

## “Wood Stone” Oven Pizzas

### Margherita

tomato sauce, basil, fresh mozzarella | 14.95

### *Fig Prosciutto*

caramelized onions, arugula, gorgonzola | 17.50

### *Spinach & Ham*

crème fraiche, mushrooms, Calabrian peppers  
gruyère | 17.50

### Garden Vegetable & Pesto

basil pesto, tomatoes, grilled vegetables | 15.95

## Signature Sandwiches

*choice of potato chips, French fries, or side salad*

### *Chicken Arugula*

provolone, truffle aioli, arugula, brioche bun | 15.95

### The Boulder Burger

guacamole, tomato, house-made black bean veggie  
patty, white cheddar, adobo mayo | 16.50

### *Cuban Panini*

shredded pork shoulder, grilled onions  
roasted pork loin pickles, tomato jam | 15.50

### *The Blast\**

Scottish salmon, crispy bacon, arugula, tomatoes  
pickled red onions chipotle aioli, toasted  
sourdough | 17.50


### *The Saint Burger*

natural beef patty, tomato, roasted poblano peppers  
capicola, cheddar cheese, balsamic onions  
chipotle aioli | 17.50

**CULINARY DIRECTOR: CHEF LAURENT MECHIN**

**JILL'S CHEF: STEVEN YACOVETTA**

 = vegetarian

 = vegan

\*Consuming raw or undercooked meats, poultry,  
seafood, shellfish, or eggs may increase your risk of  
foodborne illness, especially if you have  
certain medical conditions.

## Share Plates

### Jill's Tots

truffle aioli, reggiano | 8.95

### Jamaican Jerk Popcorn

toasted coconut butter, lime zest | 5.95

### *Hickory Smoked Chicken Wings*

ghost chili sauce | 13.50

### Roasted Piquillo Pepper Hummus

carrots, cucumber, celery | 8.95

### *Charcuterie & Cheese Board*

cornichons, mustard, nuts, quince paste  
grapes, grilled bread | 26.50

### *Pura Vida Shrimp*

pineapple, ghost pepper, rum, coconut  
cilantro | 16.50

### *Crispy Artichoke*

remoulade, marinara | 10.25

### *Escargots*

½ dozen shells, garlic butter | 13.50

### *Trio of Sesame Sticky Buns*

hoison braised pork, mirin sesame slaw | 13.95

### Truffle Fries

parmesan, Italian parsley, truffle aioli | 7.95

### Pesto Roasted Cauliflower

½ head of cauliflower, pesto, pine nuts  
Calabrian chilies | 10.50

### Mediterranean Olive Medley

lemon, garlic, rosemary | 6.95

### *Mojo Spicy Ruby Red Trout Tacos (3)*

red pepper & onion slaw, pineapple  
cilantro salsa | 12.50

### *Ahi Tuna Poke Bowl\**

sticky rice, island pickles, nori, furikake | 12.95

### Artichoke, Tomato & Spinach

*Cheese Fondue*

artisan breads, array of vegetables, reggiano | 10.50

### Creamed Spinach | 6.95

### Truffle White Cheddar Mac & Cheese | 7.95

## Soups

### *French Onion Soup*

wood-stone oven baked with cave-aged  
gruyere | 9.50

*Bol De Soupe Du Jour* | 7.95

## Salads

### *Baby Beet*

roasted beets, yogurt, toasted almonds  
St. Julien garden arugula | 11.95

### *Belgian Endive, Arugula & Apple*

Bleu d'Auvergne, crushed filberts  
apple-truffle vinaigrette | 9.95

### *Napa Cabbage & Crispy Quinoa Chop Salad*

pork lardons, pickled tomatoes, sliced onions  
blue cheese crumble, pumpkin granola  
cucumber yogurt vinaigrette | 10.50

### *900 Walnut*

organic greens, pears, candied walnuts, grapes  
hazelnut vinaigrette | 9.00

### *Chicken, Shrimp & Wonton*

napa cabbage, carrots, bean sprouts  
roasted cashews, orange segments  
sesame-soy vinaigrette | 14.50

### *Muffaletta Salad*

chow chow, sliced shadone, focaccia croutons  
basil-walnut vinaigrette | 13.95

## Tablesides Traditions

### *Caesar Salad*

romaine, croutons, anchovies, reggiano | 15.95

### *Filet Mignon Diane\**

Yukon mashed potatoes, mushrooms  
brandy-truffle sauce | 39.95

### *Shrimp Scampi*

cognac, garlic, shallots, tomatoes  
smoked paprika herb butter | 20.50

### *Banana's Foster*

sautéed with Montanya Oro Rum  
vanilla ice cream | 13.95

## Entrees

available starting at 5:30pm

### *Spice Dusted Filet of Fresh Scottish Salmon\**

quinoa, seasonal vegetables, citrus pesto | 28.95

### *Skillet Roasted Natural Chicken Breast\**

creamed spinach, fingerling potatoes  
tarragon jus | 28.50

### *Steak Frites\**

Natural Angus New York strip, hand-cut Kennebec  
French fries, peppercorn sauce | 37.95

### *Rigatoni Bolognese*

spicy Sicilian sausage, porcini mushrooms  
reggiano | 18.95

### *House-made Maine Lobster Ravioli\**

foraged lobster mushrooms, lobster cream  
six-minute organic egg, truffle caviar | 29.95

### *Coconut Green Tofu*

eggplant, peppers, peanuts, organic spinach  
shiitake mushrooms, jasmine rice | 19.95

### *Cioppino Linguini*

shrimp, salmon, calamari, clams, andouille  
saffron-tomato broth | 25.50

### *Braised Sweet Potato & Pecan Rasta Pasta*

sautéed pepper medley, smoked leeks  
cherry tomatoes, basil pesto | 19.95

### *Spaghetti Alla Chella*

extra virgin olive oil, garlic, chili flakes  
basil, tomatoes | 15.50

### *Chimichurri Crusted Lamb Chop Lollipops*

aged cheddar & chive potato cake, roasted brussel  
sprouts, meyer lemon jam | 42.50