



615 NORTH CHURCH STREET/ NAUGATUCK CT 06770
203-723-2275 / JESSECAMILLES@SBCGLOBAL.NET
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Starters

- Ravioli Du Jour **10**
Seasonal
- Pork Parmesan Meatballs **12**
Marinara/Shaved Parmesan
- Stuffed Portabella^ **12**
Spinach/ Artichoke/Red Pepper/
Gorgonzola
- Fried Potato Gnocchi **12**
Truffle Cheese Sauce
- Fried Mozzarella Duo **12**
Marinara & Parm/ Lemon Caper Butter
- Potato Crusted Crabcake **15**
Crispy Potato/ Remoulade Fried/Mixed
Greens
- Popcorn Shrimp **13**
Panko-Crusted/ Sweet Chili Sauce

JC Sampler Platter 28

Crab Cake/ Fried Calamari/ Scallops
 Wrapped in Bacon/ Stuffed Portobello

Seasonal Soups & Salads

- New England Clam Chowder **5/6**
- Onion Soup au Gratin **7**
- Soup of the Day **4/5**
- Mixed Field Greens^ **6**
Cucumber/Tomato/Shaved Carrot/Onion
- Classic Caesar^ **10**
Romaine/Shaved Parmesan/ Croutons
- Atticus^ **10**
Prosciutto/Gorgonzola/Apricots/Pears/
Pecans/Honey Maple Vinaigrette
- Steakhouse Wedge^ **10**
Iceberg/Bacon/ Tomato/Blue Cheese
Dressing
- Bleu Bacon ^ **10**
Bacon/Craisins/Apple/Walnuts/Bleu
Cheese/Balsamic Vinaigrette
- Kale^ **10**
Tomato/Gorgonzola/Walnut/Apple/ Red
Onion/Strawberry Vinaigrette

Add to Any Salad

- Chicken **5** Shrimp (3)**6** Salmon * **7**
- Scallops (3) **7** Steak * **8**

*Our Dishes May Contain
 Allergens Including Nuts,
 Dairy, Gluten & Shell Stock.
 Please Inform our Staff*

Spaghetti & Such *(Served W/ Side Salad or Cup of Soup Du Jour)*

- Farfalle A La Vodka **15**
Prosciutto & Peas
Add Chicken **3** Shrimp & Scallops **6**
- Cheese Tortellini **15**
Tomato/Spicy Pink Alfredo
- Spaghetti Pomodoro **13**
Fresh Basil/ Shaved Parmesan
- Linguine Aglio Olio **13**
E.V.O.O./ Garlic/ Chili Flake/Toasted Panko Crumb
- Add to Any Pasta**
Chicken **5** Shrimp (3)**6** Salmon * **7** Scallops (3) **7**
Steak * **7**
- Penne Parmigiana Your Style
Veal **24** Chicken **18** Eggplant **17**

From the Ranch *(Served W/ Side Salad or Cup of Soup Du Jour) Chef's Choice of Vegetable & Potato unless noted otherwise)*

- Veal Milanese **24**
Sautéed Spinach/ Lemon/Basil/Butter
- Panko Chicken **18**
Beurre Blanc
- Pork Chop^ * **21**
Jack Daniel's Reduction/Mushroom/Onion/Pepper
- New York Sirloin^* **25**
Garlic Mashed Potato/ Broccoli
- Boston Style Sirloin Tips^* **19**
Secret House Made Marinade/ Truffle Fries

From the Sea *(Served W/ Side Salad or Cup of Soup Du Jour) Chef's Choice of Vegetable & Potato unless noted otherwise)*

- Seafood Casserole **24**
Scallop/Crabmeat/Baby Shrimp/ Ritz Cracker Topping
- Ahi Tuna^* **25**
Sesame Crusted/ Asian Slaw
- Sea Scallop Oreganata **24**
Baby Spinach/ Roasted Peppers/Oregano Broth/ Angel
Hair
- Atlantic Salmon Scampi* **23**
Rock Shrimp/ Garlic Butter/Spinach/ Tomato/ Gnocchi
- Scrod Florentine **21**
Egg Battered/ Lemon Butter/ Spinach/ Tortellini
- JC's Shrimp Linguine **20**
Tomato/ Mozzarella/ Prosciutto/ Spinach

An 18% Service Charge will be added to parties of 6 or more.

*Groupon Promotion excludes Ahi Tuna/ NY Sirloin/ Veal Dishes/
 Crabcake & Sampler Platter*

Compliments

- Truffle Wedges **7**
- Truffle Mac-N-Cheese **10**
- Creamed Baby Spinach **7**
- Pork Parmesan Meatball **8**
- Garlic Mashed Potato **7**
- Onion Rings **7**
- Green Bean Casserole **7**
- Sweet Potato Fries **7**

JC Seedling Selections

Served with French Fries

- Chicken Fingers **6**
- Mozz Sticks **6**
- Grilled Cheese **6**
- Hot Dog **6**
- Cheeseburger **8**
- Penne Pasta Pomodoro **6**
Mac n Cheese **6**
Marinara n Meatball **8**
Chicken Parmesan **8**
- Substitute Cheese Ravioli **2**

WEEKLY PROMOTIONS

- SUNDAY**
3 Course Family Style Dinner \$20
- MONDAY**
Two Dinners & Bottle of Wine \$32
- WEDNESDAY**
Burger & Brew Night \$16
- THURSDAY**
Ladies Night- 3 Courses & A Cocktail \$20
- FRIDAYS & SATURDAYS**
Slow Roasted Prime Rib Dinners \$25

*-Thoroughly cooking foods of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shell stock reduces the risk of food borne illness. Young children, the elderly, and individuals with certain health conditions may be at a higher risk if these * foods are consumed raw or undercooked.*

^ Notes our Gluten Free Selections & Items Available to be prepared Gluten Free

Wine Selections

House Pours 6 Cabernet/ Merlot /Chardonnay/
Pinot Grigio White Zinfandel/ Pinot Noir **7**

<u>Whites</u>	Gl/ Btl
Hess Select Chardonnay	8/28
Kendall Jackson Chardonnay	32
Monkey Bay Sauvignon Blanc	7/26
Riff Pinot Grigio	7/26
Blufield Riesling	7/26
Dr. Konstantin Frank's Riesling	35
Villa Pozzi Moscato	24
<u>Reds</u>	
Raymond Cabernet	36
Rodney Strong Cabernet	40
Josh Cabernet	9/32
Jade Mountain Merlot	26
Whitehall Lane Tre Leoni	37
Robert Mondavi Heritage	20
Ruffino Chianti	8/30
Poliziano Montepulciano	30
Meiomi Pinot Noir	45
Angeline Pinot Noir	25
Ravenswood Red Zinfandel	25
Kaiken Malbec	8/30

Inquire with your server for any specialty offerings

Brews

Domestics 3.50	Imports/Special 4.50
Bud	Amstel Light
Bud Light	Heineken
Miller Lite	Corona
Coors Light	Stella Artois
Michelob Ultra	Sam Boston Lager
Rolling Rock	Angry Orchard
Miller High Life	Cisco Seasonal
O'Douls	Smirnoff Ice

Draughts

New England Sea Hag/5
Yuengling Lager/5
Sam Adam's Seasonal/5
Guinness/6
(Inquire for our additional rotating local craft draughts)

#DrinksbyJoe Signature Cocktails & Martinis

Naked Bubbles

Stoli Raspberry/ White Cranberry Juice/ Champagne/ Ginger Ale **7**

Espresso Tini

Stoli Vanilla/ Kahlua/ Crème De Cocoa/ Shot of Espresso **8**

Pamajito

Bacardi Rum/ Pama Liqueur/Pomegranate Juice/ Club Soda/ Mint & Lime **7**

JC 'Rita

House Made Sour Mix/ Fresh Squeezed Juice/ Gold Tequila/Agave Nectar **8**

Tucket Lemonade

888 Blueberry Vodka/ Lemonade/ Sour Mix **7**

Dirty Girl Scout

Stoli Vanilla/ Baileys/ Crème De Menthe **7**

Blood Orange Tini

Stoli Oranj/ Cointreau/Blood Orange Liqueur/ OJ **8**

Dark & Stormy

Dark Rum/ Ginger Beer/ Lime Juice **7**

Dazed & Confused

Absolut Citron/ Silver Tequila/Chambord/Pineapple & Lime Juice **7**

Iced Tea Cooler

Jerimiah Weed Sweet Tea Vodka/ Limoncello/ Arnold Palmer Mix **7**

Blue Goose Tini

Grey Goose/ Malibu/Pineapple/ Blue Curacao **8**

Pistachio Tini

Ciroc Amaretto/Frangelico/Stoli Vanilla/Midori/Cream **8**

Between the Bread

(Served With Fries or Side Salad)

Sirloin Steak * **12**

Mushroom/Onion/American Cheese/
Cherry Peppers

JC'S Burger * **11**

Frizzled Onion/Bacon/BBQ Sauce
Cheddar/Brioche

Buffalo Chicken Wrap **10**

Crispy Chicken/ Lettuce/Tomato
Cucumber/ Bleu Cheese Dressing

Candy's Turkey Club **10**

Lettuce/Tomato/Bacon
Swiss Cheese/Mayo

French Dip * **12**

Shaved Ribeye/Baguette/ Au Jus

Chicken Melt **10**

Swiss/ Roasted Pepper/Pan-Griddled
Rye

Meatball Parm Sub **10**

Melted Mozz/ Marinara/ Toasted
Baguette

Chicken Parm **10**

Melted Mozz/Marinara/Brioche

Tuna Melt **10**

Caramelized Onion/ Swiss/ Grilled Rye

Small Bites

Nachos (Chili) **10** (Chicken) **12**

Cheddar/Tomato/Olive/Jalapeño

Crisp Fried Calamari **12**

Crumbled Gorgonzola & Peppers

Chicken Wings or Fingers **12**

Available- Buffalo/ Honey BBQ/
Teriyaki

Chef's Flatbread **10**

Seasonal Toppings

Irish Nachos **10**

Waffle Fries/ Cheddar/ Crispy Bacon



Visit Our Sister Restaurant **Tavern 1757** **Featured by the NY Times**

318 Roosevelt Drive, Seymour (Rt. 34) On Scenic Housatonic River

Dining/ Private Banquet Hall for up to 75 Guests/Wine Cellar

Home of the Jumbo Stuffed Meatball & Sunday Brunch

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