



Est. 1998

# DINNER MENU

TPC JASNA POLANA

## COCKTAILS

### SUMMER SPRITZ | 15

Tanqueray Ten, Aperol, soda, peach liquor, lemon juice, prosecco

### LAVENDAR LEMON DROP | 15

Grey Goose citron, triple sec, lavender syrup, lemon juice

### STRAWBERRY RHUBARB OLD FASHIONED | 16

Basil Hayden, rhubarb bitters, strawberry vanilla syrup, smoke

### SPICY MANGO MARGARITA | 15

Don Julio Blanco, triple sec, ancho reyes, mango puree, agave, lime juice, salt

### SMOKE ON THE WATERMELON | 15

Lalo Tequila Blanco, mezcal, lime juice, agave, watermelon juice

### SIGNATURE COCKTAIL

#### Hole-In-Rum! \$17

FLOR DE CAÑA 12-YEAR DARK RUM, COCONUT RUM, GUAVA, MANGO, PINEAPPLE, TIKI BITTERS, EDIBLE FLOWER

\$17

## ZERO PROOF

### STRAWBERRY SHORTCAKE | 12

Homemade strawberry/vanilla syrup, lime juice, sprite

### TROPICAL COOLER | 12

Prickly pear pure, pineapple juice, orange juice, soda

## BEERS ON TAP

GUINNESS	8
KONA BIG WAVE	8
MILLER LITE	6
VICTORY "BROTHERLY LOVE" IPA	8
MODELA ESPECIAL	7

## SOUPS & CHILI

CUP/BOWL

### NEW ENGLAND CLAM CHOWDER | 8/14

Served with oyster crackers

### CHICKEN-ORZO SOUP | 6/12

Chicken broth, root vegetables, orzo pasta, fresh herbs

## APPETIZERS

### TOMATO & MOZZARELLA | 15

Homemade creamy mozzarella, Jersey tomato purée, basil, cherry tomatoes, crunchy cornbread croutons

### CRISPY TUNA CRISP | 20

Crispy sushi rice, sushi-grade tuna, spicy mayo, teriyaki glaze, wasabi crème fraîche, furikake seasoning

### PEACHES & PROSCIUTTO | 16

Shaved prosciutto, grilled peaches, biscuits, basil, whipped ricotta, pomegranate seeds, pickled red onions

### CACIO E PEPPE GNOCCHI [V] | 17

Charred corn, trumpet mushrooms, preserved lemon, micro basil, white wine-butter sauce

### BLACKENED SHRIMP [V] | 18

Warm corn succotash salad, shishito peppers, corn puree, three voodoo seasoned shrimp, white wine-garlic sauce, micro basil

## SALADS

### JP HOUSE SALAD [GF/V] | 13

Mixed greens, cherry tomatoes, cucumbers, red onions, carrots, balsamic vinaigrette

### CAESAR SALAD | 13

Crisp romaine, butter croutons, parmesan cheese, creamy Caesar dressing

### COBB SALAD [GF] | 16

Chopped romaine, cherry tomatoes, crumbled blue cheese, avocado, bacon, hard boil egg, honey-lavender dressing

### CHARRED CORN SALAD [V] | 15

Baby spinach, grilled corn, queso fresco, cucumbers, tomatoes, chipotle ranch, avocado, crispy tortillas, pepitas, pickled red onions

### SALAD ADDITIONS

6oz grilled chicken +9 / 5oz tenderloin +23  
jumbo shrimp +12 / 6oz salmon +13

## DINNER SIDES

BLISTERED SHISHITO PEPPERS WITH NORI & CORN CHIPS | 8

GRILLED-CHEDDAR BROCCOLI | 10

QUESO FRESCO & CILANTRO FRIES | 10

FINGERLING SMASHED POTATOES | 10

SEASONAL VEGETABLES | 8

GARLIC SPINACH | 8

## ENTREES

### JASNA FILET | 52

8oz center cut filet mignon, horseradish mashed fingerlings, garlic spinach, au poivre sauce

### STEAK FRITES | 49

12 oz New York Strip, queso fresco, cilantro crispy fries, chimichurri sauce

### BOURBON-GLAZED IBERICO PORK RACK | 36

Bone-in grilled pork rack, polenta cake, grilled spinach, bourbon-peach chutney

### CEDAR PLANK SALMON | 34

Paella rice, crab lump meat, squid, Spanish chorizo, ajo blanco sauce

### SESAME CRUSTED TUNA | 36

Garlic rice, pineapple-cucumber salsa, soy-honey-ginger glaze, micro cilantro

### BRANZINO | 34

Crispy-skin branzino, fingerling potatoes, grilled asparagus, ladolemono sauce

### CHICKEN PARMESAN | 30

Chicken breast, rigatoni pasta, basil, marinara sauce, grated parmesan, fresh mozzarella

### CAULIFLOWER STEAK [V] | 23

Coconut-cauliflower puree, spinach, pomegranate seeds, toasted farro, chili glaze

### RIGATONI AL POMODORO [V] | 24

Rigatoni, San Marzano tomato sauce, fresh basil, extra virgin olive oil, parmigiano-reggiano, chili-garlic breadcrumbs

### MUSHROOM-LENTIL POLPETTE [V] | 24

Toasted farro, king mushrooms, spinach, al pastor sauce, parsley gremolata

[GF] = Gluten Free | [V] = Vegetarian | [V!] = Vegetarian Available

Please inform your server of any food allergies. Prices subject to 20% service charge and NJ state tax. \*Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of food born illness, especially if you have certain medical conditions.\*