



jonathans

**Vegan White Bean, Kale & Roasted Garlic Bauletti** on Carrot “Butter” with  
Wild Mushrooms, Rapini Leaves, Basil Pesto & Crispy Lentils



**Mixed Organically Grown Field Greens**

With Toasted Sunflower Seeds, Valentine Radish and White Balsamic-Fig Citronette



**‘USDA’ Prime Grilled New York Strip Steak**

With Pomme Purée with Spicy Rapini, Roasted Peppers & Toasted Pinenuts,  
Topped with a Basil & White Anchovy Salsa Verde

OR

**Pan Roasted Striped Bass Filet**

On Salsify Mousse, Blanquette of Vegetables, Carrot “Butter”  
& Toasted Brioche Crumb

OR

**Muscadine Grape Glazed Chicken Breast**

On Braised Beluga Lentils, Roasted Radish & Frisée with Herbed Crème Fraîche



**New York Raspberry Cheesecake** in Rich Shortbread Crust

With Raspberry Compote

Menu #1D-\$77



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**Braised Prime Beef "Barbacoa" Miniature Tacos**  
With Spicy Pear Pico & Manchego Cheese



**Jonathans' European Caesar Salad** with Romaine, Belgian Endive,  
Radicchio, Bacon, and a Crisp Parmigiano Reggiano Chip



**USDA Prime 12oz. New York Strip Steak**  
On Pomme Purée, Spicy Rapini, Roasted Peppers & Toasted Pinenuts,  
Topped with a Basil & White Anchovy Salsa Verde

OR

**Pan-Roasted Fresh Filet of Atlantic Salmon**  
On Roasted Caulilini, Squash Mostarda,  
Black Kale-Leek Fondue & Burnt Orange Coulis

OR

**Muscadine Grape Glazed Chicken Breast**  
On Braised Beluga Lentils, Roasted Radish  
& Frisée with a Herbed Crème Fraîche Dressing



**Double Decker Chocolate Fudge Cake**  
With Four Layers of Sour Cream Fudge, Covered with Light Chocolate Frosting

Menu#2D-\$76



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**Sautéed Wild Gulf Shrimp**

With a Thai Yellow Coconut Curry Sauce  
On Julienne of Vegetables & Crispy Glass Noodles



**Mixed Organically Grown Field Greens**

With Toasted Sunflower Seeds, Valentine Radish and White Balsamic-Fig Citronette



**Muscadine Grape Glazed Duck Confit**

On Braised Beluga Lentils, Roasted Radish & Frisée with a Herbed Crème Fraîche

OR

**Pan-Roasted Fresh Filet of Atlantic Salmon**

On Roasted Caulilini, Squash Mostarda,  
Black Kale-Leek Fondue & Burnt Orange Coulis

OR

**Confit Squash Risotto**

With Wild Mushrooms, Baby Spinach & an Almond-Herbed Salad



**New York Raspberry Cheesecake** in Rich Shortbread Crust

With Raspberry Compote

Menu #3D-\$75



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**Seared & Poached Sea Scallops** with Arame Seaweed, Shimeji Mushrooms  
And Baby Turnips in a Nori-Perilla Bettered Nage



**Multi-Seed Crusted Warm French Soft-Ripened Goat's Cheese Salad**  
With Valentine Radish & White Balsamic-Fig Citronette Dressing



**Fresh Australian Lamb Rack** on Roasted Sunchokes & Brussel Sprouts  
With Ancho-Huckleberry Mole & Grilled Pineapple-Jicama Ceviche

OR

**Pan Roasted Striped Bass Filet**  
On Salsify Mousse, Blanquette of Vegetables, Carrot "Butter"  
& Toasted Brioche Crumb

OR

**Grilled Filet of 'AAA Angus' Beef Tenderloin**  
On Pomme Purée, Smoked Bacon, Wild Mushrooms, Haricots Verts  
& Sauce 'Merchant de Vin'



**Classic Pecan Pie**  
Sweet, Dark Pecan Filling in a Flaky Pastry

OR

**Double Decker Chocolate Fudge Cake**  
With Four Layers of Sour Cream Fudge, Covered with Light Chocolate Frosting

Menu #4D-\$87



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**Vegan White Bean, Kale & Roasted Garlic Bauletti on Carrot "Butter"**  
with Wild Mushrooms, Rapini Leaves, Basil Pesto & Crispy Lentils



**Multi Seed Crusted Warm French Soft-Ripened Goat's Cheese Salad**  
With Valentine Radish & White Balsamic-Fig Citronette



**New York Steak of 'Prime USDA' Beef aux Frites**  
Persillade Pommes Frites & a Peppercorn Porto Sauce

OR

**Pan-Roasted Fresh Filet of Atlantic Salmon**  
On Roasted Caulilini, Squash Mostarda,  
Black Kale-Leek Fondue & Burnt Orange Coulis

OR

**Muscadine Grape Glazed Chicken Breast**  
On Braised Beluga Lentils, Roasted Radish & Frisée with Herbed Crème Fraîche



**Classic Carrot Cake**  
Moist Gluten Free Cake Made with Pineapple and Coconut  
Layered with Dairy Free Icing

Menu #5D-\$74



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**Jonathans' Caesar Salad** with Romaine, Herbed Croutons,  
Bacon, and a Crisp Parmigiano Reggiano Chip

OR

**Sautéed Wild Gulf Shrimp**

With a Thai Yellow Coconut Curry Sauce on Julienne of Vegetables  
& Crispy Glass Noodles

OR

**Smoked Salmon-Chicory Salad** with Sourdough Soubise,  
Crispy Capers & Pickled Onion-Caraway Vinaigrette



**Grilled Filet of 'AAA Angus' Beef Tenderloin**

On Pomme Purée, Smoked Bacon, Wild Mushrooms, Haricots Verts  
& Sauce 'Merchant de Vin'

OR

**Pan-Roasted Fresh Filet of Atlantic Salmon** on Roasted Caulilini, Squash  
Mostarda, Black Kale-Leek Fondue & Burnt Orange Coulis

OR

**Vegan White Bean, Kale & Roasted Garlic Bauletts** on Carrot "Butter" with  
Wild Mushrooms, Rapini Leaves, Basil Pesto & Crispy Lentils



**Classic Pecan Pie**-Sweet, Dark Pecan Filling in a Flaky Pastry

OR

**Double Decker Chocolate Fudge Cake**

With Four Layers of Sour Cream Fudge, Covered with Light Chocolate Frosting

Menu #6D-\$69