

JJ's has, for over twenty seven years, been the destination of choice for Kansas City's fine diners. We have taken the best that our community has to offer: prime beef, farm fresh produce, as well as imported delicacies from all over the world, and created a truly unique and innovative menu. Our wine list is the best in the region, with many bottles that cannot be found anywhere else. We know you will enjoy the hospitality of our independent, neighborhood restaurant. **BonApetit!**

A P P E T I Z E R S

Paco Shrimp

Large gulf shrimp stuffed with horseradish, wrapped in bacon and deep-fried. Served with a Dijon mustard and white wine sauce, garnished with roasted red bell pepper puree`

14.00

***Ahi Tuna**

Seared rare ahi tuna, thinly sliced, served with JJ's teriyaki, house pickled ginger, wasabi, fennel and apple salad in a yuzu vinaigrette

14.00

Lobster, Shrimp & Goat Cheese Purses

Fresh Maine lobster meat, gulf shrimp, goat cheese, and leeks baked in phyllo purses with parsnip puree` and sweet english pea buerre blanc

15.00

Wild Mushroom Toast

Seasonal foraged mushrooms sauteed with fresh herbs and garlic butter, served on brioche toast, topped with mascarpone

12.00

Duck Confit

Duck legs braised in duck fat with herbs, pulled and served on roasted garlic crostini with white bean puree`

10.00

Wild Boar Sausage

Grilled bratwurst-style wild boar sausage, made in house, served with horseradish blinis, caramelized apples, and whole grain mustard

10.00

Artisan Cheese Plate

Selection of hand crafted cheeses from all over the world. Served with dried fruits, honey and assorted breads

14.00

Goat Cheese

Warmed in the oven, served with a mustard fruit chutney and fresh toasted crostinis

11.00

Steamed Mussels

Mussels steamed in white wine with leeks, shallots, curry, fresh thyme, and cream. Finished with a splash of Pineau des Charentes

14.00

Pizza

The recipe for our thin crust pizza came to us from a good friend in Chicago. It is so good, our pizza has gained the reputation of being one of the best in Kansas City. Toppings change daily - ask your server for today's creation

Priced daily

* Item can be prepared to your temperature preference

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

SALADS

Smoked Salmon Salad

JJ's house-smoked salmon on a bed of fresh arugula, mandarin oranges, and p'tit basque cheese. Served with a blood orange vinaigrette

14.00

Blackberry Quail

Grilled marinated quail, baby greens, red onion, fresh blackberries, Bonheur Farm goat cheese, and balsamic vinaigrette

13.00

Pears & Stilton

Roasted d'anjou pears, English stilton cheese, toasted walnuts, baby greens, and dijon vinaigrette

10.00

Arugula Salad

Locally grown organic arugula greens dressed with white balsamic vinegar, extra virgin olive oil and shaved parmesano reggiano

8.00

****Caesar***

Romaine, spicy croutons, and parmesan in the classic anchovy, garlic and lemon dressing. Topped with fresh marinated Italian anchovies

8.00

House Salad

Romaine, mesclun, red pepper, zucchini, jicama and toasted pumpkin seeds in a white balsamic, blue cheese and fresh herb vinaigrette

5.00

SOUPS

Onion Soup Gratinee`

Sweet caramelized onions and a hint of Missouri apple in a brandy beef broth with croutons, gruyere, and grana padano

5.00

Black Bean - Vegetable Steak Soup

A rich stock of steak, black beans, and fresh vegetables, prepared daily in our kitchen

5.00

Soup du Jour

A taste of the season. Ask your server for today's selection

5.00

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ENTREES

***Petite Filet**

8 oz. filet rubbed with porcini mushrooms, grilled and served with roasted garlic mashed potatoes, asparagus, and veal demi-glace

35.00

***JJ's Pride**

12 oz. center cut filet, rubbed with porcini mushrooms, grilled and served with roasted garlic mashed potatoes, asparagus, and veal demi-glace

45.00

***Kansas City Strip**

12 oz. Kansas City Strip, dusted with green peppercorns, grilled, brushed with olive oil and herbs. Served with roasted garlic mashed potatoes

42.00

***Medallions Au Poivre**

Grilled filet medallions with a mushroom and black peppercorn cream sauce. Served with roasted garlic mashed potatoes

30.00

Grilled Pork Chop

Cold smoked then finished on the grill and topped with a mustard fruit chutney. Served with au gratin potatoes

27.00

Osso Bucco

Veal shank braised in Chianti with Sicilian green olives, lemon zest, and baby carrots

35.00

Wild Boar Ragu

Texas wild boar braised in burgundy wine with pancetta and mire poix. Served with fettuccine and pecorino romano

26.00

Meatball Pasta

Penne pasta with house made meatballs, roasted wild mushrooms, JJ's fresh marinara, and topped with parmesan

24.00

Chicken Marsala

This house specialty starts with a boneless breast of chicken sauteed with sliced mushrooms, tomatoes, red bell peppers, garlic, in a dry marsala wine sauce. Served over roasted garlic mashed potatoes

25.00

Grilled Rack of Lamb

Rack of domestic lamb, grilled, cut into chops and served with braised carrots, a pan-fried riellette of lamb, then drizzled with balsamic lamb stock reduction

34.00

***Ahi Tuna**

Ahi tuna filet marinated in olive oil, sesame oil, garlic, and green onions. Grilled rare and served with JJ's original teriyaki, sauteed julienne snow peas and shitake mushrooms

29.00

***Bouillabaisse**

From the Midi region of France. A fish stew with shrimp, mussels, clams, seasonal white fish, tomatoes, leeks, fennel, garlic, herbs and white wine. Served over a crostini and topped with saffron aioli

26.00

***Lobster Tail**

Butter roasted coldwater lobster tail served with drawn butter and grilled asparagus

One Tail 26.00 Two Tails 42.00

One Tail with Filet 45.00

All entree's above are served with a house salad and Artesian bread

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S I D E S

Roasted Garlic Mashed Potatoes 4.00

Au Gratin Potatoes 5.00

Sauteed Julienne Snow Peas & Shitake Mushrooms 5.00

Grilled Asparagus 5.00

Sauteed Mixed Mushrooms 6.00

D E S S E R T S

Ask to see the dessert tray. The selections will vary with the seasons.

Espresso 3.00

Cappuccino 3.50

48th Street Coffee 8.00 JJ's original cream coffee drink.

JJ's take pride in supporting local suppliers of produce and regional foods.

Beau Soleil - mushrooms

Carol Reeves - wild mushrooms

Crum's Heirlooms - produce

Farm to Market - bread

Gourmet Spice - herbs & spices

Le Ferme du Bonheur - goat cheese

Long Livestock - buffalo

Organic Way - produce

Roasterie - coffee

Jimmy's Bee Butt Honey

Santa Fe Trail Honey Farms - honey

Simply Foods - produce

Thane Palmberg's Farm - produce

Jude's Rum Cake

Please ask about our private dining facility, The Saber Room.

www.jjs-restaurant.com

JJ's has free Wi-Fi for your convenience.

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