED ARTICHOKE SALAD** ✨  
ROMAINE, ARUGALA, ARTICHOKE, GARBANZO BEANS, CHERRY TOMATOES, RED ONION, AND GRECIAN CHICKEN  
WITH RED WINE VINAIGRETTE DRESSING

**GREEK SALAD** ✨  
MIXED GREENS, GRILLED CHICKEN, KALAMATA OLIVES, RED ONION, CUCUMBER, GREEN PEPPER, AND FETA  
CHEESE, SERVED WITH GRECIAN VINAIGRETTE

**CHINOIS SALAD** ✨  
GRILLED CHICKEN, ICEBERG LETTUCE, NAPA CABBAGE, JICAMA, JULIAN CARROTS, MANDARIN SEGMENTS,  
CHOW MIEN NOODLES WITH PLUM DRESSING

### SMALL PLATES

**AVOCADO TOAST & SMOKED SALMON**  
SMASHED HAAS AVOCADO, LEMON ZEST, OLIVE OIL, COLD SMOKED SCOTTISH SALMON, PICKLE, RED ONIONS,  
SOUR CREAM, CAPER RELISH, AND CRACKED BLACK PEPPER ON TOASTED CIABATTA CROSTINI

**SHRIMP COCKTAIL** ✨  
SIX SHRIMP BLANCHED, SEASONED, AND SERVED WITH COCKTAIL SAUCE AND LEMON

**CHICKEN POTSTICKERS**  
FIVE CHICKEN AND VEGETABLE FILLED ASIAN DUMPLINGS WITH SWEET CHILI  
AND SESAME-GINGER DIPPING SAUCE

**CHICKEN WINGS**  
BUFFALO, BARBECUE OR TERIYAKI SERVED WITH CRISP CELERY, CARROTS,  
AND BLEU CHEESE DIPPING SAUCE

*All Entrées include choice of Soup or Salad (House or Caesar)*

## PASTA ENTRÉES

*Pasta Entrées served with Garlic Bread  
Add Chicken or Shrimp to any Pasta Dish*

### CHEESE RAVIOLI

TOSSED IN HOMEMADE MARINARA, MEAT SAUCE, ASIAGO SAUCE, OLIVE OIL & GARLIC, OR VODKA SAUCE

### SPAGHETTI

TOSSED IN HOMEMADE MARINARA, MEAT SAUCE, ASIAGO SAUCE, OLIVE OIL & GARLIC, OR VODKA SAUCE

### ANGEL HAIR POMODORO

ANGEL HAIR PASTA WITH ROMA TOMATOES, GARLIC, BASIL, EXTRA VIRGIN OLIVE OIL,  
TOUCH OF HOMEMADE MARINARA, AND FRESH MOZZARELLA

### LASAGNA

HANDMADE LASAGNA SHEETS LAYERED WITH RICOTTA AND PARMESAN CHEESE WITH  
CHOICE OF MARINARA OR MEAT SAUCE

## FROM THE LAND

### ROASTED VEGETABLE BOWL

ROASTED SEASONAL VEGETABLES SERVED ON 7-GRAIN RICE WITH VEGAN AVOCADO SAUCE

### FILET MIGNON

6-OZ FILET MIGNON, MUSHROOM CAPS, DEMI-GLACE, WITH CHOICE OF STARCH, AND VEGETABLE DU JOUR

### CHOPPED SIRLOIN STEAK

8-OZ CHOPPED ANGUS SIRLOIN WITH MASHED POTATOES, SWEET CORN, AND MUSHROOM GRAVY

### SKIRT STEAK

8-OZ GRILLED SKIRT STEAK, CARAMELIZED VIDALIA ONIONS, MASHED POTATOES,  
AND VEGETABLE DU JOUR

### NEW ZEALAND LAMB CHOPS

WHIPPED POTATOES, VEGETABLE DU JOUR, MINTED DEMI-GLACE

### ROASTED FREE-RANGE AMISH HALF CHICKEN

BARBECUE OR PLAIN, WITH MASHED POTATOES AND VEGETABLE DU JOUR

*Please allow an additional 15 minutes*

### BROASTED CHICKEN DINNER

MARINATED, HAND-BREADED CHICKEN, PRESSURE COOKED TO ORDER WITH MASHED POTATOES,  
GRAVY, CORN, AND COLESLAW

*Please allow an additional 15 minutes*

### SESAME GINGER RIBS

SINGLE CUT BABY RIBS BRUSHED WITH CHEF'S HOMEMADE SESAME GINGER GLAZE,  
SERVED WITH BROWN RICE AND VEGETABLE DU JOUR

### BRICK CHICKEN

PARTIALLY DEBONED HALF CHICKEN PREPARED CRISPY ITALIAN STYLE IN ITS OWN JUICES,  
SERVED WITH MASHED POTATOES AND VEGETABLE DU JOUR

## FROM THE SEA

### CATCH OF THE DAY

ASK YOUR SERVER FOR DETAILS      MARKET PRICE

### GRILLED ATLANTIC SALMON

CHOICE OF PLAIN, BARBECUE, OR TERIYAKI SAUCE SERVED WITH BROWN RICE AND VEGETABLE DU JOUR

### WHITEFISH

LAKE WHITEFISH BROILED OR PARMESAN CRUST, LEMON CAPER SAUCE, AND BROWN RICE

*Substitute with any Entrée:*

BAKED POTATO      BAKED SWEET POTATO      BROWN RICE      JASMINE RICE

## BEVERAGES

SODA, JUICE, COFFEE, TEA OR MILK

ESPRESSO, AMERICANO, CAPPUCINO, LATTE, MOCHA OR HOT COCOA

 VEGETARIAN       MAY BE PREPARED GLUTEN-FREE UPON REQUEST

ALL ITEMS PREPARED LOW SODIUM

CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE RISK OF FOOD-BORNE ILLNESSES.