

# JOURNEY

## Starters

Tuscan Chicken Flatbread 8  
grilled chicken, spinach, artichoke, roasted peppers,  
and italian cheeses

Mango Chipotle Shrimp Flatbread 8  
spicy shrimp, chipotle bbq, mango salsa, and  
mozzarella cheese

Traditional Shrimp Cocktail 12  
jumbo shrimp, lemon, and cocktail sauce

Crab Cakes 15  
jumbo lump crab meat, panko bread crumbs, citrus  
beurre blanc, and red pepper coulis

Antipasto Board 10  
cured meats, artisan cheese, house made jam &  
pickled vegetables, and sliced baquette

Steak Skewers 15  
marinated beef tenderloin, bell pepper, onion,  
coriander rub, and roasted pepper steak sauce

## Soup & Salad

French Onion Soup 6  
beef broth, caramelized onion, aged sherry, garlic  
crouton, and gruyere cheese

Seasonal Soup 6  
Ask your server for today's selection.

House Salad 6  
mixed field greens, herb buttermilk dressing,  
bacon, tomato, and red onion

Caesar Salad 6  
romaine lettuce, tomato, parmesan, and crouton  
with caesar dressing

Spinach Salad 8  
baby spinach, prosciutto, strawberry, red onion,  
feta cheese, and poppy seed vinaigrette

*add to any salad*  
*chicken 3.50 salmon 6 grilled shrimp 7*

### House Made Dressings

Herb Buttermilk Ranch, Balsamic Vinaigrette,  
Poppy Seed, Bleu Cheese, Thousand Island,  
Honey Mustard

## Burgers & Sandwiches

Served on a toasted roll with beer battered fries.

Classic Burger 12  
hand-ground char-grilled burger, shredded lettuce,  
tomato, red onion, pickle, and choice of cheese

Journey Burger 14  
hand-ground char-grilled burger, crispy H&B bacon,  
cheddar & swiss cheese, house made maple-chipotle  
ketchup, shredded lettuce, tomato, red onion, and  
pickle

Buttermilk Fried Chicken 15  
marinated & double breaded fried chicken breast,  
herb buttermilk dressing, house made bread & butter  
pickles, lettuce, and tomato on a salt and pepper bun

Prime Rib French Onion Dip 15  
shaved beef prime rib, caramelized onion, provolone  
cheese, french onion soup served on a baguette

# Steaks & Chops

Served with the choice of a side. Substitute with a Journey Signature Side for \$1.

## Weekend Prime Rib Special

Saturday & Sunday, enjoy our slow cooked beef Prime Rib with creamy horseradish and au jus.  
12oz. petite cut \$25    16oz. king cut \$32

## Filet Mignon 35

usda choice beef tenderloin, center cut

## Surf & Turf market price

usda choice, center cut filet paired with a broiled cold water maine lobster tail

## Petite Filet Mignon 26

petite cut filet mignon wrapped in locally made H&B bacon

## Pepperloin 25

marinated petite cut filet mignon and cracked pepper with red wine demi-glace and maître d' butter

## Steak Modiga 20

hand-cut tenderloin medallions, bread crumbs, white wine lemon garlic sauce, sautéed mushrooms, and provolone

## Ribeye Steak 32

usda choice, hand cut delmonico steak

## Pork Porterhouse 21

grilled pork chop, sweet bourbon-pepper jam, and crispy fried shallot

RARE cool, red center    MEDIUM RARE warm red center, with a hint of pink    MEDIUM warm pink center    MEDIUM WELL some pink    WELL DONE no pink, cooked all the way through

*We do not recommend, nor take responsibility for the quality of steaks cooked well done.*

## Steak Enhancements 3

Bleu Cheese Crust  
Cognac Peppercorn Cream  
Balsamic Reduction

## Sides 4

Journey Fries  
Sautéed Mushrooms & Onion  
Sautéed Baby Green Beans  
Baked Potato  
*salt roasted, butter, and sour cream*  
Baked Sweet Potato  
*topped with cinnamon butter*

## Signature Sides 5

H&B Bacon Mac & Cheese  
Grilled Asparagus  
Loaded Baked Potato  
*H&B bacon, cheese sauce, sour cream, and chive*  
Loaded Sweet Potato  
*cinnamon butter, brown sugar, pecans, and toasted marshmallow*

## Entrées

Served with the choice of a side. Substitute with a Journey Signature Side for \$1. Pasta dish does not include side.

## Seafood Scampi Pasta 18

shrimp, scallops, white wine, lemon garlic butter, and angel hair pasta

## Lemon Chicken Scaloppini 17

sautéed chicken breast, shallot, artichoke, mushrooms, cavatelli pasta, and lemon-white wine sauce

## Grilled Mango Salmon 20

grilled salmon filet, mango-pepper glaze, and mango pico de gallo

## House Made Desserts

Add a scoop of vanilla bean ice cream to any dessert for \$3.

## Chef's Special Recipe Cheesecake 8

with strawberries 9

## Caramel Pecan Fudge Cake 9

rich chocolate cake, chocolate fudge mousse, caramel, toffee, and pecans

## Lemon Berry Mascarpone Cake 7

lemon cake, mixed berries, cinnamon streusel, and mascarpone cream

## Crème Brûlée 8

decadent french vanilla bean custard with a crisp caramel shell and fresh berries