

Appetizers & Soups

New England Clam Chowder

Our recipe made from scratch and loaded with clams 5.50

French Onion Soup

Made with caramelized onions and topped with toasted French bread and bubbling Swiss cheese 5.50

Shrimp Cocktail

Six jumbo shrimp served with spicy cocktail sauce 8.95

Oysters on the Half Shell

Today's freshest oyster catch served chilled with lemon and cocktail sauce. Order as many or as few as you like 2.25 each

NEW! Thai BBQ Wings

A dozen tender juicy chicken wings, deep-fried and rolled in our homemade Thai BBQ sauce. Served with bleu cheese dressing for dipping 9.95

Tomato Basil Flatbread

Grilled homemade rosemary thyme flatbread brushed with garlic butter and baked with fresh basil, plum tomatoes, and parmesan cheese 9.95

Three Cheese and Marinated

Mushroom Flatbread

Grilled homemade rosemary thyme flatbread baked with marinated button mushrooms, parmesan, and a creamy cheese sauce 9.95

Calamari Fritti ~ Jesse's Style! Spicy!

A nine ounce portion of calamari fried with sliced hot cherry peppers. Served with lemon herb aioli and marinara sauce for dipping 9.50

Artichoke, Garlic and Spinach Dip

A delicious cheesy dip made with roasted garlic, spinach and artichokes. Served with a sliced French baguette 7.95

Steakhouse Fries

A full basket of our crispy wedge cut potatoes, served piping hot 4.95

Salads & Salad Bar

Wood Fired Caesar Salad

Romaine lettuce tossed with our homemade Caesar dressing and seasoned rye croutons half 4.95 / full 7.95
With Grilled Chicken half 7.95 / full 10.95

Wedge Salad

Crisp iceberg lettuce topped with gorgonzola crumbles, fresh red onions, green peppers, tomato, potato crisps, and bleu cheese dressing 5.95

Grilled Chicken & Gorgonzola Salad

Ripe pear, wood grilled chicken, candied walnuts and dried cranberries served over mesclun greens and romaine lettuce with a maple vinaigrette dressing 12.95

Sliced Sirloin Salad

Seven ounce choice top sirloin served over mixed greens tossed with red onions, marinated mushrooms, potato crisps, and balsamic vinaigrette 13.95

Maine Lobster Cobb Salad

Maine lobster meat, freshly sliced avocado, cucumbers, carrots and gorgonzola cheese crumbles over a bed of mesclun greens and romaine lettuce. Served with lemon basil vinaigrette 19.95
Substitute Grilled Chicken 11.95

Jesse's Famous Salad Bar

All you can eat salad bar with the freshest ingredients and homemade salads. Featuring locally grown produce whenever available 10.95
With soup 13.95

Menu prices and availability subject to change without notice.
www.jesses.com

Jesse's Steaks, Seafood & Tavern

Sushi Rolls

All sushi rolls are served with soy sauce, wasabi and pickled ginger.

NEW! King Crab Roll

King crab meat with fresh mango, carrot, and tempura battered asparagus, rolled inside out with sushi rice and nori. Drizzled with mango aioli and teriyaki glaze 14.95

NEW! Tempura Lobster Roll

Lightly spiced Maine lobster meat, rolled in sushi rice and nori with fresh avocado and mango. Drizzled with teriyaki glaze and tempura battered 13.95

NEW! Grilled Vegetable Roll

Seasoned and grilled squash, zucchini, bell peppers, fresh carrots and cucumbers rolled with sushi rice and nori. Drizzled with mango aioli 9.95

Sandwiches

All Sandwiches are served with our Steakhouse fries. Add the unlimited salad bar to any Sandwich for an additional 4.95

Applewood Bacon Cheddar Burger

Nine ounces of fresh house ground choice beef grilled to order and topped with Vermont Cheddar and Applewood Smoked Bacon 9.95

Homemade Veggie Burger

Our homemade mix of fresh vegetables and kidney beans, blended with spices and mozzarella to form a delicious burger 8.95

NEW! Rotisserie Chicken

Salad Sandwich

Our homemade salad with rotisserie chicken, fresh vegetables, and a blend of spices served on a toasted garlic baguette with green leaf lettuce 10.95

NEW! Chipotle Pulled Pork Roll

Applewood smoked pork seasoned with chipotle barbeque on a toasted roll served with homemade coleslaw 10.95

Steakhouse Favorites

Steakhouse Favorites are served with fresh seasonal vegetables and your choice of Steakhouse fries, organic brown rice, our famous mashed sweet potatoes, baked potato, or creamed spinach. Add the unlimited salad bar to any steakhouse favorite for an additional 4.95.

Top Sirloin

Our ten ounce hand cut seasoned Top Sirloin aged in house, grilled and topped with gorgonzola butter 15.50

Teriyaki Steak

Our hand cut Top Sirloin marinated in our homemade teriyaki sauce. An original recipe and a favorite for over 34 years 16.25

New York Sirloin

Our most flavorful steak. Twelve ounces of seasoned aged beef cut in house 21.50

Peppercorn Steak

Our New York Sirloin rolled in a peppercorn mixture, grilled and served with a mustard butter sauce. The boss's favorite 22.95

Slow Roasted Prime Rib

Our famous tender Prime Rib, encrusted in our own special seasonings, slow roasted and served with horseradish sour cream and au jus 8 oz. 11.95 / 12oz. 19.95 / 16 oz. 22.95

Filet Mignon

Our hand cut, house aged, eight ounce seasoned filet mignon wrapped in bacon 23.95

Dinner Entrées

Add the unlimited salad bar to any dinner entrée for an additional 4.95.

NEW! Rotisserie Chicken

A tender and juicy half chicken slow roasted in our rotisserie oven after being rubbed with olive oil and fresh herbs, served with mashed sweet potatoes and seasonal vegetables 13.95

Spinach Artichoke Chicken Cavitappi

Grilled marinated chicken sautéed with a creamy spinach and artichoke sauce tossed with Cavitappi pasta and served with garlic toast points 13.95

NEW! Chipotle Smoked Pork Stuffed Pepper

A pork butt rubbed with chipotle spice blend, then applewood smoked overnight until fall apart tender. Stuffed in a grilled red pepper cup served over mashed sweet potatoes with seasonal vegetables 13.95

BBQ Baby Back Ribs

A full rack of our baby back ribs smoked, then roasted in our own BBQ sauce and grilled over native hardwoods. Served with Steakhouse fries and cole slaw 20.95 A half rack 12.95

Wood Grilled Salmon

Eight ounces of North Atlantic salmon grilled over local hardwoods and topped with bourbon lime glaze. Served with organic brown rice and seasonal vegetables 15.95
Six ounces 13.95

NEW! Citrus Salmon Pasta

North Atlantic salmon sautéed in citrus butter with fresh Roma tomatoes, broccoli florets, Gemelli pasta, parmesan cream and served with garlic toast points 14.95

NEW! Baked Lemon Cod Florentine

Eight ounces of wild Pacific cod baked with lemon garlic butter, and white wine. Served over creamed spinach with organic brown rice 15.95

Sesame Ahi Tuna

Seven ounces of rare Ahi tuna rolled in sesame seeds, seared over local hardwoods and finished with our Soy-Wasabi drizzle and balsamic reduction. Served with Asian slaw and organic brown rice 15.50

Shrimp Scampi

Eight shrimp sautéed in garlic butter sauce with marinated mushrooms and plum tomatoes served over brown organic rice with fresh seasonal vegetables 15.95

Champagne Scallops and Asparagus

Fresh sea scallops pan seared with our sweet champagne glaze made from real New Hampshire maple syrup, garlic and shallots. Served with organic brown rice and fresh asparagus spears 21.95

Lobster Mac & Cheese

Gemelli pasta sautéed in a creamy cheese sauce made from assorted cheeses and loaded with fresh Maine lobster. Topped with toasted parmesan bread crumbs and served with garlic toast points 19.95 Without Lobster 10.95

Fresh Maine Lobster

One and a quarter pound fresh steamed Maine lobster served with clarified butter, seasonal vegetables and mashed sweet potatoes. Subject to availability and market price.

King Crab Legs

Alaskan King Crab legs steamed and served with clarified butter, seasonal vegetables and mashed sweet potatoes. Subject to availability and market price. Your choice of 3/4 pound or 1 1/4 pound portion.

Although we are confident about the quality and safety of our food production we are obligated to inform guests that consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.

How To Order A Great Steak:

Rare: A cool red center
Medium Rare: A warm red center
Medium: A hot pink center
Medium Well: A hot center with a touch of pink
Well Done: We can't take it back!

Jesse's 10 oz. Mega Martinis
10.00 each

SOUR APPLE MARTINI
Vodka, Sour Apple Liqueur and lemonade

FRENCH MARTINI
Vodka, Chambord and pineapple juice

METROPOLITAN
Absolut Carrant, Triple Sec, lime and cranberry juice

ESPRESSOTINI
Stoli Vanilla, Kahlua, Bailey's Irish Cream and fresh brewed espresso

PASSIONTINI
Raspberry Stoli Vodka, Chambord and cranberry juice

FLIRTINI
Vodka, pineapple and cranberry juice.

LEMON DROP
Absolut Citron Vodka and fresh squeezed lemonade. Served with a sugared rim and a twist

SAPPHIRE SUNRISE
Bombay Sapphire Gin, Cointreau, orange and pineapple juice

PEARTINI
Pear Grey Goose Vodka, DiSaronno Amaretto and fresh lemon juice.

MOJITINI
Bacardi Rum, fresh mint leaves, sugar and fresh lime

CHRISTINI
Absolut Citron, lemonade and strawberries

MOLLYTINI
Ketel One Vodka, a splash of Bloody Mary Mix, a splash of Vermouth, olive juice and extra olives

NEW! MEGZTINI
Stoli Blueberi, triple sec, lime juice & cranberry juice

NEW! MORGANSTYLE
Malibu rum, Stoli Vanil & pineapple juice

NEW! MADITINI
Stoli Vanil, creme de cocoa, Kahlua cream. Drizzed with chocolate syrup

NEW! GOLDEN HANNAH
Named for our local Norwich resident and Olympic Gold Medalist Hannah Kearney Stoli Vanil, Frangelico, New Hampshire Maple Syrup and cream. Served with a maple sugared rim

Premium Well

We proudly pour from a Premium Well

- SMIRNOFF VODKA
- BEEFEATER GIN
- BACARDI RUM
- CUERVO GOLD TEQUILA
- DEWAR'S SCOTCH
- SEAGRAM'S 7 WHISKEY
- JIM BEAM BOURBON

White Wines

Glass Bottle

CHARDONNAY
Columbia Crest, Washington State \$6.50 \$18.00
Toasted Head, California \$9.75 \$31.00
Kendall Jackson, California \$9.50 \$30.00
Murphy Goode, California \$9.75 \$31.00

PINOT GRIGIO
Esperto, Italy \$7.75 \$23.00
Cavit, Italy \$6.50 \$18.00

SAUVIGNON BLANC
Monkey Bay, New Zealand \$7.75 \$23.00
Brancott, New Zealand \$7.75 \$23.00
Casa Lapostolle, Chile \$7.75 \$23.00

REISLING
Covey Run, Washington State \$7.25 \$21.00
Columbia Crest, Washington State \$7.75 \$23.00

SPARKLING **Bottle only**
Freixenet Cordon Negro, France 1/2 Bottle \$16.00
Freixenet Cordon Negro, France \$25.00
Zardetto Prosecco Di Conegliano, Italy \$38.00

Reserves

Bottle only

CHARDONNAY
Coppola Director's, California \$38.00

SAUVIGNON BLANC
Simi, California \$36.00

PINOT GRIGIO
Livio Felluga, Italy \$49.00

PINOT GRIS
King Estate, Oregon \$45.00

SPARKLING
Moët & Chandon White Star, France \$65.00

Red Wines

Glass Bottle

CABERNET SAUVIGNON
14 Hands, Washington State \$7.50 \$22.00
Sterling Vintner's, California \$9.50 \$30.00
Raymond, California \$12.00 \$40.00

MERLOT
Columbia Crest, Washington State \$6.50 \$18.00
14 Hands, Washington State \$7.50 \$22.00
Blackstone, California \$8.25 \$25.00

CHIANTI
Rocca della Macie, Italy \$9.75 \$31.00

MALBEC
La Puerta, Argentina \$7.50 \$22.00
Trapiche Mendoza, Argentina \$7.50 \$22.00
Layer Cake, Argentina \$9.00 \$28.00

PINOT NOIR
Rex Goliath, California \$8.00 \$24.00
Blackstone, California \$9.50 \$30.00
Castle Rock, California \$9.75 \$31.00

SHIRAZ
Wyndham Bin 555, Australia \$7.50 \$22.00
Fat Bastard, France \$8.25 \$25.00

ZINFANDEL
Kenwood Old Vine, California \$7.75 \$23.00

Reserves

Bottle only

CHIANTI CLASSICO
Monsanto, Italy \$40.00

MERLOT
Newton Special Cuvée Napa, California \$42.00

CABERNET SAUVIGNON
Coppola Director's, California \$45.00

PINOT NOIR
Morgan, California \$53.00

Desserts

Dessert Shots
Ask your server about Jesse's delicious sweet treats 2.25

Brownie Sundae 5.25

New York Style Cheesecake
with or without strawberries 5.95

