

S I D E S

Roasted Garlic Mashed Potatoes 4.00

Chestnut, Leek & Apple Stuffing 7.00

Grilled Asparagus 5.00

White Bean Cassoulet 5.00

Sauteed Mixed Mushrooms 6.00

D E S S E R T S

Ask to see the dessert tray. The selections will vary with the seasons.

Espresso 2.75

Cappuccino 3.50

48th Street Coffee 8.00 JJ's original cream coffee drink.

*We offer non-alcoholic wine, beer and
a choice of bottled tea and water.*

Regional Suppliers

Beau Soleil - mushrooms

Carol Reeves - wild mushrooms

Farm to Market - bread

Herb Co. - herbs

Le Ferme du Bonheur - goat cheese

Organic Way - produce

Roasterie - coffee

Tim, Sam, Jake & Jimmy's - Bee Butt Honey

Simply Foods - produce

Thane Palmberg's Farm - produce

*Please ask about our private dining facility, The Saber Room.
www.jjs-restaurant.com*

JJ's has, for over twenty years, been the destination of choice for Kansas City's fine diners. We have taken the best that our community has to offer: prime beef, farm fresh produce, as well as imported delicacies from all over the world, and created a truly unique and innovative menu. Our wine list is the best in the region, with many bottles that cannot be found anywhere else. We know you will enjoy the hospitality of our independent, neighborhood restaurant. **BonApetit!**

A P P E T I Z E R S

Paco Shrimp

*Large gulf shrimp stuffed with horseradish, wrapped in bacon and deep-fried.
Served with a Dijon mustard and white wine sauce, garnished with
roasted red bell pepper puree`* 13.00

Lobster, Shrimp & Goat Cheese Purses

*Fresh Maine lobster meat, gulf shrimp, goat cheese, and leeks baked
in phyllo purses with parsnip puree` and sweet english pea buerre blanc* 13.00

Wild Mushroom Toast

*Seasonal foraged mushrooms sauteed with fresh herbs and garlic butter,
served on brioche toast, topped with mascarpone* 12.00

Duck Confit

*Duck legs braised in duck fat with herbs, pulled, and served on
roasted garlic crostini with white bean puree`* 9.00

Wild Boar Sausage

*Grilled bratwurst-style wild boar sausage, with horseradish blinis,
caramelized apples, and whole grain mustard* 9.00

Artisan Cheeses

*Selection of old-world crafted cheeses from home and abroad.
Served with dried fruits, spiced nuts, and cracker bread* 12.00

Steamed Mussels

*Mussels steamed in white wine with leeks, shallots, curry, fresh thyme, and cream.
Finished with a splash of Pineau des Charentes* 12.00

Pizza

*The recipe for our thin crust pizza came to us from a good friend in Chicago. It is
so good, our pizza has gained the reputation of being one of the best in Kansas City*

Priced daily

SALADS

Smoked Salmon Salad

Wood fire smoked salmon over baby spinach with roasted apples, baby beets, spiced pecans, and sweet onion cider vinaigrette 10.00

Blackberry Quail

Grilled marinated quail, baby greens, red onion, fresh blackberries, Bonheur Farm goat cheese, and balsamic vinaigrette 12.00

Pears & Stilton

Roasted d'anjou pears, english stilton cheese, toasted walnuts, baby greens, and dijon vinaigrette 9.00

**Caesar*

Romaine, spicy croutons, and parmesan in the classic anchovy, garlic and lemon dressing. Topped with fresh marinated Italian anchovies 7.00

House Salad

Romaine, mesclun, red pepper, zucchini, jicama and toasted pumpkin seeds in a white balsamic, blue cheese and fresh herb vinaigrette 5.00

SOUPS

Onion Soup Gratinee`

Sweet caramelized onions and a hint of Missouri apple in a brandy beef broth with croutons, gruyere, and grana padano 5.00

Black Bean - Vegetable Steak Soup

A rich stock of black beans, fresh vegetables and steak, prepared daily in our kitchen 5.00

Soup du Jour

A taste of the season. Ask your server for today's selection. 5.00

ENTREES

**Petite Filet*

8 oz. filet rubbed with porcini mushroom, grilled and served with roasted garlic mashed potatoes, asparagus, and veal demi-glace 32.00

**JJ's Pride*

12 oz. center cut filet, rubbed with porcini mushroom, grilled and served with roasted garlic mashed potatoes, asparagus, and veal demi-glace 38.00

**Kansas City Strip*

12 oz. Kansas City Strip, crusted with green peppercorns, grilled, and brushed with olive oil and herbs. Served with roasted garlic mashed potatoes 36.00

**Medallions Au Poivre*

Grilled filet medallions with a mushroom and black peppercorn cream sauce. Served with roasted garlic mashed potatoes 27.00

Grilled Pork Chop

Cold smoked then finished on the grill. Topped with a mustard fruit chutney. Served with roasted garlic mashed potatoes 26.00

Osso Bucco

Veal shank braised in Chianti with Sicilian green olives, lemon zest, and baby carrots 32.00

Wild Boar Ragu

Texas wild boar braised in burgundy wine with pancetta and mire poix. Served with fettuccine and pecorino romano 24.00

Stuffed Chicken Breast

Pan-seared breast of chicken wrapped in prosciutto and stuffed with dates and smoked provolone, served over Italian braised greens and sweet vermouth garlic cloves 22.00

**Black Cod*

Originally known as Sable, panseared and served over roasted chestnut, leek, and apple stuffing, topped with cranberry chutney, finished with buerre blanc 28.00

**Bouillabaisse*

From the Madi region of France. A fish stew with shrimp, mussels, clams, seasonal white fish, tomatoes, leeks, fennel, garlic, herbs and white wine. Served over a crostini and topped with saffron aioli 26.00

**Lobster Tail*

Butter roasted coldwater lobster tail served with drawn butter and grilled asparagus

One Tail 26.00 Two Tails 42.00

One Tail with Filet 42.00