



APPETIZERS

JILLIAN'S SIGNATURE BRUSCHETTA

Marinated tomatoes with a tower of cherve topped with green olive tapanade served with balsamic vinaigrette and toasted bread points

10

CALAMARI

Whole tenderloin calamari, lightly breaded with panko and fresh herbs served with a spicy marinara

9

INSALATA CAPRESE

Fresh mozzarella, basil, tomato, kalamota olives, capers and a drizzle of olive oil

12

CRAB CAKES

Two thick handmade Maryland style crab cakes served with spicy tarter sauce

10

COCONUT SHRIMP WITH PINEAPPLE SALSA

Large butterfly shrimp, breaded and complimented by a pineapple salsa

12

HUMMUS & FLATBREAD

Homemade hummus with flatbread fresh from the wood fired pizza oven

9

TOASTED RAVIOLI

Handmade ravioli stuffed with five cheeses and spinach. Toasted to a golden brown and topped with Jillian's homemade marinara

10

SWEET & SPICY SHRIMP TEMPURA

Tender, crispy shrimp tossed in a creamy, spicy sauce, served over a bed of lettuce

11

MEATBALLS & MARINARA

Homemade meatballs with our house marinara

9

WOOD FIRED PIZZAS

FOSSA ARROSTO

(Pit Roast)
Chicken and roasted red peppers, cheddar cheese, topped with BBQ sauce

12

HOT & SPICY

Marinara, mozzarella, pepperoni, salami, banana peppers, red chili peppers

12

SEMPLICE PIACERE

(Simple Pleasure)
Italian sausage, caramelized onions, roasted garlic, and mushrooms

12

SUPREMO

Pepperoni, sausage red onion, green pepper and mushrooms

12

BELLISSIMO GIARDINO

(Beautiful Garden)
roasted tomatoes, olives, red onion, spinach, artichokes, mushrooms and olive oil

12

GREEN MACHINE

Kale, mozzarella and ricotta cheese, roasted garlic

12

SCELTA DI CARNE

(Choice Meat)
Hamburger, pepperoni, and Italian sausage

12

MARGHERITA

Choice of fresh mozzarella, basil and marinara or roma tomato, basil, fresh mozzarella and olive oil

12

GIARDINO DI ERBA

(Herb Garden)
Oregano, rosemary, basil and garlic with mozzarella, mild cheddar and pesto

12

POLLO ARROSTO

(Roasted Chicken)
Roasted chicken, caramelized onions, spinach, and mushrooms, with alfredo sauce

12

MAUI WOWI

Ham, pineapple, mozzarella, sweet chili sauce

12

BUILD YOUR OWN

8

2 for additional vegetable toppings. Add 3 for additional cheeses, meat toppings or gluten free crust

MEATS

Ham, Pepperoni, Hamburger, Italian Sausage, Roasted Chicken, Anchovies, Bacon, Salami

VEGETABLES

Roma Tomatoes, Spinach, Artichoke, Green Peppers, Mushrooms, Red Onions, Roasted Tomatoes, Black Olives, Red Peppers, Caramelized Onions, Jalapenos, Banana Peppers

CHEESES

Mozzarella, Gorgonzola, Mild Cheddar, Feta, Ricotta

SAUCES

Marinara, BBQ, Olive Oil, Pesto, Alfredo, Sweet Chili

HERBS

Oregano, Rosemary, Basil

SOUPS & SALADS

Add chicken, shrimp, or steak to any salad for 4. Salmon or tuna for 6

SOUPS

Roasted Red Pepper & Gouda, French Onion, and Soup du Jour

Cup 5 Bowl 7

JILLIAN'S SIGNATURE SALAD

Romaine, baby spinach, roasted grape tomatoes, celery, green onion, gorgonzola, sunflower seeds, and Jillian's balsamic vinaigrette dressing

12

FRESH BERRY SALAD

Romaine, feta, spinach and seasonal fresh berries with poppy seed dressing

11

SPINACH SALAD

Fresh whole spinach, caramelized onions, bacon, mushrooms, roasted grape tomatoes, glazed pecans, green onions, and feta cheese

12

CAESAR SALAD

Romaine lettuce with homemade croutons

8

SIGNATURE SEAFOOD SALAD

Pan seared diver scallops, crab, shrimp and avacado served over Romaine and spinach and tossed with a citrus vinaigrette

21

PASTA SPECIALTIES

VEAL & MUSHROOM RAVIOLI
Ravioli stuffed with veal and finished with a creamy mushroom and spinach alfredo sauce

19

SAUSAGE PIZZAUOLA

Italian sausage sautéed with fresh mushrooms, onions, green peppers and marinara sauce, served over spaghetti pasta

16

FETTUCCINI ALFREDO

Fettuccine pasta sautéed in a creamy alfredo sauce

14

with chicken or shrimp 18

GNOCHI

Potato pasta with sautéed spinach, gorgonzola and a canjun pesto cream sauce

14

STUFFED SHELLS

Jumbo shells filled with four Italian cheeses topped with marinara and portabella mushrooms

14

PESTO SEAFOOD MEDLEY

Shrimp, scallops, mussels, mushrooms and linguini, tossed in a pesto and herb garlic sauce

19

CALAMARI WITH PASTA

Fettuccine pasta and spicy marinara topped with a breaded calamari

16

JILLIAN'S SIGNATURE LASAGNA

Lasagna noodles stuffed with a savory combination of ricotta, mozzarella and parmesan cheeses with plenty of homemade meat sauce

16

SPAGHETTI & MEATBALLS

Homemade meatballs with marinara sauce

16

CHICKEN PARMIGIANA

Lightly breaded and topped with marinara sauce and mozzarella, served over pasta

17

SHRIMP DIAVOLO

Shrimp sautéed with garlic and olive oil, tossed in our spicy diavolo sauce and served on linguini pasta

18

FROM THE GRILL

Grill entrees are served with our house salad and your choice of potatoes, grilled vegetables, or spaghetti with marinara.

We serve only handcut Certified Angus Beef® entrees. Which are consistently tender, juicy and flavorful. Try one today!

FILET MIGNON

10 oz. hand cut, choice, center cut filet

29

RIBEYE

Hand cut Choice Certified Angus Beef 14 oz. Ribeye

27

SLOW ROASTED PORK TENDERLOIN

8 oz pork tenderloin served with a sauteed apple demi glaze

19

ENHANCE YOUR DISH

Scampi

Oscar

Black & Blue

French Style

6

5


GARLIC MEDALLIONS

Grilled beef loin medallions, topped with roasted garlic butter

18

WILD CAUGHT SALMON

8 oz salmon filet served grilled, parmesan and herb crusted or blackened and finished with a light cream sauce

19

CHEF'S SPECIALTIES
PAN SEARED DIVER SCALLOPS

Fresh diver scallops, pan seared and served with a lobster and pesto sauce. Complimented with fresh vegetables

21

PAN SEARED AHI TUNA

Sashimi grade Ahi Tuna incrusted with sesame and mustard seeds, quick seared served rare with wasabi cream sauce and grilled vegetables

19

ROASTED HALF CHICKEN WITH ROSEMARY HONEY GLAZE

Slow roasted in house and finished with a rosemary honey glaze, sautéed spinach and potato

17

ANTI PASTA PRIMAVERA

Zucchini strings, sun dried tomatoes, artichokes and mushrooms in a light cream sauce.

14

SEAFOOD STUFFED TILAPIA

Flaky Tilapia stuffed with crab, shrimp and scallops. Served with our zucchini anti pasta

19

CIOPPINO

This dish starts with a tomato and white wine base and then we add our fresh seasonal seafood and finish it with lightly breaded calamari and garlic toast

17

STUFFED CHICKEN BREAST

Tender chicken breast stuffed with a generous portion of sautéed spinach, fresh mozzarella cheese, roasted red pepper, wrapped in bacon and served with potato and grilled vegetables

18

DAILY CHEF'S FEATURE

Created fresh, daily by our chefs

BAMBINI

Special kid-sized cheese or pepperoni pizza

Chicken Strips with side of Spaghetti
Spaghetti with marinara

Mac and Cheese Gnocchi

7

DESSERTS

New York Style Cheesecake

8

Tiramassu

8

Chocolate Molten Lava Cake

8

Chocolate Peanut butter Bistro

6

Key Lime Bistro

6



Taste the difference. There's Angus. Then there's Certified Angus Beef® brand.

Add 20% Gratuity on parties of 8 or more.

Ask your server for gluten-free options.

Cooked to order. Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness especially in certain medical conditions. If you have a food allergy, please speak to an owner, manager, chef or your server.