



LE MENU DU MIDI

APÉRITIF - APPETIZERS

SPRING ROLL 9

Filled with Mushrooms, Sweet Cherries, Spinach and Brie Cheese with Mixed Greens and Raspberry Vinaigrette

MUSSELS MARINIÈRES 13

Tossed with Tarragon, Shallots and Chablis finished with Cream, Served with Garlic Bread

CRISPY GOAT CHEESE 10

With Grilled Asparagus and Tomato-Balsamic Relish

ESCARGOTS A LA BOURGIGNON 10

Baked with Herb Butter and Garlic

SOUPES - SOUPS

FIRE ROASTED TOMATO AND FENNEL

With Garlic Croutons
CUP 4
BOWL 5

SOUP DU JOUR

CUP 4
BOWL 5

LES SALADES

JILLY'S ORIGINAL CHICKEN SALAD 12

With Homemade Zucchini Bread

JILLY'S STEAK SALAD 14

Mixed greens, red pepper, cherry tomato, red onion, red wine vinaigrette, Toasted Boguette

CAESAR SALAD 12

Anchovies, Parmesan Cheese and Garlic Croutons with Choice of Shrimp, Grilled Breast of Chicken or Salmon Fillet

MEDITERRANEAN SALAD 12

Tuna, Artichokes, Kalamata Olives, Roasted Red Peppers, Bliss Potatoes, Eggs and Toasted Baguette, Balsamic Vinaigrette and Side of Rouille with *Grilled Salmon Fillet 14*

SHRIMP THAI NOODLE SALAD 12

With Peanut Dressing and Asian Slaw

SPINACH SALAD 11

With Warm Goat Cheese, Red Onion and Bacon-Balsamic Vinaigrette

SANDWICHES

STEAK SANDWICH 14

Mushroom, red onion, swiss cheese, tomato, lettuce

SMOKED SALMON SANDWICH 12

Served Open Faced with Tarragon Mayonnaise, Chopped Egg, Onion and Capers

TURKEY, BACON, BRIE AND APPLE CLUB 10

With Honey Mustard on Multi-Grain Toast with Sweet Potato Fries

LES PASTE ET PLATS PRINCIPAUX

CRAB CAKES 15

With Sauce Remoulade Served on a Bed of Sautéed Spinach

LINGUINI WITH SHRIMP 16

Tossed with Tomato and Basil and Finished with Cream

ROTINI WITH GRILLED CHICKEN BREAST 14

Served with Spinach and Goat Cheese and Tossed with Roasted Garlic Cream Sauce

HERB CRUSTED SALMON FILLET 16

With Pearl Couscous and Two Mustard Sauce

MUSHROOM RISOTTO 14

With Herbs, Roma Tomatoes and Garlic Finished with Parmesan Cheese





LES SANDWICHES
Jilly's Special Sandwiches

“JILLY BURGER” 8.50 with Cheese 9.00

With Sauteed Sweet Onion, Tomato, Mustard, Ketchup
and Pickles on Onion Bun

“CROQUE MADAME” 9.00

A French Style Grilled Ham and Cheese Sandwich Topped
with Over Easy Eggs

GRILLED ATLANTIC SALMON 10.00

with Tarragon Mayonnaise on Toasted Multigrain Bread

GRILLED CHICKEN 9.50

With Dijon Mustard, Swiss Cheese, Lettuce and Tomato
Served on Onion Bun

GRILLED PORTABELLA MUSHROOM 8.50

with Roasted Red Pepper, Blue Cheese and Caramelized
Onion Served on Onion Bun

TUNA SALAD WITH CELERY 8.00

Red Onion, Kalamata Olive and Mayonnaise on Italian or
Caraway Rye Bread

All Sandwiches are served with Gaufrette Chips or Fries,
Salads, Pastas and Soups

Also Available

Dine In or Carry Out





HORS D' OEUVERS

SMOKED SALMON 10

Served over Potato Pancake with Crispy Onion and Tarragon Crème

ESCARGOTS A LA BOURGUIGNONNE 10

Baked with Herb Butter and Garlic

SHRIMP WITH HERBS AND GARLIC 12

with Melted Brie Cheese and Grilled Baguette

MUSSELS MARINIÈRES 13

Tossed with Fresh Herbs, Shallots and White Wine Cream Sauce Served with Garlic Bread

SPRING ROLL 9

Filled with Wild Mushrooms, Sweet Cherries, Spinach and Brie Cheese, served with Mixed Greens and Raspberry Vinaigrette

CRAB CAKE 13

with Sweet Corn Relish and Sauce Remoulade

FEULLETTE OF CALIFORNIA

BAY SCALLOPS AND SHRIMP 12

with Mushrooms, Spinach, and Lemon-Thyme Sauce

CRISPY GOAT CHEESE 10

with Grilled Asparagus and Tomato Balsamic Relish

SEARED FOIE GRAS 18

with Caramelized Granny-Smith Apples and Raspberry Ale Reduction

with 2 oz of Sauternes Wine
20

LES SOUPES ET SALADES

FIRE ROASTED TOMATO AND FENNEL SOUP 5

with Garlic Croutons

MIXED GREENS SALAD 6

Tossed with Balsamic Vinaigrette

CESAR SALAD 7

with Parmesan Cheese, Anchovies and Garlic Croutons

SOUP DU JOUR 5

SPINACH SALAD 8

with Warm Goat Cheese, Red Onion and our very own Bacon-Balsamic Vinaigrette

POACHED PEAR AND FIELD GREENS SALAD 8

with Blue Cheese, Walnuts and Red Wine Vinaigrette

DIANE'S BEET SALAD 8

with Mixed Greens, Blue Cheese, Shaved Fennel, Red Onion, Toasted Walnuts and Raspberry Vinaigrette

TOMATO AND FRESH MOZZARELLA SALAD 8

with Cucumber, Red Onion, Scallion, Basil, Garlic Croutons and Red Wine Vinaigrette





LES ENTRÉES – VIENDES (MEATS)

FRENCHED RACK OF CERVENA VENISON 38

with Butternut Squash Puree,
Haricots Verts, and Door County
Cherry Demi-glaze

BARBEQUE GLAZED BEEF SHORT RIBS 28

with Horseradish Whipped
Potato and Red Wine Demi-glaze

ROASTED PORK TENDERLOIN 20

with Sweet Potato Puree and
Lingonberry Sauce

HERB MARINATED RACK OF LAMB 32

with Blue Cheese Whipped
Potatoes,
Asparagus and Rosemary Jus

SKINLESS BREAST OF DUCK AND CONFIT LEG 26

with Asian Slaw, Wild Rice Cake
and Plum Ginger Sauce

PEAR SHAPED CHICKEN 18

Maple and Bourbon Glazed with
Mashed Coconut Sweet
Potatoes, Wilted Greens
and Walnut-Maple Sauce

STEAK FRITES 30

with Grilled Portabella
Mushroom, Tomato Provencal
and Maître D' Butter

ROTINI WITH CHICKEN BREAST 18

Grilled Breast of Chicken,
Spinach, Goat Cheese and
Roasted Garlic Cream Sauce

LES ENTRÉES – POISSONS (FISH)

HERB CRUSTED SALMON FILLET 24

with Pearl Couscous and Two
Mustard Sauce

GRILLED SHRIMP, JUMBO SEA SCALLOPS AND ASPARAGUS SKEWERS 30

with Orzo Pasta and Citrus
Sauce

BOUILLABAISSE 26

Scallops, Shrimp, Mussels and
Market Fish with Braised
Fennel, Roma Tomato, Garlic,
Saffron, White Wine and
Crouton with Rouille

SAUTEED ARCTIC CHAR 26

with Stirred-Fried Vegetables
and Plum Butter Sauce

VÉGÉTARIAN

MUSHROOM RISOTTO 16

with Herbs, Roma Tomato,
Asparagus
and Garlic, Finished with
Parmesan Cheese

SEAFOOD LINGUINI 24

with Shrimp, Mussels and
Seafood tossed with Basil and
Tomato

JILLY'S SEASONAL VEGETABLE MELANGE 15

with Homemade Corn Bread
and Balsamic Glaze

A LA CARTE

POMME FRITES 4
BUTTERNUT SQUASH PUREE 4
SAUTEED SPINACH 4
STEAMED BROCCOLI 4
SAUTEED MUSHROOMS 4

HARICOTS VERTS 4
WHIPPED POTATOS 4
SWEET POTATO PUREE 4
ASPARAGUS 6

