

DOWNLOAD "UNTAPPED" **OR VIEW OUR TAPLIST ON OUR WEBSITE**

STARTERS FOR THE TABLE

EGGPLANT ROLLATINI Fried eggplant, mozzarella & ricotta cheese. Topped w/ marinara sauce & melted mozzarella	14.00
TENDERS Hand-breaded tenders served plain or tossed in your choice of BBQ buffalo, teriyaki, garlic parmesan or honey BBQ sauce. Served with a side of honey mustard, bleu cheese or ranch dressing	11.50
FRIED CALAMARI Crispy Hand-Breaded Calamari served w/ marinara sauce	15.00
NY STYLE CALAMARI tossed in marinara & hot cherry peppers	16.00
NACHOS A giant stack of tortilla chips topped w/ Monterey jack cheese,	15.00
diced tomatoes, black olives & jalapenos Served w/ sour cream & salsa. Add Beef, Grilled Chicken or Buffalo Chicken cutlet Side Guacamole (4 oz)	17.50 2.00
HOT ANTIPASTO J.Roo's Tenders, Buffalo Wings, Calamari & Fried Mozzarella served with a variety of dipping sauces	18.00
QUESADILLAS Flour tortilla stuffed with Monterey Jack Cheese. Served with lettuce, diced tomatoes, jalapenos, sour cream & salsa. Grilled Chicken \$14.00, Lobster \$21.00 Shrimp & Spinach \$15.75, Veggie \$14.00 cheese, mushrooms, olives, lettuce, tomato, onions & roasted peppers	12.50
PHILLY CHEESESTEAK EGG ROLLS w/ peppers & onions (3) BUFFALO CHICKEN EGG ROLLS w/ american & blue cheese(3) POTATO SKINS Crispy Skins overstuffed with Cheddar cheese, bacon & broccoli. Served with a side of sour cream	13.00 13.00 14.00
CHIPS House made kettle chips w/ melted gorgonzola & crispy bacon.	13.00
GARLIC KNOTS (4) side of marinara BROCCOLI RABE & SAUSAGE Sauteed w/ extra virgin olive oil, fresh garlic, parmesan cheese	11.00 14.00
& a touch of crushed red pepper. served with toast points CLAMS CASINO Topped w/ bell peppers & crispy bacon. *CLAMS ON 1/2 SHELL Cocktail sauce & lemon (12 count) BUFFALO SHRIMP (10) CHILI MAC Crock full of our house made mac n cheese mixed w/ our spicy chili	14.00 17.00 13.25 7.50
STUFFED MUSHROOMS (6) Crabmeat & sherry cream sauce	16.00
SPINACH ARTICHOKE DIP & CHIPS Sour cream, cream cheese, cheddar cheese	10.00
ARANCINI (2) Deep fried Italian rice balls with beef & peas, topped with marinara and Pecorino Romano	10.50

* Thoroughly cooking meats, poultry, seafood, shellfish or egg reduces the risk of food bourne illness. Connecticut Public Health Code 19-13-B42 (m)(1)(f)

SMALLER BITES		
SHRIMP COCKTAIL Served over mixed green cocktail sauce	16.00 ns with	
FRIED MOZZARELLA Hand-breaded - Side of	12.00 Marinara	
FRIED DOUGH Served with marinara & g cinnamon or sugar	9.00 grated cheese,	
FRIED RAVIOLI (5) Served w/ our vodka sau	13.50 Ice	
SHORT RIB BEEF RAVIC Fried, served with a side		
SOUPS		
House Made Soups Chicken Cup 4.25 Bowl 5 French Onion Crock 6.50 Spicy Chili Crock 8.00 Ask about our soup of th	0	
WINGS		
Choice of buffalo, teriyakı bbq or garlic parmesan.	i, bbq, honey	
30 Pce 47.00	20 Pce 31.50 40 Pce 62.00 100 Pce 142.00	
FRIES Steak, Curly, Swee Onion Rings 5.50 With Melted Cheddar 6.7 With Chili 7.00		
HOMEMADE KETTLE CH Side Salsa	HIPS 4.50	
PASTA Penne, Linguini or Fettuc Topped with your choice bolognese, alfredo, pesto sauce 9.25	of marinara,	
MEATBALLS OR SAUSA	GE 6.00	



SALADS

Salad Additions - Prices do not include family style additions All items available grilled, blackened or buffalo style Grilled or Cutlet Chicken Breast 5.50 (sm) / 6.50 (lg) Steak 9.00 Shrimp 13.50 Salmon 13.50 Tuna Salad 5.00, Feta, Fresh Mozzarella, Shredded Mozzarella 3.00, or Fried Goat Cheese Balls 3.50 - **Dressings on Final Page of Menu**

GARDEN SALAD Mixed greens, black olives, onions, green peppers, cherry tomatoes. house made garlic-parmesan croutons Sm 7.00 Lg 9.00 Family Style 26.00

CHEF'S SALAD *Mixed greens, ham, turkey, American cheese, swiss cheese, hard boiled eggs, cherry tomatoes, house made garlic parmesan croutons ONE SIZE 14.00*

CAESAR SALAD Crisp Romaine lettuce, fresh Pecorino Romano cheese, house made garlic parmesan croutons. Sm 7.00 Lg 9.00 Family Style 26.00

FRESH SPINACH SALAD Blueberries, candied walnuts, feta cheese & red onions. Sm 8.50 Lg 10.50 Family Style 29.00

SANDWICHES, WRAPS, GRINDERS

243 STATE STREET SALAD *Mixed greens tossed with crumbled gorgonzola, tomatoes, sliced avocados, dried cranberries & sliced almonds. Sm* 9.00 *Lg* 11.00 *Family Style* 30.00

CAPRESE SALAD Fresh mozzarella, fresh basil, tomato, roasted peppers, kalamata olives, drizzled with balsamic glaze & olive oil. ONE SIZE 14.00

COLD ANTIPASTO *Mixed greens topped with red* onion, tomato, salami, provolone cheese, ham, turkey, kalamata olives & tuna ONE SIZE 14.00

All Platters are served w/ cole slaw, a pickle & choice of steak fries, house made kettle chips, curly fries, sweet potato fries, onion rings or mashed potatoes. Available on a hard roll, in a wrap or on white, wheat or rye bread, Optional gluten free wrap w/ upcharge Additions: mushrooms, onions, peppers, sauerkraut, avocado, olives, cheese, bacon, egg, fresh mozzarella, feta cheese.

BROCCOLI RABE & SAUSAGE Broccoli rabe, sweet Longhini sausage, extra virgin olive oil, fresh garlic & a touch of crushed red pepper. Topped w/ parmesan cheese Platter 15.50 Grinder 13.50

PICK YOUR PARMESAN Chicken, Eggplant, Meatball or Sausage topped w/ our house made marinara sauce, melted mozz & parmesan cheese Platter 15.00 Grinder 13.00

PRIME RIB AU JUS Open faced shaved prime rib topped w/ Swiss cheese & sauteed onions. Served w/ a side of au jus Platter 16.25 Grinder 14.25

COLD CUT COMBO *Pepperoni, Salami, Ham, Turkey, Fresh Mozzarella, roasted peppers, lettuce, tomato, extra virgin olive oil & balsamic. Platter 15.00 Grinder 13.00*

MEATLOAF wrapped in bacon House made topped with Lettuce, Tomato and Gravy Platter 15.50 Grinder 13.50

PASTRAMI AND SWISS Take your pick of 2 deli classics. "The Melt" topped with sliced tomatoes & raw onions or "The Rueben" topped with sauerkraut & thousand island dressing. Sandwiches served on Rye toast. Platter 15.00 Grinder 13.00

PHILLY CHEESE STEAK Shaved steak, American, grilled onions, mushrooms & green peppers Platter 15.00 Grinder 13.00

ITALIAN CHICKEN Marinated grilled chicken topped with mozzarella, tomatoes & roasted peppers Platter 15.00 Grinder 13.00

LOBSTER ROLL *Picked lobster meat served hot w/ melted butter on a New England style bun Platter 27.00*

PICK YOUR COLD CUT Salami, Turkey, Ham, or Roast Beef. Topped with Lettuce, Tomato, American Cheese, Mayo or Oil and Vinegar. Platter 15.00 Grinder 13.00

CLASSICS

BLT Topped with mayonnaise Platter 15.00 Grinder 13.00

EGG AND CHEESE Platter 13.00 Grinder 11.25 add pastrami, ham or bacon 2.75

GRILLED CHEESE American cheese topped w/ crispy bacon & tomato. Choice of White, wheat or rye toast Platter 14.75

VEGGIE Mushrooms, olives, roasted peppers, onions, lettuce, tomato and cheese Platter 14.75 Grinder 12.75

FRIED SOLE Lettuce, tomato & tartar Platter 15.25 Grinder 13.25

BUFFALO CHICKEN Breaded chicken tossed in our house made buffalo sauce. Topped w/ bleu cheese, lettuce & tomato Platter 15.00 Grinder 13.00

TUNA SALAD Chopped celery, lettuce, tomato & onions Platter 15.00 Grinder 13.00



BURGERS AND DOGS

All burgers & hot dogs are served with cole slaw, a pickle & your choice of steak fries, house made kettle chips, curly fries, sweet potato fries, onion rings or mashed potatoes. Additions: mushrooms, onions, peppers, sauerkraut, avocado, olives, cheese, bacon, egg, fresh mozzarella, & feta cheese.

*THE COACH 1/2lb burger wrapped in a grilled cheese, crispy bacon, & tomatoes. Platter 16.00 *CLASSIC CHEESEBURGER 1/2lb burger, American cheese, lettuce & tomato. Platter 15.50 *TEXAS BURGER 1/2lb burger, cheddar cheese, crispy bacon & BBQ sauce. Platter 16.00 WEST COAST Turkey burger, cheddar cheese, avocado, salsa & spicy tortilla strips Platter 16.25 SALMON BURGER Topped with avocado, lettuce, & tomato Platter 16.00

VEGAN BURGER (peppers, beans, rice, corn, onion, mushrooms & chillies) with lettuce & tomato - mixed veggie as side. Platter 16.00

FOOT LONG Hot Dog. Platter 12.00 **TWIN FOOT LONGS** Served with Kraut and Chili. Platter 16.50 **CLASSIC TURKEY BURGER** Lettuce, tomato, topped with American Cheese 16.00

ITALIAN SPECIALTIES All pasta entrees are served with chicken soup or salad (other soup for a slight upcharge). Optional gluten free penne with up charge.

HOUSE MADE LASAGNA Pasta, Ricotta cheese, beef, sausage & our house made marinara sauce layered & topped with mozzarella 23.50

RICOTTA RAVIOLI Baked & topped with mozzarella cheese 21.50

BAKED PENNE Penne, ricotta, mozzarella & parmesan cheese. Topped with your choice of marinara or bolognese sauce 23.50

LINGUINI AND CLAMS Served with garlic & olive oil (white) or topped with our house made marinara sauce (red) 26.50

CHICKEN AND BROCCOLI FETTUCINE ALFREDO Pasta with grilled chicken & broccoli tossed in our house made Alfredo sauce 25.50

EGGPLANT ROLLATINI Breaded eggplant stuffed with mozzarella & ricotta cheese. Served over your choice of pasta. 24.50

PASTA BOMB Penne, oil & garlic sauce, grilled chicken, sweet Longhini sausage, broccoli & sundried tomatoes 25.00

PENNE ALLA VODKA 22.50

With Grilled Chicken 26.00 With Sauteed Shrimp 31.00

MAC AND CHEESE Elbow pasta smothered in our house made cheese sauce 18.50 Ham or Bacon 24.00 Buffalo Chicken 24.00 With Picked Lobster Meat 30.00

LINGUINE, PENNE OR FETTUCINE With your choice of our house made sauce: Marinara or Bolognese with Parmesan 20.00 With Meatballs or Sausage 25.50

BROCCOLI RABE DINNER

With chicken or sausage. Sauteed with extra virgin olive oil, fresh garlic, pecorino romano cheese and a touch of crushed red pepper. served with toast points. 27.50 (best served over pasta)

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ENTREES

Entrees are served with chicken soup or salad (other soup for slight upcharge) & any one of the following: Penne, linguini, fettuccine, rice, baked potato, mashed potatoes, daily vegetables, steak fries, sweet potato fries, curly fries or onion rings.

or onion rings.	
CHICKEN AND VEAL	SEAFOOD
PARMESAN	SCALLOPS Jumbo sea scallops (broiled or fried) 30.00
Breaded cutlets topped with our house made	
marinara sauce & mozzarella cheese	SHRIMP SCAMPI
Chicken 25.50 Veal 28.00	Jumbo shrimp sauteed with our white wine, garlic & lemon
	butter sauce. Best served over pasta. 29.00
MARSALA	
Sauteed cutlets with mushrooms in a light marsala	SHRIMP FRADIAVLO
wine sauce Chicken 25.50 Veal 28.00	Jumbo shrimp tossed in our spicy marinara sauce.
FRANCAIS	Best served over pasta. 29.00
Egg battered cutlets sauteed in our white wine,	SEAFOOD FRADIAVLO
lemon & butter sauce Chicken 25.50 Veal 28.00	Sauteed shrimp, scallops, clams & calamari, in our spicy
	marinara sauce. Best served over pasta. 33.00
FLORENTINE	,
Egg battered cutlets sauteed with spinach, white	SALMON DINNER
wine, lemon & butter sauce	8 oz fresh Salmon served baked, blackened or grilled 29.00
Chicken 25.50 Veal 28.00	
	SOLE DINNER Broiled, fried or stuffed (2) 28.00
SICILIANO Breaded cutlet, with house made marinara sauce,	FRIED SHRIMP DINNER
hot cherry peppers, onions & pecorino cheese.	Jumbo shrimp hand-breaded & served with tartar sauce &
Chicken 26.00 Veal 28.50	lemon 29.00
243 STATE STREET DINNER	SEAFOOD COMBO
Sauteed cutlets, white wine, broccoli rabe,	Sole, Scallops and Shrimp (broiled or fried) 32.00
artichokes, hot cherry peppers, & white beans	
Chicken 28.00 Veal 30.50	MEDITERRANEAN SHRIMP Jumbo shrimp (6), cherry
PICCATA	tomatoes & feta cheese over rice pilaf in a light butter sauce 29.00
Sauteed cutlets in our white wine, lemon and butter	29.00
sauce. Topped with fresh capers.	
Chicken 25.50 Veal 28.00	
FROM OUR GRILL	
NEW YORK STRIP 12 oz	BLACKENED PORK CHOP
Strip steak seasoned & grilled to your preference	10oz. Bone-in, French cut chop. Blackened & topped with
30.00	melted Gorgonzola 23.00
RIB EYE 16 oz.	MEATLOAF
Rib eye seasoned & grilled to your preference 31.00	Wrapped in bacon, house made, topped with gravy 23.00
BABY BACK RIBS	BONELESS CHICKEN BREAST
Slowly roasted & drenched in BBQ sauce	Choice of Teriyaki, Honey Lemon, BBQ or Plain 23.50
1/2 Rack 23.50 Full Rack 30.50	
	PRIME RIB (FRI/SAT ONLY)
* Thoroughly cooking meats, poultry, seafood, shellfish	Prime rib of beef, roasted to your preference in our house
or egg reduces the risk of food bourne illness.	made au jus King (14 oz) 32.00 Queen (10 oz) 28.00
Connecticut Public Health Code 19-13-B42 (m)(1)(f)	

PERSONAL PIZZAS NOW AVAILABLE

YOUR CHOICE OF TOPPINGS



PIZZA

HOUSE TOPPINGS

Pepperoni, sausage, onion, meatball, sweet peppers, garlic, mushrooms, olives, hot peppers, thick crust

SPECIALTY TOPPINGS Ham, ricotta, anchovies, feta, eggplant, fresh mozzarella, artichoke, roasted peppers, sun dried tomatoes, jalapeños, salami, bacon, extra cheese Items with garlic: fresh tomatoes, broccoli, spinach, clams.

CLASSICS

MOZZARELLA S 12.50 M 14.25 L 17.00 CALZONE Ricotta, mozzarella & a side of marinara sauce S 14.00 L 20.00 - Additional items extra STUFFED BREAD Mozzarella & one house topping 11.00 Additional items extra. Side of marinara 2.00

SPECIALTY

CHICKEN CUTLET Parmesan, Buffalo or BBQ S 15.00 M 18.00 L 23.00

CLAMS CASINO White pie, mozz, baby clams, extra virgin olive oil, garlic, bacon, & sweet peppers S 15.75 M 18.75 L 23.75

MASHED POTATO PIE White pie, Monterey jack & crispy bacon S 15.00 M 18.00 L 23.00

HAWAIIAN Red pie, mozz, ham, pineapple & bacon S 15.00 M 18.00 L 23.00

VEGGIE Red pie, mozz, onions, sweet peppers, & mushrooms S 15.00 M 18.00 L 23.00

SUPREME VEGGIE Mozz, garlic, extra virgin olive oil, spinach, broccoli, eggplant, fresh tomato, roasted peppers & fresh basil. (Red or White) S 15.75 M 18.75 L 23.75

LASAGNA Red pie, mozzarella, ricotta, sausage & meatballs S 15.25 M 18.25 L 23.25

BROCCOLI RABE AND SAUSAGE White pie, mozzarella, MCROO'S Beef, onions, McRoo sauce & cheese topped with broccoli rabe, sweet Longhini sausage, garlic & olive oil S 15.50 M 18.50 L 23.50

PESTO White pie, fresh mozz, grilled chicken & garlic pesto sauce. S 15.00 M 18.00 L 23.00

BLT Mozz, bacon, ranch dressing, topped with lettuce & tomato S 15.50 M 18.50 L 23.50

S'MORES PIE Nutella, marshmallows, crushed grahams on our pizza crust S 14.00 M 17.00 L 22.00

LOBSTER PIE Mozzarella, hand picked lobster meat, Parmesan, garlic with lemon wedges. S 22.00 M 26.00 L 31.00

CHICKEN BACON RANCH Chicken cutlet, bacon with ranch drizzle. S 15.75 M 18.75 L 23.75

PLAIN WITH GRATED CHEESE S 12.00 M 13.75 L 16.50 STUFF YOUR OWN COVERED PIE (MD ONLY) Top & bottom crust With mozzarella, one house topping, & side of marinara. ONE SIZE 17.50 - Adtl items extra GLUTEN FREE CRUST (SM ONLY) 14.75 or CAULI-FLOWER PIZZA CRUST (GF) (MD ONLY) 16.75

SUPER Red pie, mozz, pepperoni, bacon, sausage, onions, mushrooms & sweet peppers S 16.50 M 19.50 L 24.50

FRESH TOMATO CAPRESE White pie, shredded mozz, fresh mozz, tomatoes, garlic, olive oil & fresh basil S 15.50 M 18.50 L 23.50

cheese, house made mashed potatoes, garlic, onions, MARGHERITA Red pie, fresh mozz, fresh basil, & Pecorino Romano Cheese S 14.50 M 17.50 L 22.50

> MEATLOVERS Red pie w/ mozz, sausage, pepperoni, meatballs, bacon & ham S 16.50 M 19.50 L 24.50

> MAC AND CHEESE White pie smothered in our house made mac-n-cheese S 15.50 M 18.50 L 23.50

FOUR CHEESE Red pie, shredded mozz, fresh mozz, ricotta & parmesan S 15.50 M 18.50 L 23.50

PHILLY CHEESESTEAK White pie, mozz, philly steak, onions, mushrooms & sweet peppers S 15.50 M 18.50 L 23.50

pickles S 15.50 M 18.50 L 23.50

SHRIMP SCAMPI Shrimp, mozzarella, & garlic, white S 15.50 M 18.50 L 23.50

SEAFOOD Shrimp, clams, calamari, scallops, mozzarella, & garlic, white S 16.50 M 19.50 L 24.50

MEXICAN Mozzarella, Sour cream, jalapenos, onions & house made Mexican Beef. White topped with lettuce S 15.50 M 18.50 L 23.50

BUFFALO SHRIMP Mozzarella cheese and spicy shrimp S 15.50 M 18.50 L 23.50

MEDITERRANEAN PIE Spinach, feta, garlic, cherry tomatoes & grilled chicken (white) S 15.75 M 18.75 L 23.75



CHILDREN'S MENU

Suitable for ages 8 and under. SMALL PRICES FOR SMALL EATERS! \$13.00 includes meal and a fountain soda, juice or milk.

Grilled Cheese Platter J Roo's Chicken Tender Platter Linguini or Ziti and Meatball

Ginger ale

Hot Dog Platter Mac n Cheese Ricotta Ravioli

SODA **FOUNTAIN** BOTTLED Coke Orange FOXON PARK Sprite BOTTLED SODA Root beer Diet Coke Club soda

DESSERT

Chocolate Lovin Cake - Carrot Cake - Cheesecake Lemon Meringue Pie - Ice Cream - Chocolate Reese's Peanut Butter Pie Tiramisu - Oreo Cookie Pie - Gluten Free Flourless Chocolate Cake

> Mini Cannoli Apple Crumble with Ice Cream

IN HOUSE BUFFET PACKAGES STARTING AT \$26 Per Person Plus Tax + Tip

Salad Dressings: Ranch, Blue Cheese, Peppercorn, 1000 Island, Honey Mustard, Caesar, Italian, Raspberry, Lemon or Balsamic Vinaigrette.

> Event and Catering Inquiries: events@jroosrestaurant.com Marketing: community@jroosrestaurant.com Join our Team: careers@jroosrestaurant.com

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We Deliver!

* Tax and Tip not included in price *

JUICES + TEAS

Unsweetened iced tea Lemonade

> Pineapple juice Apple juice Orange juice Cranberry juice

OTHER

Milk Chocolate milk Coffee Tea