



JILLY'S AMERICAN TAPAS

Freshly popped organic **POPCORN** sprinkled with Applewood smoked bacon & lightly dusted with Pecorino Romano Cheese – **Individual 2.5 | Sharing Bowl 5**

Wasabi **DEVILED EGGS** with bacon & sweet pickle garnish – 5

Fried Kosher Dill **PICKLE SPEARS** (4) served with a spicy horseradish aioli – 5

Medley of Housemade **CHEESE STICKS** – mozzarella, smoked cheddar, and goat cheddar – breaded and fried served with warm red chili sauce - 5

Housemade **POTATO CHIPS** topped with melted blue cheese & balsamic vinegar glaze – 6

CLASSIC BRUSCHETTA with fresh tomato, garlic, and balsamic glaze – 6

STRAWBERRY & ROASTED RED PEPPER BRUSCHETTA with goat cheese & fresh thyme - 6

Kale and **ARTICHOKE DIP** served with crostini chips – 7

Roasted garlic **HUMMUS** served with crostini, sweet pepper strips & assorted vegetables – 6

Ohio Swiss **CHEESE SPREAD** served with peppered crostini chips – 7

GOAT CHEESE STUFFED DATES (4) wrapped in prosciutto with a balsamic reduction drizzle - 6

ANTIPASTI PLATTER of mixed olives, roasted peppers, prosciutto, smoked bacon & assorted cheeses - 7

Grilled **VEGETABLE PLATTER** with tzatziki dipping sauce – 6

TAPAS SAMPLER PLATTER - deviled eggs (2), Goat Cheese stuffed Dates (2), Antipasti, Hummus, Kale & Artichoke Dip served with crostini chips and sweet pepper strips - 12

Baked dry rubbed brown sugar chili **WINGS** (6), served with roasted red pepper goat cheese sauce for dipping – 9

SHRIMP SCAMPI (4) in tomato garlic cream sauce with a dash of spice – 8

Prince Edward Island **MUSSELS** steamed in white wine garlic butter tomato broth with grilled toast – 8.5

CRISPY SHRIMP SKEWER (2) with mango dip – 7.5

Smoked **SAUSAGE AND JUMBO SHRIMP SKEWERS** (2), served with roasted red pepper sauce – 8

Marinated **FLANK STEAK KEBABS** (2) with sweet peppers & blue cheese crumble – 9

Grilled **CHICKEN SKEWERS** (4) marinated in Tamari, honey, lime and cilantro – 7

Pan-seared medium-rare Yellow Fin **TUNA KEBAB** with citrus vinaigrette – 7.5

Buffalo **CHICKEN BREAST SLIDER** with blue cheese sauce, lettuce and tomato – 6

Grilled Brie and Applewood Smoked **BACON SLIDER** topped with fig jam – 6

Fried **BOLOGNA SLIDER** with mayonnaise, yellow mustard and butter pickle chip - 5

Line caught Yellow Fin **TUNA SLIDER** encrusted in black peppercorns, pan-seared medium-rare, garnished with baby field greens & citrus vinaigrette – 7.5

Open-faced Marinated **FLANK STEAK SLIDER** and goat cheese served on a toasted baguette topped with roasted red peppers and fig jam – 7.5

SLIDER SAMPLER PLATTER – three sliders of your choosing - 15

Trio of **STREET TACOS**, choice of chicken, pork, or carne asada steak – 9

Caramelized Onion, Mushroom & **BRIE FLATBREAD** - 8

LEMON PARMESAN FLATBREAD with red onion slivers and fresh rosemary - 7

CAPRESE PIZZA with tomato, basil & fresh mozzarella - 7

SHRIMP AND PESTO PIZZA with red onion and parmesan - 10

JILLY'S BARK – chocolate covered toffee with shaved almonds – 5

All menu items are GLUTEN-FREE

**Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk for food borne illness.*



Jilly's Swag

Long-Sleeve | S-2XL | \$25

Short-Sleeve | S-3XL | \$15

Hoodie | S-XL \$40 | XXL \$45

Pint Glass | \$5 or \$3
with Beverage Purchase

Gift Certificates Available

For more information and a schedule of upcoming performances check out:

jillysmusicroom.com