

JOURNEY

Starters

Crab Cakes \$15

cast iron seared, jumbo lump crab meat, panko bread crumbs, Chesapeake sauce

Seared Sea Scallops \$16

jumbo scallops, creamed spinach, roasted pepper, bacon lardon

Traditional Shrimp Cocktail \$12

jumbo shrimp, lemon, cocktail sauce

Tuscan Chicken Flatbread \$8

grilled chicken, spinach, artichoke, red pepper sauce, italian cheeses

Portabella Fries \$8

thick-sliced portabella mushroom, buttermilk breading, herb ranch dip

Soup & Salad

French Onion Soup \$6

beef broth, caramelized onion, aged sherry, garlic crouton, provolone cheese

Journey Baked Potato Soup \$6

creamy soup of hearty potatoes with bacon, cheddar, chives

House Salad \$5

mixed field greens, choice of dressing, bacon, tomato, red onion

Caesar Salad \$6

romaine lettuce, tomato, parmesan, crouton with classic caesar dressing

Spinach Salad \$8

baby spinach, dried cranberry, toasted almond, red onion, feta cheese, poppy seed vinaigrette

add grilled chicken to any salad \$3.50

House Made Dressings

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

Burgers & Sandwiches

Served on a toasted roll with beer battered fries.

Journey Burger \$12

hand-ground, char-grilled burger, shredded lettuce, tomato, red onion, house made bread & butter pickles, choice of cheese

Mushroom Swiss Burger \$12

hand-ground char-grilled burger, portabella mushrooms, caramelized onions, gruyere cheese, garlic aioli

Nashville Hot Fried Chicken Sandwich \$15

marinated & double breaded fried chicken breast, buttermilk ranch, house made bread & butter pickles, lettuce, tomato, salt and pepper bun
also, available in mild buttermilk breaded

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, au jus
12oz. petite cut \$25 16oz. king cut \$32

Filet Mignon \$37

8oz USDA choice center cut beef tenderloin, scarlet
demi-glace, maitre d' butter

Surf & Turf market price

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

Steak Skewers \$22

marinated beef tips, bell pepper, onion, coriander
rub, roasted pepper steak sauce

Pepperloin \$25

petite cut filet mignon, cabernet marinade, cracked
scarlet, demi-glace, maitre d' butter

Steak Modiga \$20

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

Ribeye Steak \$32

USDA choice, hand cut delmonico steak,
maitre d' butter

Applejack Pork Chops \$20

grilled pork chop, applejack whiskey glaze, fried
apple, cinnamon butter

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

with purchase, not available a la carte

Bleu Cheese Crust \$3

Butterflied Fried Shrimp \$6

Grilled Shrimp Skewer \$8

Lobster Tail MKT

3 Jumbo Seared Scallops MKT

Sides \$4

Roasted Garlic Mashed Potatoes

Journey Fries

Sautéed Mushrooms & Onion

Creamed Baby Spinach

Baked Potato

salt roasted, butter, sour cream

Baked Sweet Potato

topped with cinnamon butter

Signature Sides \$5

Bacon Mac & Cheese

Grilled Asparagus

Loaded Baked Potato

bacon, cheese sauce, sour cream, chive

Loaded Sweet Potato

cinnamon butter, brown sugar, pecans,
toasted marshmallow

Entrées

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

Twin Lobster Tails MKT

two broiled cold water lobster tails served with fresh
lemon, drawn butter

Taverne Peppercorn Chicken \$15

grilled chicken breast "au poivre", sauteed
mushrooms, caramelized onion, brandy dijon cream
sauce

Lemon Chicken Scaloppini \$17

sautéed chicken breast on a bed of sauteed spinach with
shallot, artichoke, lemon-white wine sauce

Fried Shrimp \$15

one dozen panko breaded butterflied jumbo shrimp
served with traditional cocktail tartar sauce

Grilled Salmon \$22

hand-trimmed salmon fillet, lemon,
garlic-herb butter

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, pecans

Lemon Berry Mascarpone Cake \$7

lemon cake, mixed berries, cinnamon streusel,
mascarpone cream

Warm Beignets \$9

sweet fried donut, powdered sugar, raspberry sauce,
chocolate ganache