

| APPETIZERS |

CAMELOT CHICKEN

COCONUT ENCRUSTED CHICKEN TENDERS W/ COCONUT HONEY MUSTARD 12

SPINACH & ARTICHOKE DIP

CREAMY SPINACH & ARTICHOKE DIP WITH CROSTINIS & YUCCA CHIPS 11

CRAB CAKE NAPOLEON

LUMP CRAB CAKE OVER CREAMED CORN WITH AVOCADO SALAD, FRIED TOMATO
CILANTRO CRÈME FRAÎCHE & PICKLED CHERRY PEPPERS 13

CHEESE & CHARCUTERIE

BRILLAT TRIPLE WHIPPED BRIE, CAMBOZOLA BLUE, BEEMSTER AGED GOUDA,
TRUFFLE SALAMI, FENNEL SALAMI, PROSCIUTTO, ACCOUTREMENTS, BREAD 15

HANDMADE RICOTTA BRUSCHETTA

GRILLED BAGUETTE, RICOTTA, ROASTED PISTACHIO, LEMON MARMALADE 13

FILET CARPACCIO †

FENNEL POLLEN DUSTED WITH PARMESAN, SEASALT, CAPERS, ONIONS, WARM
CROSTINIS, CITRUS ARUGULA SALAD 15

JUMBO CHICKEN WINGS

JUMBO CHICKEN WINGS TOSSED WITH YOUR CHOICE OF BUFFALO, BARBECUE
OR JERK SAUCE. SERVED WITH RANCH & VEGETABLES 16

POMODORO MUSSELS

PRINCE EDWARDS MUSSELS, HEIRLOOMS TOMATOES, MARINARA, WHITE WINE,
GARLIC, FRESH BASIL, PESTO CROSTINI 14

| RAW BAR |

FIRE & ICE SHRIMP COCKTAIL

FOUR SWEET & TENDER TIGER SHRIMP IMMERSSED IN FIERY COCKTAIL SAUCE 16

COLOSSAL SHRIMP COCKTAIL

THREE JUMBO SHRIMP SERVED WITH TRADITIONAL COCKTAIL SAUCE 19

KING CRAB CHATEAU

A QUARTER POUND OF CENTER CUT ALASKAN KING CRAB LEGS WITH DIJON
CREAM & TRADITIONAL COCKTAIL SAUCE 30

MALPEQUE OYSTERS †

HALF DOZEN EAST COAST OYSTERS SERVED WITH HORSERADISH &
COCKTAIL SAUCE 17

ZITA PLATTER †

FOUR COLOSSAL SHRIMP, FOUR OYSTERS ON THE HALF SHELL AND QUARTER
POUND KING CRAB LEGS WITH ACCOMPANIMENTS 75

NEPTUNE PLATTER †

EIGHT COLOSSAL SHRIMP, SIX OYSTERS ON THE HALF SHELL AND HALF POUND
KING CRAB LEGS WITH ACCOMPANIMENTS 145

† CONSUMING RAW OR UNDERCOOKED FOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

|SUSHI ROLLS|

JAGUAR SUSHI ROLL

TEMPURA SHRIMP, KING CRAB, AVOCADO, CREAM CHEESE, SPICY AIOLI 13

5980 SUSHI ROLL †

TEMPURA SHRIMP, SPICY TUNA, CREAM CHEESE, AVOCADO, SLICED TUNA 14

WEST CHESTER ROLL †

SPICY TUNA, CREAM CHEESE, TEMPURA FLAKES, CUCUMBER, TOBIKO 11

BOOM BOOM ROLL †

TEMPURA SHRIMP, SPICY TUNA, CREAM CHEESE, CUCUMBER, GREEN ONION 13

SUNSHINE ROLL

TEMPURA SHRIMP, FRESH MANGO, CREAM CHEESE, JALAPENO, LIME ZEST,
SIRACHA HONEY AIOLI 13

DORI ROLL †

SALMON, CREAM CHEESE, JALAPENO, CHIPOTLE AIOLI, ORANGE SESAME-SOY,
HONEY SRIRACHA 12

WASABI PEA ROLL

SPICY SHRIMP & CRAB, AVOCADO, CUCUMBER, WASABI PEA, EEL SAUCE 13

SCALLOP ROLL

BLACKENED SCALLOP, SPICY CRAB, CREAM CHEESE, AVOCADO, TEMPURA 14

SPIDER ROLL

SOFT SHELL CRAB, CREAM CHEESE, CUCUMBER, SPICY AIOLI, AVOCADO 14

DRAGON ROLL †

TEMPURA SHRIMP, MANGO PUREE, SALMON, SEABASS, TUNA, AVOCADO 15

BANGKOK ROLL

BLACKENED FILET, CURRY AIOLI, BELL PEPPER, CREAM CHEESE, FRESH CILANTRO,
GREEN ONION 15

|GOURMET SOUPS|

SIGNATURE FILET CHILI

FILET MIGNON STEWED WITH TOMATOES & BEANS. TOPPED WITH AGED
CHEDDAR & JALAPENO CRÈME FRAÎCHE 11

CRAB BISQUE

INTENSE CRAB STOCK BLENDED WITH FRESH CREAM, TOPPED WITH LUMP CRAB
CONFETTI AND SHERRY CRÈME FRAÎCHE 9

CREAM OF SWEET POTATO

SILKY SWEET POTATO SOUP WITH CREAM, COCONUT, GINGER, SAGE & GARLIC
CRÈME FRAÎCHE 9

FRENCH MAUI ONION SOUP

CARAMELIZED MAUI ONIONS STEWED IN RICH BEEF BROTH AND TOPPED WITH
GRUYÈRE CHEESE CROSTINI 9

| HAND CRAFTED SALADS |

BOURSIN BERRY

GOURMET GREENS TOSSED WITH FRESH BERRIES, BOURSIN CHEESE, CANDIED WALNUTS, HARICOT VERTS, CRAISINS, TOMATOES, RED WINE VINAIGRETTE 8

MARK ANTONY CAESAR

CRISP ROMAINE LETTUCE, CRUMBLLED FETA CHEESE, RED ONION, AVOCADO, CRISPY PARMESAN, TOMATO, CAESAR DRESSING 7

JULIUS CAESAR

CRISP ROMAINE LETTUCE, GARLIC CROUTONS, PARMESAN CRISP, CAESAR DRESSING 6

WEST CHESTER CHOP

ROMAINE & ICEBERG BLEND, ONIONS, BACON, EGG, CROUTONS, TOMATO, CUCUMBER, AGED CHEDDAR, RANCH DRESSING & GARLIC CROUTONS 7

MOUNTAIN WEDGE

ICEBERG WEDGE TOPPED WITH DANISH BLUE CHEESE, PECANS, BLUE CHEESE DRESSING, CANDIED PANCETTA, HEIRLOOM TOMATOES AND FRESH BERRIES 7

KALE AND BROCCOLI SALAD

BABY KALE, BROCCOLI, ARUGULA, BRUSSELS SPROUTS, HARICOT VERTS, CUCUMBER, RED ONION, HEIRLOOM TOMATOES, TOASTED ALMONDS, FETA, CHEESE, CITRUS VINAIGRETTE 7

SALMON BOURSINBERRY SALAD

BOURBON SALMON, GOURMET GREENS, HARICOT VERTS, TOMATO, FRESH BERRIES, CRAISINS, CANDIED WALNUT, RED WINE VINAIGRETTE 28

FILET BLUE CHEESE CHOP SALAD

SLICED 5oz FILET MIGNON, ROMAINE-ICEBERG BLEND, CUCUMBER, TOMATO, CROUTON, ONION, EGG, BACON, BLUE CHEESE, RANCH DRESSING 29

| CHICKEN & PASTA |

ALL ENTRÉES ARE SERVED WITH A JAGUAR SALAD WITH YOUR CHOICE OF DRESSING

CHICKEN MARSALA

FREE-RANGE CHICKEN BREAST SAUTÉED WITH SWEET MARSALA WINE, MUSHROOMS, CHICKEN STOCK & WHOLE BUTTER. ACCOMPANIED WITH GARLIC MASHED POTATOES & ROASTED CARROTS 31

FILET MIGNON STROGANOFF

SLICED 5oz FILET MIGNON OVER PAPPARDELLE PASTA WITH SHIITAKE MUSHROOMS, CARAMELIZED ONIONS, MASCARPONE, SHERRY CREAM & VEAL DEMI-GLACE. TOPPED WITH THYME CRÈME FRAÎCHE 39

BLACK TRUFFLE SCALLOPS

CARAMELIZED SCALLOPS WITH GARLIC BUTTER OVER LINGUINE PASTA WITH GARLIC, WHITE WINE, HEAVY CREAM, PARMESAN CHEESE & BLACK TRUFFLES & ASPARAGUS 32

| AWARD WINNING STEAKS |

STEAKS ARE TOPPED WITH FRIED ONION STRAWS & VEAL DEMI-GLACE
ALL STEAK ENTREES INCLUDE A JAGUAR SALAD & CHOICE OF BAKED POTATO OR
GARLIC MASHED AND STEAMED ASPARAGUS OR BROCCOLI

FILET MIGNON

6oz - 42 8oz - 49 10oz - 56

NEW YORK STRIP

12oz - 41

COWBOY RIBEYE

BONE-IN 16oz - 52

BONE-IN FILET MIGNON

BONE-IN 15oz - 65

PORTERHOUSE

25oz - 60

AMERICAN KOBE FILET

6oz - 75

DRY-AGED NEW YORK STRIP

14oz - 59

DRY-AGED RIBEYE STEAK

16oz - 62

| PERFECT ADDITIONS |

BÉARNAISE 3

BUTTON MUSHROOMS 6

CARAMELIZED ONIONS 6

MAYTAG BLUE CHEESE 4

WILD MUSHROOMS 9

CREAMED SPINACH 6

THE BIG OSCAR 17

CHILEAN SEABASS 18

TRISTAN LOBSTER TAIL 30

KING CRAB LEGS 30

| FISH & SEAFOOD |

ALL ENTRÉES ARE SERVED WITH A JAGUAR SALAD WITH YOUR CHOICE OF DRESSING

CHILEAN SEABASS

SEARED CHILEAN SEABASS FILET TOPPED WITH THAI-CHILI BEURRE BLANC.
ACCOMPANIED WITH GARLIC MASHED POTATOES AND STEAMED ASPARAGUS 48

ALASKAN HALIBUT

ALASKAN HALIBUT POACHED WITH GARLIC, WHITE WINE, OLIVE OIL & LEMON
ACCOMPANIED WITH BLISTERED HEIRLOOM TOMATOES, ORANGE SUPREMES &
HARICOT VERTS 46

ORA KING SALMON

BOURBON GLAZED KING SALMON OVER COCONUT LIME BEURRE BLANC WITH
MANGO SALSA. ACCOMPANIED WITH JASMINE RICE AND STEAMED HARICOT
VERTS 40

TWIN TRISTAN LOBSTER TAILS

TWO SUCCULENT COLD-WATER LOBSTER TAILS SERVED WITH SWEET MASHED
POTATOES AND SAUTÉED SPINACH. TOPPED WITH HOLLANDAISE SAUCE 65

SCALLOPS & HASH

CARAMELIZED SCALLOPS OVER POTATO HASH WITH DICED RED ONION,
SHIITAKE MUSHROOMS, ROASTED CORN, CANDIED PANCETTA, HARICOT VERTS &
CITRUS VINAIGRETTE 40

| SIGNATURE ENTRÉES |

ALL ENTRÉES ARE SERVED WITH A JAGUAR SALAD WITH YOUR CHOICE OF DRESSING

THE BIG OSCAR FILET

8oz FILET MIGNON TOPPED WITH KING CRAB, LOBSTER, TIGER SHRIMP & HOLLANDAISE. ACCOMPANIED WITH SWEET MASHED POTATOES & STEAMED HARICOT VERTS 63

THE BLACK TRUFFLE FILET

MOREL ENCRUSTED 8oz FILET MIGNON TOPPED WITH MOREL-MADEIRA REDUCTION. ACCOMPANIED WITH WILD MUSHROOM RISOTTO & STEAMED ASPARAGUS 61

THE 20K BONE-IN VEAL CHOP

16oz SOUS VIDE VEAL CHOP, LIGHTLY GRILLED OVER WILD MUSHROOMS WITH SHERRY CREAM. ACCOMPANIED WITH GARLIC MASHED POTATOES, HARICOT VERTS & BLISTERED TOMATOES 68

PORK CHOP AU POIVRE

PEPPERCORN ENCRUSTED BONE-IN CHOP SAUTÉED WITH BRANDY, MUSHROOMS, VEAL DEMI-GLACE & REDUCED CREAM. ACCOMPANIED WITH AU GRATIN POTATOES & STEAMED ASPARAGUS 41

THE PERFECT BITE

6oz KOBE FILET MIGNON TOPPED WITH FOIE GRAS MEDALLION, TRISTAN LOBSTER TAIL & RED WINE DEMI-GLACE. SERVED WITH WILD MUSHROOM RISOTTO & STEAMED ASPARAGUS & HOLLANDAISE 150

PORTABELLA NAPOLEON

GRILLED BALSAMIC PORTABELLA MUSHROOMS STACKED WITH FRIED TOMATOES, BASIL & GOAT CHEESE. ACCOMPANIED WITH TOMATO RISOTTO & STEAMED ASPARAGUS WITH HOLLANDAISE 29

| PRIX-FIX CLASSICS |

ENJOY A COMPLETE MEAL THAT INCLUDES A FIRST COURSE, ENTRÉE, CHOICE OF TWO SIDES AND DESSERT

FIRST COURSE: CRAB BISQUE | CREAM OF SWEET POTATO | JULIUS CAESAR SALAD | BOURSIN BERRY SALAD

\$69

8oz FILET MIGNON
16oz COWBOY RIBEYE
6oz FILET BIG OSCAR
5oz FILET & CHILEAN SEABASS

\$59

6oz FILET MIGNON
CHILEAN SEABASS
5oz FILET & SCALLOPS
ALASKAN HALIBUT

SIDES: BAKED POTATO | GARLIC MASHED POTATOES | ASPARAGUS | HARICOT VERTS | BROCCOLI

DESSERT: CRÈME BRÛLÉE | CHOCOLATE MOUSSE CAKE | PISTACHIO GELATO | CHEESECAKE

| SANDWICHES |

SERVED WITH CHOICE OF GARLIC PARSLEY FRIES, ARUGULA SALAD OR CAESAR SALAD

BLACK & BLUE BURGER

BLACKENED BURGER, BLUE CHEESE, BACON, LETTUCE, TOMATO, ONION, PICKLE,
BRIOCHE BUN 13

BOURBON BRICK BURGER

BRICK CHEDDAR, WHISKEY BARBECUE ONIONS, SPINACH, GRILLED TOMATO,
BRIOCHE BUN 12

CALIFORNIA BREAKFAST BURGER

AMERICAN CHEESE, BACON, EGG, AVOCADO, GARLIC AIOLI, MICROGREENS,
CROISSANT BUN 13

FILET STEAK SANDWICH

GRILLED FILET, MOZZARELLA, ROASTED JALAPENOS, FRIED ONION,
PEPPERCORN AIOLI, FRENCH BAGUETTE 26

BUFFALO CHICKEN WRAP

BREADED CHICKEN TENDERS, BUFFALO SAUCE, ROMAINE LETTUCE, RED ONION,
FETA CHEESE, AVOCADO, PARMESAN CRISP, TOMATO WRAP 12

GOURMET GRILLED CHEESE

CHEDDAR, PROVOLONE, BOURSIN, GRUYERE, TOMATO CONFIT, MUSHROOMS,
CHIVES, SOURDOUGH BREAD 12

AHI TUNA SANDWICH

BLACKENED AHI TUNA, TOMATO, ONION, MICROGREEN, WASABI-GINGER AIOLI,
CROISSANT BUN 18

| SIGNATURE DESSERTS |

PEANUT BUTTER FUDGE BROWNIE

WARM CHOCOLATE BROWNIE TOPPED WITH PEANUT BUTTER FUDGE GELATO, &
PEANUT BUTTER FUDGE CANDY 10

NEW YORK CHEESECAKE

GRAHAM CRACKER CRUSTED CHEESECAKE TOPPED WITH BERRY COULIS OR
CHOCOLATE SAUCE 10

COLOSSAL CARROT CAKE

MOIST CARROT CAKE LAYERED WITH CREAM CHEESE ICING AND SERVED
WITH VANILLA GELATO 12

TRIPLE CHOCOLATE MOUSSE CAKE

WHITE, MILK AND DARK CHOCOLATE MOUSSE LAYERED WITH RICH
CHOCOLATE CAKE 10

CRÈME BRÛLÉE

VANILLA CUSTARD TOPPED WITH CARAMELIZED SUGAR CRUST, SERVED WITH
FRESH BERRIES 10

THERE IS A SLIT PLATE CHARGE OF \$7 WHICH INCLUDES AN ADDITIONAL
JAGUAR SALAD, STARCH & VEGETABLE.