# JOLO Valentine's Pre-Fixe Menu

\$129.99- Without Reserve Cellar Wine Pairing \$199.99- With Reserve Cellar Wine Pairing

#### 1st Course:

3 Seas Ceviche- shrimp, scallops, haddock, citrus juices, red onion, jalapenos, EVOO

Cellar Wine Pairing: 2022 Twinkles

#### OR

Baked Brie-honey, fig preserve, candied walnuts, lemon, EVOO, arugula raisin salad, served with charred baguette
Cellar Wine Pairing: 2018 Beach Bubbles

## 2<sup>nd</sup> Course:

Crab Bisque- crab, heavy cream, mirepoix, sherry wine Cellar Wine Pairing: 2021 Golden Hollows Reserve

#### OR

Truffle Risotto Cellar Wine Pairing: 2018 Crimson Creek

### 3<sup>rd</sup> Course:

Spinach & Cheese Stuffed Haddock- dynamite scallop topping, served with pommes puree & mixed vegetables
Cellar Wine Pairing: 2020 Golden Hollows Reserve

# OR

Pilot Fog, Dr Pepper® Braised Short Ribs- served with sweet potato puree and collard greens

Cellar Wine Pairing: Pilot Fog 2019

### 4<sup>th</sup> Course:

Flourless Chocolate Torte- berry coulis and whipped cream Cellar Wine Pairing: Sweet Vermouth

#### OR

Lemon Cupcakes- lemon curd filling with a lemon cream cheese icing, served with berry coulis and whipped cream Cellar Wine Pairing: Sweet Vermouth

#### **APPETIZERS**

#### **X** Goat Cheese Provencal

\$14.95

goat cheese covered with olive oil, lemon, tomato, caper, onion, garlic, and basil, served with crostini



\$14.95

served with crostini

# \*\*Tuna Carpaccio (served rare)

\$16.95

arugula, parmesan, capers, onion, EVOO

# ×Pommes Frites

\$10.95

truffle, parmesan snow, roasted garlic herb mayo, herbs

**Hummus** \$12.95

kalamata olives, tomatoes, onion, EVOO, crostini, vegetables

# 📈 Tuscan Pork Bites

\$13.95

Tuscan pork, herbs, garlic, savory braise, white wine, red wine vinegar, red pepper flakes

### Thai Sweet Chili Fried Shrimp

\$13.95

**Bacon & Gruyere Bites** 

\$11.95

Grilled baguette, gruyere cheese, mozzarella cheese, bacon lardons

#### 📈 Meatballs Marinara

\$12.95

Marinara sauce, parmesan snow, EVOO

# **X**Steak of Calamari

**\$13.95** pan-seared jumbo squid steak, Korean BBQ sauce, lemon, green onion, garlic, red onion

**AFTER 4 PM** -\$10.95

Side Mediterranean or JOLO Chopped Salad, Caesar  $\,$ 

## Add for Salads, Pastas, or Risotto

Add Scallop-+\$4.50/scallop Add Chicken-+\$8 Add Mahi-Mahi- +11.50

Add Grilled Shrimp - +\$9.50 Add Grilled Salmon - +\$11.50 Add Tuna Sashimi - +\$13.95 Add Filet- +\$16.50

### **Smoked Salmon Pasta**

\$24.95

smoked salmon pasta with creamy dill sauce, mushrooms, peas, asparagus

Pasta Alfredo

\$17.95

**Butternut Squash Raviolis** 

\$17.95

brown butter, sage, cream sauce

#### Pastas/Risotto

### \*Frutti De Mare

\$30.95

pasta, scallops, shrimp, salmon, capers, onions, garlic, and tomato, in lemon white wine sauce

#### **Shrimp Parmesan**

\$26.95

lightly breaded pan-fried shrimp topped with mozzarella and marinara sauce atop pasta

KFall Risotto

\$16.95

mushroom, asparagus, peas

#### **Entrees**

### **Beer Glazed Momma's Meatloaf**

\$19.95

pommes puree, sauteed seasonal vegetable

### \*Apricot Pork Ribeye

\$23.95

8 oz ribeye of pork topped with apricot glaze, pommes puree, seasonal vegetable

### Wine Braised Beef

\$25.95

Served with root vegetables and pommes puree

#### **Steak and Frites**

\$24.95

Four filet medallions topped with demi-glace and pommes frites with garlic aioli

#### **Beef Braciole**

\$27.95

beef loin pounded and stuffed with garlic, roasted red peppers, parmesan, mozzarella, bred crumbs, pan seared then braised with red wine, tomato, brown sauce, garlic, onions

# \*Mahi-Mahi

\$28.95

pineapple salsa, Caribbean rice and beans

\*6 oz Salmon Scampi

\$28.95

pan-seared salmon, topped with shrimp (3), beurre blanc sauce, pommes puree, and seasonal vegetable

# Manualfi Coast Pesto Haddock

\$27.95

pan-seared haddock with olive oil, lemon juice, tomatoes, pesto, parmesan cheese and basil with pommes puree and seasonal vegetable

# \*Outer Banks NC Scallops (3) & Risotto \$28.95

mushroom, asparagus, peas, bacon, onion jam

**Chicken Florentine** 

\$24.95

herb grilled chicken with spinach white-wine cream sauce served with pommes puree and seasonal vegetable

# **JOLO Chop House Specials**

\*Filet Mignon

\$39.95

CAB- served with pommes puree, and seasonal vegetable

# \*16oz NY Strip

\$42.95

CAB- Cast Iron Seared NY Strip served with pommes puree and seasonal vegetable

Choice of Sauce for either steak \$2.50:

herbed creamy horseradish and garlic confit

OR

house demi glacé

# **Desserts- \$11.95**

**Key Lime Tart** 

whipped cream, berry coulis

**German Chocolate** 

whipped cream, berry coulis

**Lemon Layer Pound Cake** 

whipped cream, berry coulis

ズFlourless Chocolate Torte

whipped cream, berry coulis

**Triple Chocolate Mousse Cake** whipped cream, berry coulis



:Food may be prepared to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs  $may\ increase\ your\ risk\ of\ foodborne\ illness,\ especially\ if\ you\ have\ a\ medical\ condition.$