

# Winter Dinner



20 Years in Venice

## APPETIZERS

**TODAY'S SOUP** AQ

**CEVICHE** 16  
avocado, lime, tortilla chips

**HALF DOZEN SEASONAL OYSTERS** 18  
champagne mignonette, cocktail sauce

**MAYTAG BLUE CHEESE, APPLE & ONION TART** 15  
mixed baby greens

**MYKONOS PLATE** 14  
baba ganoush, hummus, tzatziki, pita bread

**TUNA POKE** 17  
avocado purée, won ton crisps

**WILD JUMBO SHRIMP COCKTAIL** 18  
horseradish, cocktail sauce

**FONTINA MAC 'N' CHEESE** 12  
gruyere crust, chives

**SPINACH & ARTICHOKE DIP** 11  
tortilla chips, pico de gallo

**CRISPY CALAMARI** 12  
thyme buttermilk, chipotle aioli  
grilled lemon

## SALADS

**JAMES' BEACH CAESAR** 13  
white anchovies, parmigiano reggiano, sourdough croutons

**CHOPPED HOUSE SALAD** 13  
cucumber, olives, radish, garbanzos, tomato, feta, arugula

**BEET & GOAT CHEESE SALAD** 16  
laura cheneel goat cheese, toasted walnuts, frisee, balsamic vinaigrette

**GRAIN BOWL** 14  
quinoa, brown rice, israeli cous cous, farro, kale slaw, avocado,  
pumpkin seeds, sunflower seeds

add mary's rotisserie chicken breast +7, scottish salmon +8,  
poached egg +2

**MARY'S ROTISSERIE CHICKEN COBB** 19  
nueske applewood bacon, hard boiled egg, tomato, red wine vinaigrette

## COCKTAILS

**FRENCH PEAR MARTINI** 14  
grey goose la poire, st. germain, grapefruit

**JAMES' BEACH MULE** 13  
tito's vodka, ginger beer, lime

**ORGANIC MARGARITA** 14  
James' Beach organic reposado tequila,  
agave, lime juice

**SPICY PRICKLY PEAR MARGARITA** 14  
James' Beach organic reposado tequila,  
lime juice, agave, prickly pear puree,  
house made chili tincture

**VENICE MERMAID** 13  
ketel one vodka, cucumber syrup, lime, mint

**DARK & STORMY** 11  
meyer's dark rum, ginger beer, lime

**BASIL BOURBON SMASH** 14  
basil hayden bourbon, citrus, basil leaf

**RASPBERRY MOJITO** 14  
rhum j.m., raspberry syrup, plymouth sloe gin,  
lime, mint



*Join us with your Valentine  
for our cozy Winter menu plus specials*

**Sunday Brunch, All Weekend &  
Valentine's Evening Dinner**

**Reserve now, Limited Seating**

*We source from the best suppliers; including  
Mary's chicken, Maple Leaf Farms duck, Salm-  
on Creek Farms pork, and Certified Angus Beef®*

*We use locally sourced produce  
whenever possible*

*Please notify us of any food allergies,  
not all ingredients are listed on our menu.  
Corkage at James' Beach is \$15 per bottle*

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## ENTRÉES

<b>GRILLED SCOTTISH SALMON</b>	30
tomato cous cous, wilted spinach, olive oil, lemon zest	
<b>PAN SAUTEÉD SAND DABS</b>	28
garlic spinach, mashed potatoes, lemon caper brown butter	
<b>1 LB PRINCE EDWARD ISLAND MUSSELS</b>	23
white wine, garlic, toast	
<b>MARY'S HALF ROTISSERIE CHICKEN</b>	25
brussels sprouts with pancetta, mashed potatoes, au jus	
<b>SALMON CREEK FARMS DOUBLE CUT PORK CHOP</b>	29
whipped sweet potatoes, collard greens, brandied apple sauce	
<b>POT ROASTED C.A.B.® BEEF BRISKET &amp; ROOT VEGETABLES</b>	27
onions, beets, carrots, potatoes, au jus pan gravy	
<b>BUCATINI BOLOGNESE</b>	22
bell weather farms ricotta, fontina, mixed baby greens	
<b>12 OZ. CERTIFIED ANGUS BEEF® NEW YORK STEAK</b>	39
french fries, cabernet reduction sauce	

## SANDWICHES

<b>BEACH CLUB</b>	19
grilled scottish salmon, nueske applewood bacon, arugula, avocado, corn rye toast	
<b>DIESTEL NATURAL TURKEY BURGER*</b>	16
arugula, tomato, pickle	
<b>CERTIFIED ANGUS BEEF® J.B. BURGER*</b>	16
arugula, tomato, pickle	
<b>TWO CERTIFIED ANGUS BEEF® FILET MIGNON SLIDERS</b>	23
horseradish cream, crispy shallots, arugula	
<i>*add cheese +1, add confit nueske bacon +2, add free range egg +2</i>	
<i>sandwiches served with your choice of french fries or mixed baby greens</i>	

## TACOS

<b>GRILLED MAHI MAHI</b>	27
the best quality marinated filet <i>as featured in the film, "I Love You, Man"</i>	
<b>CERTIFIED ANGUS BEEF CARNE ASADA</b>	28
marinated natural hanger steak	
<b>GRILLED JUMBO WILD WHITE SHRIMP</b>	29
five jumbo, wild white pacific shrimp Grilled on skewers	
<b>CRISPY MAPLE LEAF DUCK</b>	26
two natural, hormone-free duck confit legs	
<b>SEASONAL MARKET VEGETABLES WITH GRILLED TOFU</b>	16
<i>all served with house made black beans, guacamole, pico de gallo, tomatillo salsa verde, and flour tortillas</i>	

## SIDES

<b>TRUFFLE FRIES</b>	11
<b>WHIPPED SWEET POTATOES</b>	6
<b>FRENCH FRIES</b>	6
<b>BRANDIED APPLE SAUCE</b>	7
<b>SAUTÉED GARLIC SPINACH</b>	6
<b>TOMATO COUS COUS</b>	7
<b>CREAMED SPINACH</b>	7
<b>BRUSSELS SPROUTS &amp; PANCETTA</b>	8
<b>SIDE-BY-SIDE-BY-SIDE*</b>	17
<i>*select any three sides</i>	

Artwork by Daniel Samakow

A collection of oils, gouaches and prints from our 30+ years in Venice and travels

## DESSERTS to pre-order

CHOCOLATE SOUFFLE 11

FRESH CHOCOLATE CHIP COOKIES 9