



Small Plates

Tempura Prawns Four prawns, chipotle aioli sauce | 18

Goat Cheese Crostinis Four crostinis served with kalamata olive tapenade | 11

Tenderloin Skewers Marinated soy garlic ginger beef tenderloin on bed of spicy greens, with sweet and spicy sauce | 12

Fresh Sea Scallops Two scallops, spicy greens salad, orange hollandaise sauce GF | 18

JJ Astor Specialty Sinner Fries Roasted garlic infused duck fat, rosemary, parmesan | 11

Crab Cakes Two large hand made cakes, arugula salad, chipotle aioli | 16

Soups & Salads

Blackberry Mixed greens, feta, prosciutto, cashews, and balsamic vinaigrette GF | 8

Caesar Romaine leaves, parmesan, croutons | 8

Beet and Bleu Beets, bleu cheese crumbles, cherry tomatoes, shaved carrots, walnuts on a bed of mixed greens, served with raspberry vinaigrette on side GF | 8

JJ Astor Clam Chowder Little neck clams, bacon, yukon gold, aromatic vegetables, and fresh thyme GF | 12

Daily Prepared Bowl of Soup | 8

Sides | 8

Yukon gold garlic puree GF
Shaved brussels sprouts with bacon
Fresh broccoli GF
French fries
Basmati rice pilaf
Grilled seasoned asparagus GF

GF– Gluten Free

To our customers with allergies, and diet restrictions, we openly handle several allergens throughout our kitchens. While we take precautions to keep ingredients separate, we can not guarantee that no cross contamination will occur and JJ Astor can not be held responsible for any allergen side effects.



Entrees

Filet Mignon 8 oz. yukon gold garlic puree, grilled seasoned asparagus GF | 35

NY Strip Bone-in 16 oz. center cut, yukon gold garlic puree,
grilled seasoned asparagus GF | 37

Sirloin 8 oz. yukon gold garlic puree, grilled seasoned asparagus GF | 24

Steak Additions Two seared scallops | 18 | Two grilled or breaded large shrimp | 9

Seafood Cioppino A fisherman's wharf dish loaded with fresh clams, two large shrimp,
two scallops, in a fresh tomato and white wine broth,
served over fettuccine. GF w/o fettuccine | 38

Mandarin Bleu Walleye Broiled filet, basmati rice pilaf, fresh broccoli GF | 27

Classic Walleye Pan seared, lemon-caper butter, fettuccine pasta, seasoned grilled asparagus | 27

Stuffed Meatloaf Rolled with prosciutto, provolone, carrot, spinach, served
with yukon gold garlic puree and pan gravy | 22

Osso Bucco Braised in white wine tomato sauce over yukon gold garlic puree | 32

Duck Breast Carved medallions, basmati rice pilaf, citrus glaze, sautéed
shaved bacon brussels sprouts GF | 27

Maple Brown Grilled Salmon Maple syrup, brown sugar seasoned glazed salmon filet,
served with basmati rice pilaf and sautéed shaved bacon brussels sprouts GF | 29

Citrus Glazed Salmon Grilled lime and orange glaze salmon, fettuccine, seasoned grilled asparagus | 30

JJ Astor Chicken Franchise Two cutlets lightly breaded, finished with a smooth white wine
and lemon sauce, yukon gold puree, seasoned grilled asparagus | 24

Chèvre Pasta Fettuccine, goat cheese, sundried tomatoes | 20

Pasta Additions

Fresh grilled asparagus | 6 | 6 oz. chicken | 7 | Two grilled shrimp | 9 | Two sea scallops | 18

King's Fettuccine House-made alfredo sauce with parmesan cheese,
marinated grilled chicken and two jumbo shrimp | 30

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18% gratuity will be added to all groups of 8 or more.