

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

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

Petite Filet Mignon 26

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

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 Brulée 8

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