

Appetizers & Soups

Jesse's Famous Clam Chowder

Our recipe made from scratch and loaded with clams 5.50

French Onion Soup

Made with caramelized onions and topped with toasted French bread and bubbling Swiss cheese 5.50

Today's Special Soup

Our homemade daily seasonal soup selection 4.95

Shrimp Cocktail

Six jumbo shrimp served with spicy cocktail sauce 8.95

Oysters on the Half Shell

Today's freshest oyster catch served chilled with lemon and cocktail sauce. Order as many or as few as you like 2.25 each

Mussels Provencal

PEI mussels sautéed in a tomato broth with onions and garlic. Served with crusty garlic bread 9.95

Calamari Fritti ~ Jesse's Style! Spicy!

A nine ounce portion of calamari fried with sliced hot cherry peppers and served with garlic aioli and marinara sauce for dipping 9.50

Escargot

Our homemade recipe made with burgundy, garlic butter, mushrooms and a puff pastry topping 7.50

Artichoke, Garlic and Spinach Dip

A delicious cheesy dip made with roasted garlic, spinach and artichokes and served with baked tortilla chips for dipping 7.95

Portabella Steakhouse Fries

Fresh jumbo portabella caps sliced thick and fried to a delicious golden brown in a buttery Panko crust. Served with our famous gorgonzola dip 6.95

Tuscan Chicken Wings

Tender juicy chicken wings, marinated in freshly squeezed lemon juice, cayenne pepper and fresh rosemary then grilled and served with our fire roasted tomato, herb and bleu cheese sauce for dipping 7.95

Salads & Salad Bar

Wood Fired Caesar Salad

Romaine lettuce tossed with our homemade Caesar dressing and croutons 7.95
Add chicken, shrimp or salmon grilled over native hardwoods
Grilled Chicken 10.95
Grilled Shrimp 13.95
Grilled Salmon 14.95

Grilled Chicken & Gorgonzola Salad

Ripe pear, wood grilled chicken, candied walnuts and dried cranberries served over mesclun greens and romaine lettuce with a maple vinaigrette dressing 12.95

Maine Lobster Cobb Salad

¼ pound of Maine lobster meat, freshly sliced avocado, cucumbers, carrots and bleu cheese crumbles served over a bed of mesclun greens and romaine lettuce. Served with a lemon basil vinaigrette 19.95

Jesses Famous Salad Bar

Locally grown produce, homemade dressings, and signature hand crafted salad mixes. The Upper Valley's favorite for over 32 years. Our famous all you can eat salad bar ~ a meal in itself 10.95

Soup and Salad Bar 13.95

Side Caesar Salad 3.95

Side Wedge Salad 3.95

Jesse's Steaks, Seafood & Tavern

Lighter Fare

Add the unlimited salad bar to any lighter fare entrée for an additional 4.95

Stuffed Burger

Our own freshly ground sirloin stuffed with sharp cheddar cheese and bacon and grilled the way you like it! 9.95

The Jesse's Tavern Burger

Nine ounces of fresh ground choice beef grilled to order and served with Steakhouse fries 8.95
Tavern Burger with cheese 9.50
Tavern Burger with bacon and cheese 9.95

Jesse's Homemade Meatloaf

Made from our freshly ground sirloin, we finish this classic on an open flame. Topped with caramelized onions and beef gravy 12.95

Lobster BLT Sandwich

Maine lobster meat, smokehouse bacon, lettuce and tomato on grilled sourdough. Served with Steakhouse fries 16.95

Seasoned Ahi Tuna

Seven ounces of Ahi tuna rolled in sesame seeds, seared over local hardwoods and finished with our Soy-Wasabi drizzle. Served with Asian slaw and organic brown rice 15.50

Saint Louis Half Rack

A half rack of our Saint Louis style BBQ ribs with Steakhouse fries and cole slaw 12.95

Tavern Salmon

Seven ounces salmon fillet grilled over local hardwoods and topped with a bourbon lime glaze. Served with organic brown rice and the vegetable of the day 13.95

Grilled Sliced Sirloin

Seven ounce choice top sirloin topped with red onion crisps and served with Steakhouse fries and mesclun greens with balsamic vinaigrette 13.95

Pauly's Grilled Veggie Lasagna

Grilled seasonal vegetables layered between lasagna noodles and three fresh cheeses and cooked in a creamy Alfredo sauce to make this dish great tasting and good for you! Served with crusty garlic bread 13.95

Fish and Chips

Eight ounces of fresh Atlantic Cod hand battered and fried. Served with Steakhouse fries, tartar sauce and coleslaw 12.95

Lobster Mac & Cheese

Gemelli pasta combined with a creamy cheese sauce made from assorted cheeses and loaded with fresh Maine lobster and topped with a cheesy crust then baked to perfection 19.95

Sides

Loaded Baked Potato 2.95

Sweet Mashed Potato 2.25

Creamed Spinach 2.25

Vegetable Of The Day 2.25

Organic Brown Rice 2.25

Steakhouse Fries

A whole basket of our own hand cut, homemade French fries. Enough to share 3.95

Steakhouse Favorites

Steakhouse Favorites come with the vegetable of the day and your choice of Steakhouse fries, organic brown rice, our famous sweet mashed potatoes, baked potato, or creamed spinach. Add the unlimited salad bar to any steakhouse favorite for an additional 4.95.

Top Sirloin

Our ten ounce Top Sirloin is grilled and topped with onion crisps and bleu cheese 15.50

Teriyaki Steak

Our hand cut Top Sirloin marinated in our homemade teriyaki sauce. An original recipe and a favorite for over 32 years 16.25

New York Sirloin

Our most flavorful steak. Twelve ounces of aged beef cut in house 21.50

Peppercorn Steak

Our New York Sirloin rolled in a peppercorn mixture, grilled and served with a mustard butter sauce. The boss's favorite 22.95

Slow Roasted Prime Rib

Our famous tender Prime Rib, encrusted in our own special seasonings, slow roasted and served with horseradish sour cream fraiche and au jus 12oz. 19.95 / 16 oz. 22.95

Filet Mignon

Our hand cut, eight ounce filet mignon wrapped in bacon and served with an herbed au jus sauce 23.95

Peppered Filet Mignon

Our hand cut, eight ounce filet mignon rolled in black pepper and imported green peppercorns, grilled to your liking and topped with bearnaise butter 24.95

Dinner Entrées

Dinner Entrées come with the vegetable of the day, and your choice of Steakhouse fries, organic brown rice, our famous sweet mashed potatoes, baked potato, or creamed spinach. Add the unlimited salad bar to any dinner entrée for an additional 4.95.

Wood Grilled Atlantic Salmon

A nine ounce portion of freshly caught salmon grilled over local hardwoods with a bourbon lime glaze 15.95

Twin Wood Grilled Teriyaki Chicken

Marinated in our house teriyaki and grilled over local hardwoods 14.50

Shrimp Scampi

A new twist on an old favorite. Eight shrimp sautéed in a garlic cream sauce, lemon and parsley 15.95

Prosciutto & Parmesan Encrusted Cod

Eight ounces of Atlantic Cod breaded in Panko crumbs, grated parmesan cheese, and chopped prosciutto ham; baked and topped with our homemade Alfredo sauce 15.95

Champagne, Scallops and Asparagus

Fresh sea scallops pan seared with our sweet champagne glaze made with real maple syrup, garlic and shallots. Served on a bed of fresh asparagus spears 21.95

Roasted Pork Tenderloin and Apples

Pork Tenderloin rubbed with herbs and spices, wrapped in apple smoked bacon, roasted and served with an apple cranberry sauce 13.95

Fall Off The Bone Saint Louis Ribs

A full rack of our BBQ Saint Louis Ribs smoked and then roasted in our own BBQ sauce and grilled over native hardwoods. Tender and juicy! 20.95

How To Order A Great Steak:

Rare: A cool red center

Medium Rare: A warm red center

Medium: A hot pink center

Medium Well: Completely cooked

Well Done: We can't take it back!

Menu prices and availability subject to change without notice. www.jesses.com

Jesse's 10 oz. Mega Martinis
10.00 each

SOUR APPLE MARTINI

Vodka and Sour Apple Liqueur

FRENCH MARTINI

Vodka, Chambord and pineapple juice

METROPOLITAN

Absolut Currant, Triple Sec, lime and cranberry juice

ESPRESSOTINI

Stoli Vanilla, Kahlua and Bailey's Irish Cream

PASSIONTINI

Raspberry Stoli Vodka and cranberry juice

FLIRTINI

Vodka, pineapple and cranberry juice finished with a champagne float and orange slice

LEMON DROP

Ketel One Vodka and fresh squeezed lemonade. Served with a sugared rim and a twist

SAPPHIRE SUNRISE

Bombay Sapphire Gin, Cointreau, orange and pineapple juice

PEARTINI

Pear Grey Goose Vodka, DiSaronno Amaretto and fresh lemon juice. Served with a fresh wedge of pear

MOJITINI

Marti Mojitos' Cuban Rum, fresh mint leaves, sugar and fresh lime

MORGANSTYLE

Mojitini with Splenda instead of sugar

BLUE MOON

Bombay Sapphire Gin, Blue Curacao and Cointreau

COTTON CANDY MARTINI

Stoli Blueberi Vodka, Stoli Strasberi Vodka, Malibu Coconut Rum and raspberry lemonade

MEGZTINI

Pravda Vodka, a splash of Vermouth, olive juice and extra olives

MOLLYTINI

Pravda Vodka, a splash of Bloody Mary Mix, a splash of Vermouth, olive juice and extra olives

MAYPOTINI

Dirty Martini with Ketel One Vodka and bleu cheese stuffed olives

Desserts

Dessert Shots

Ask your server about Jesse's soon to be famous sweet treats 2.25

Ben & Jerry's Ice Cream 3.95

Brownie Sundae 5.25

Turtle Cheesecake 5.95

New York Style Cheesecake
with or without strawberries 5.95

White Wines

Glass Bottle

CHARDONNAY

Columbia Crest, Washington State

\$6.50 \$18.00

Toasted Head, California

\$9.75 \$31.00

Kendall Jackson, California

\$9.50 \$30.00

Wild Pig, France

\$7.75 \$23.00

Estancia, California

\$9.50 \$30.00

PINOT GRIGIO

Esperto, Italy

\$7.75 \$23.00

Cavit, Italy

\$6.50 \$18.00

Ruffino Lumina, Italy

\$7.75 \$23.00

SAUVIGNON BLANC

Columbia Crest, Washington State

\$6.50 \$18.00

Monkey Bay, New Zealand

\$7.75 \$23.00

Brancott, New Zealand

\$7.75 \$23.00

Geyser Peak, California

\$9.50 \$30.00

REISLING

Covey Run, Washington State

\$7.25 \$21.00

Columbia Crest, Washington State

\$7.75 \$23.00

CHAMPAGNE

Bottle only

Freixenet Cordon Negro, France 1/2 Bottle

\$16.00

Freixenet Cordon Negro, France

\$25.00

Dom Chandon Brut Cuvee, France

\$35.00

Moet & Chandon White Star, France

\$65.00

Reserves

Bottle only

CHARDONNAY

Coppola Directors, California

\$38.00

SAUVIGNON BLANC

Geyser Peak Collection, California

\$42.00

PINOT GRIGIO

Livio Felluga Friuli, Italy

\$49.00

Red Wines

Glass Bottle

CABERNET SAUVIGNON

BV Coastal, California

\$6.50 \$18.00

14 Hands, Washington State

\$7.50 \$22.00

Sterling Vintners, California

\$9.50 \$30.00

MERLOT

Columbia Crest, Washington State

\$6.50 \$18.00

14 Hands, Washington State

\$7.50 \$22.00

Blackstone, California

\$8.25 \$25.00

CHIANTI

Rocca Della Macie, Italy

\$9.75 \$31.00

MALBEC

La Puerta, Argentina

\$7.50 \$22.00

Terrazas, Argentina

\$7.75 \$23.00

PINOT NOIR

BV Coastal Estates, California

\$7.25 \$21.00

Blackstone, California

\$9.50 \$30.00

SHIRAZ

Wyndham Bin 555, Australia

\$7.50 \$22.00

Fat Bastard, France

\$8.25 \$25.00

ZINFANDEL

Ravenswood Vintners, California

\$7.75 \$23.00

Kenwood Old Vine, California

\$7.75 \$23.00

Reserves

Bottle only

CHIANTI CLASSICO

Monsanto, Italy

\$40.00

MERLOT

Newton Special Cuvee Napa, California

\$42.00

CABERNET SAUVIGNON

Coppola Directors, California

\$45.00

CABERNET SAUVIGNON

BV Rutherford, California

\$53.00

PINOT NOIR

Morgan, California

\$53.00

PINOT NOIR

Carneros Reserve, California

\$53.00

BAROLO

Ceretto Zonchera, Italy

\$60.00

