

WELCOME TO

# JC's Ristorante

## Appetizers

Garlic Bread	\$3.95	Onion Rings	\$5.95
Tomato Bread	\$6.25	Fried Zucchini	\$7.95
Bruschetta	\$6.75	Fried Mushrooms	\$5.95
Sausage Pizza Bread	\$7.95	Beer Battered Vegetables	
Pepperoni Pizza Bread	\$7.95	<i>with Special Seasoned Dip</i>	\$8.95
Buffalo Wings		Curly Fries with Foe's Seasoning	\$4.95
<i>(Hot or Mild)</i>	\$9.75	French Fries	<i>Market Price</i>
Escarole & Beans	\$8.50	Mozzarella Sticks	\$7.95
<i>with Sausage</i>	\$9.50	Artichoke Hearts DeJonge	\$10.50
Oysters on the Half Shell	\$13.25	Stuffed Slat Banana Peppers	\$11.95
Oysters Rockefeller	\$15.25	Calamari - Choice of Fried, Grilled	
Baked Clams	\$8.95	or Buffalo <i>(Hot or Mild)</i>	\$12.45
Mussels. Marinara	\$10.95		

## Soups

### SOUP OF THE DAY

Made Fresh in our Kitchen - Cup \$2.50 | Bowl \$3.50

### HOMEMADE CHILI

(When in Season) Lunch Only - Cup \$3.25 | Bowl \$5.25

With Cheddar Cheese - Cup \$3.95 | Bowl \$5.95

## Salads

### CHOICE OF DRESSINGS

J. C's Italian | Creamy Garlic | 1000 Island | Ranch | French | Honey Mustard  
Bleu Cheese - 70 ¢ | Bleu Cheese Crumbles - 70 ¢ | Caesar - 70¢

### CHEF'S SALAD

*Crisp garden tossed salad; choice of dressing - \$4.95*

### DELUXE SALADS

*Julienne strips of turkey, ham & cheese on a bed of lettuce with tomato & egg slices*  
Small \$8.95 | Large \$9.95

### TACO SALAD

*Served in a tortilla shelf, with mixed greens, diced tomatoes, black olives,  
cheddar cheese, seasoned ground beef accompanied with salsa & sour cream*  
\$9.75

*The Minimum Gratuity for parties eight or more is 18%  
\$1.00 per Person will be added to any Desserts brought into the restaurant  
No Separate Checks | Shared Plate add \$2.00*

## Sparkling

	SPLIT	BTL
Biagio Prosecco, Italy creamy bubbles. melon and peach flavors	7	28
Francois Montand Brut, France Perfect balance of fruit. acidity & sweetness	8	
Francois Montand Brut Rosé, France fresh and fruity. deliciously seductive	8	

## Rosé Wine

	GL	BTL
Figuière Le Saint André, Provence, France Even blend of Cabernet Sauvignon, Cinsault, Syrah. and Grenache. light. refreshing. easy to enjoy	7	28
Pico Maccario Lavignone Rosato. Piedmont, Italy 100% Barbera d'Asti. round mouth feel velvety texture	32	

## White Wine

### SAUVIGNON BLANC

Bogle Vineyards, California  
light. clean, citrus

	GL	BTL
	7	28

Ferrari-Carano Fume Blan, Sonoma  
floral, light dry

	8	32
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Kim Crawford, New Zealand  
fresh, zesty and lingering

	11	44
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### PINOT GRIGIO

Stella, Italy  
fresh, floral, dry

	7	28
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San Angelo, Italy  
crisp, fresh fruit, clean

	8	30
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Tramin, Alto-Adige, Italy  
light, crisp, fruity

	9	36
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### WHITE BLEND

Conundrum, California  
tropical fruit, honeysuckle

	9	36
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### RIESLING

Hacienda, California  
bright, crisp, floral

	7	28
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### CHARDONNAY

Hacienda, California  
light, fresh. crisp

	GL	BTL
	7	28

Chasing Lions, Russian River  
apples, pears, citrus

	7	28
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J Lohr "Riverstone", Arroyo Seco  
smooth, creamy. balanced

	8	32
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Mezzacorona, Italy  
fresh, light, medium bodied

	7	28
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Ferrari-Carano, Sonoma  
lemon, peach, honey

	9	36
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Bogle Vineyards, California  
fresh fruit, creamy, refreshing

	7	28
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Kendall-Jackson, California  
ripe, fruity, vanilla

	7	28
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Truchard, Carneros  
meyers Lemon, tropical fruit, clean

		32
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### MOSCATO

Stella, Italy  
peach, melon. honeysuckle

	7	28
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*Please ask your server about  
selections from JC's Private Cellars*

## Red Wine

GL BTL

### PINOT NOIR

Elouan, Oregon 8 32  
rich, full bodied, smooth

Böen "Tri-Appellation", California 9 36  
smooth, rich, full bodied

Chasing Lions, Russian River 9 36  
rich, warm, depth

Mirassou, California 7 28  
raspberry, light, tannin

### CABERNET SAUVIGNON

Juggernaut Hillside, California 8 32  
rich, full-bodied, smooth

Kendall Jackson, California 15/30  
black cherries, fruity

B-Side, California 9 36  
balance, blackberry, structure

Twenty Bench, North Coast 9 36  
Aromas of cherry and caramel  
met with a smooth powerful end

Quilt, Napa Valley 45  
Dark ruby in color, notes of blackberry jam  
and toasted vanilla with a long balanced finish

### MERLOT

Hahn, Central Coast 7 28  
plums, balance, character

Kendall Jackson, California 15/30  
rich, tight oak, smooth

Parcel 41, Napa Valley 32  
ruby red, explosive, rich

CK Mondavi, California 7 28  
soft, smooth finish

Mezzacorona, Italy 7 28  
light, ripe, dry

## Red Wine

GL BTL

### CHIANTI

Queucieto, Italy 7 28  
cherry, oak, balanced

Ituffino Riserva Ducale "Tan Label", Italy 55  
full-bodied, long finish

Ruffino Riserva Ducale "Gold Label", Italy 65

### INTERESTING REDS

Boneshaker Zinfandel, Lodi 8 32  
bold, intense, velvety

Seghesio Angela's Table Zinfandel, Sonoma 38  
black raspberry, balance, intense

Vitiano Red Blend, Italy 7 28  
(Sangiovese, Cabernet Sauvignon, Merlot)  
vibrant, berries, food-friendly

Red Schooner Voyage Malbec, Argentina 48  
powerful, supple and lingering finish

Ferrari-Carano Siena Blend, Sonoma 8 32  
(Malbec, Petite Sirah and Cabernet Sauvignon)  
fruit-forward, robust, depth

Rosemount (Shiraz-Cabernet), Australia 7 28  
berry, smooth, finish

Coppola Claret, California 7 28  
cherry, jam, spice

CK Fortissimo, California 7 28  
cherry, jam, spice

Riunite Lambrusco, Italy 7 28  
slightly sweet, berry

## House Wines

GL BTL

### PEPPERWOOD GROVE

Chardonnay 6 24  
Merlot 6 24  
Cabernet Sauvignon 6 24  
White Zinfandel 6 24

Please ask your server about  
selections from JC's Private Cellars

## *Luncheon Sandwiches & Omelets*

### **HOT ROAST BEEF SANDWICH - \$9.50**

Covered with gravy served with Mashed Potatoes & Vegetable

### **MONTI CRISTO - \$9.95**

Ham, Turkey & Swiss Cheese on thick sliced white bread dipped in egg batter and grilled. Served with Fries and Cole Slaw

### **DENVER OMELET - \$9.50**

Three Egg Omelet with Ham, Cheddar Cheese, Sautéed Onions & Green Peppers, Accompanied with mild Salsa, Toast & Fries

### **VEGETARIAN OMELET - \$8.95**

Three Egg Omelet with Mushrooms, Onions, Green Peppers & Tomatoes with or without Cheese, served with Fries

*The above Luncheon offerings conclude at 4:00 pm*

*No Separate Checks | Shared Plate Add 02.00*

*A \$1.00 per person wig be added for any Desserts brought into the Restaurant*

## *Special Sandwiches Anytime*

*All Sandwiches are served with Fries, Cole Slaw and a Pickle Spear.  
May also be made with your choice of Wheat, White Classic Roll, Light or Dark Rye.  
Sweet or Hot Peppers - 75¢ Cheese - 50¢ Bleu Cheese - 70¢*

### **ITALIAN BREADED STEAK - \$11.95**

Breaded Steak dipped in Meat Sauce & served on Italian bread

### **BBQ PORK SANDWICH - \$8.95**

Pulled Pork in Barbecue Sauce served on a Bun

### **JC's SPECIAL BURGER - \$9.95**

1/2 lb choice Ground Beef with our special Herbs & Spices served on a Bun with Lettuce, Tomatoes and Onion with American or Swiss Cheese +50¢ with Bleu Cheese +70¢

### **THE PUB'S WILLIE'S BURGER - \$10.25**

1/2 lb choice Ground Beef topped with Mushrooms, Olives and Swiss Cheese served on a Bun with Lettuce, Tomatoes and Onion.

### **ITALIAN SAUSAGE SANDWICH - \$9.25**

1/2 lb Patty or Link of our own special made Italian Sausage with Peppercini Peppers served on Italian bread

**ITALIAN BEEF SANDWICH - \$9.50**

Thinly sliced Italian Roast Beef on Italian Bread served with au jus & Pepperoncini Peppers

**MEATBALL SANDWICH - \$8.95**

Served on Italian Bread with Pepperoncini Peppers

**TURKEY CLUB SANDWICH - \$9.25**

Triple Decker Turkey, Bacon, Lettuce Tomato & Mayo on White Toast

**RUBEN SANDWICH - \$9.50**

Corned Beef, Melted Swiss Cheese, famous Kraut & 1000 Island 'Dressing Served Open Faced on Dark Rye

**CORNED BEEF SANDWICH - \$8.95**

Corned Beef stacked high on Light Rye

**DIET PLATE - \$9.50**

Choice of Chicken Breast or Beef Patty served with Hardboiled Egg, Lettuce, Tomato, Cottage Cheese & Fruit

**IMPORTED HAM SANDWICH - \$8.50**

Thinly Sliced imported Ham stacked high on White Bread with Lettuce, Tomato & Mayo

**BBQ BEEF SANDWICH - \$10.25**

Served on a Classic Roll

**CHRIS KARAMESINES' FAMOUS GRILLED CHEESE - \$8.25**

American Cheese & White Bread grilled to perfection & served with 2 Pickles

**JC's OPEN FACE - \$8.50**

Grilled Bacon, Tomato American Cheese on Toast

**TURKEY SANDWICH - \$8.75**

Thinly sliced Turkey on White Bread with Lettuce, Tomato & Mayo

**RIBEYE STEAK SANDWICH - \$14.95**

Ribeye Steak on White toast, sliced Tomato & Mushrooms

**CAJUN CHICKEN SANDWICH - \$10.50**

Chicken Breast broiled with Cajun Spices served on a Croissant with Cajun Tarter

**BROILED CHICKEN SANDWICH- \$10.25**

Chicken Breast broiled with Char-Crust Seasonings on Croissant with Mayo

**BLT CLUB SANDWICH - \$8.50**

Triple Decker Bacon, Lettuce & Tomato on Toast with Mayo

**BLT SANDWICH - \$8.00**

Bacon, Lettuce & Tomato on Toast with Mayo

**PATTY MELT - \$9.95**

1/2 lb Ground Beef, American Cheese & Sautéed Onions on Grilled Light Rye

**TUNA MELT - \$8.25**

Homemade Tuna Salad with American Cheese on grilled Light Wye

## *From Our Broiler*

- Featuring Supreme Angus Beef - JC's Prime Rib Available Friday, Saturday & Sunday -

### THE HOUSE SPECIAL

## CHAR CRUST FILET

8 (oz) \$25.95 | 10 (Oz) \$28.50

### JC's YORK STRIP - \$24

12 oz - Topped with Fresh Sautéed Mushrooms

### JC's PRIME FILET MIGNON - \$25.95

Regular Cut - 8 oz

### BROILED PORKCHOPS - \$17.50

Pub Cut - 10 oz

*All the Above Entrees include Vegetable, Choice of Potato, Soup or Salad & Freshly Baked Rolls*

## *House Specials*

### CHICKEN MARSALA - \$14.95

Boneless Breast of Chicken Sautéed in Butter  
& Marsala Wine Sauce with Fresh Mushrooms

### TENDERLOIN TIPS - \$28.50

Sautéed in Garlic Butter, Fresh Mushrooms  
in Wine Sauce on Toast Points

### BACON WRAPPED PETITE FILET & SHRIMP - \$34.95

With Fresh Sautéed Mushrooms  
& Breaded Shrimp

### TOURNEDOS OF BEEF - \$29.50

Two 5oz Filets,  
on Seasoned Croutons, Mushroom Caps,  
in a Jack Daniels Peppercorn Sauce

### JC's STEAK AND RIB COMBO - \$39.50

Tender Filet & Barbecue Ribs

### SHRIMP DeJONGHE - \$14.95

Tender Shrimp Baked in Garlic Bread  
Crumb Mixture with Wine

### CHICKEN VESUVIO - \$14.95

Half Chicken Simmered in a Vesuvio  
Sauce with (or without) Peas,  
& Vesuvio Potatoes

### CHICKEN LIMONE - \$14.95

Half Chicken Marinated in a Lemon  
Garlic Sauce, then Roasted with  
Quartered Potatoes

### PORK CHOPS VESUVIO - \$19.50

Two 10oz Chops, Broiled & Simmered in Vesuvio Sauce with (or without) Peas & Vesuvio Potatoes

## *Dinner Specials*

### PAN FRIED LAKE PERCH - \$15.95

### FRIED OR SAUTÉED FROGLEGS - \$23.95

### BARBECUE RIBS - Full Slab \$19.50 | Half Slab \$14.95

*House & Dinner Specials include Vegetable, Potato, Soup or Salad & Freshly Baked Rolls*

## *JC's Baskets*

### CHICKEN - \$13.95

### BREADED LAKE PERTH - \$13.95

### SHRIMP - \$11.95

*All Baskets Served with Choice of French Fries or Curly Fries & Coleslaw*

## *Italian Specialties*

**MOSTACCIOLI** - \$10.50

Served with rich Meat Sauce

**SPAGHETTI** - \$10.50

Served with rich Meat Sauce

**PASTA & ASPARAGUS** - \$13.95

Fresh Asparagus served  
over Linguini Ala Olio

**CHICKEN PARMESAN** - \$13.75

Breaded Boneless Chicken Breast  
topped with Mozzarella Cheese, served  
with Mostaccioli and covered  
with our rich Meat Sauce

**SAUSAGE PARMESAN** - \$12.95

One-half pound of our special-made  
Italian Sausage, generously topped with  
Mozzarella Cheese, served with Mostaccioli  
and covered-with our rich Meat Sauce

**SEAFOOD FETTUCCINE** - \$14.95

Surimi Crab Meat, Shrimp and Fresh Broccoli  
served over Fettuccine Ala Olio

**VEAL PARMESAN** - \$13.95

Breaded Veal Cutlet topped with  
Mozzarella Cheese served with Spaghetti  
and covered with rich Meat Sauce

**SAUSAGE, PEPPERS & PASTA** - \$13.25

Mild Italian Sausage, Red and Green Peppers,  
served over Linguini Ala Olio

**MEAT OR CHEESE RAVIOLI** - \$11.75

Served with rich Meat Sauce

**SPINACH RAVIOLI** - \$11.75

Served with Marinara Sauce

**HOMEMADE LASAGNA** - \$13.95

**LINGUINI** - \$13.75

Served with a Red Clam Sauce  
or White Clam Sauce

**FETTUCCINE ALFREDO** - \$12.50

**MANICOTTI** - \$10.95

**CHICKEN GENOVESE** - \$13.95

Boneless Breast of Chicken Sautéed in a zesty  
Wine Sauce served over Mostaccioli

**CAPELLINI AMALFITANO** - \$13.25

Angel Hair Pasta prepared with a Sauce of  
Fresh Basil, Tomatoes, Fresh Mozzarella  
Cheese, Imported Olive Oil, Spices

**CHICKEN BREAST VESUVIO** - \$13.95

Boneless Breast of Chicken simmered in a Sherry Wine  
Garlic Sauce, Fresh Herbs & Spices with Quartered Potatoes,  
Topped with or without Peas

**EGGPLANT PARMESAN** - \$12.25

Slices of Eggplant lightly breaded topped  
with Mozzarella Cheese served with Mostaccioli  
& covered in our rich Meat Sauce

**ADD MEATBALLS TO AN ENTRÉE** - \$6.00

**ADD SAUSAGE TO AN ENTRÉE** - \$5.50

*The above dinners include Soup or Salad and Fresh Baked Rolls & Butter*

**MEATBALL ENTREE'** - \$8.25

with Rolls and Butter

**SAUSAGE ENTREE'** - \$7.95

with Rolls and Butter

*The Minimum Gratuity for parties eight or more is 18%  
\$1.00 per Person will be added to any Desserts brought into the restaurant  
No Separate Checks | Shared Plate add \$2.00*

## For Pizza Lovers

### CHEESE

\$10.95	9" Serves One
\$11.50	12" Serves 2-3
\$17.00	14" Serves 3-4
\$18.50	16" Serves 4-5

### SAUSAGE

\$12.25
\$14.95
\$18.95
\$20.95

### EXTRA TOPPINGS

Ham | Green Peppers | Pepperoni | Anchovies | Onions  
Kraut | Mushrooms | Black Olives | Green Olives  
Tomatoes | Corned Beef | Italian Beef | Ground Beef  
Bacon | Garlic | Hot Giardiniera | Mild Giardiniera

*For Each Add:*

<b>9'</b>	<b>12'</b>	<b>14'</b>	<b>16'</b>
+\$1.95	+\$2.25	+\$2.50	+\$3.00

## Specialty Pizzas

<b>9'</b>	<b>12'</b>	<b>14'</b>	<b>16'</b>
Serves One	Serves 2-3	Serves 3-4	Serves 4-5
\$14.95	\$18.45	\$23.25	\$25.75

### JC's GARDEN PIZZA

Cheese, Sausage, Fresh Tomatoes,  
Green Peppers and Mushrooms

### JC's TACO PIZZA

Made with all of Joe's Favorite Ingredients  
He starts with a Super Thin Crust, then adds Salsa,  
Seasoned Ground Beef, Cheddar Cheese, and tops it with  
Lettuce, fresh Tomatoes, Sliced Black, Olives,  
Accompanied with Sour Cream

### JC's LOW-FAT PIZZA

Thin Crust Pizza with a Zesty Red Sauce,  
Diced Tomatoes, Green Peppers, Mushrooms,  
a slight touch of Mozzarella Cheese  
and Hot or Mild Giardiniera