

Valentine's Features

Available February 12 -15.

JUMBO LUMP CRAB DIP 18 MGF

Lump Crab, Rich and Decadent Blend of Cheeses,
White Corn Tortilla Chips

FILET OSCAR* 48 GF

Premium 8 oz. Angus Filet, Sautéed Lump Crab Meat,
Asparagus, Blistered Yukon Gold Potatoes, Béarnaise

SOUTH AFRICAN LOBSTER TAIL & FILET* 50 GF

South African Lobster Tail, 5 oz Premium Angus Petite Filet, Blistered
Yukon Gold Potatoes, Glazed Heirloom Carrots, Drawn Butter

SEARED HALIBUT 36

Jasmine Rice, Saffron-Tomato Broth, Fennel

CHOCOLATE CHERRY ESPRESSO MARTINI 13

Smirnoff Vanilla Vodka, Dirty Chocolate Liqueur,
Cherry Liqueur, Housemade Coldbrew

LOVE POTION 13

Hirsch Single Barrel, Fresh Lemon, Strawberry Basil Simple Syrup

Please make us aware of any food allergies.

GF Items come naturally free of gluten **MGF** Items may be prepared gluten-free

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness.

Juniper

GRILL

Starters

BRISKET QUESADILLA 17

Slow Smoked BBQ Brisket, Monterey Jack, Jalapeño, Caramelized Onion, Sour Cream, Cilantro Crema, Pico de Gallo

DIP TRIO 15 GF

Jalapeño Queso Blanco, Fresh Guacamole, Fire Roasted Tomato Salsa, White Corn Tortilla Chips

JUMBO LUMP CRAB DIP 18 MGF

Lump Crab, Rich and Decadent Blend of Cheeses, White Corn Tortilla Chips

AHI TUNA WONTONS* 16

Rare-Seared, Fried Wonton, Avocado, Mango Purée, Chipotle Drizzle

For the Table

SIGNATURE CAST IRON SKILLET CORNBREAD 7

Valentine's Day Features

FILET OSCAR* 48 GF

Premium Angus Filet, Sautéed Lump Crab Meat, Asparagus, Blistered Yukon Gold Potatoes, Béarnaise

SOUTH AFRICAN LOBSTER TAIL & FILET* 50 GF

South African Lobster Tail, 5 oz Premium Angus Filet, Blistered Yukon Gold Potatoes, Glazed Heirloom Carrots, Drawn Butter

COQ AU VIN 26

Braised Chicken, Red Wine Demi, Carrots, Pearl Onion, Yukon Gold Mashed

WOOD GRILLED RACK OF LAMB* 34 GF

Cabernet Demi-Glace, Blistered Yukon Gold Potatoes

12 OZ. PRIME RIB* 42 GF

Burgundy Mushrooms, Yukon Gold Mashed, Creamy Horseradish, Au Jus | *Limited Availability*

SEARED HALIBUT 36

Jasmine Rice, Saffron-Tomato Broth, Fennel

Soups & Salads

CHICKEN TORTILLA SOUP 6

JUNIPER HOUSE 7 MGF

Organic Greens, Local Bacon, Tomatoes, Red Onion, Jicama, Cotija Cheese, Cornbread Croutons

CAESAR SALAD 7 MGF

Chopped Romaine, Cornbread Croutons, Shaved Parmesan

SWEETHEART SALAD 8 GF

Organic Greens, Strawberries, Goat Cheese, Almonds, Balsamic Vinaigrette

Desserts

BLACK FOREST CHOCOLATE TORTE 9 GF

Luxardo Cherry Chocolate Sauce, Whipped Cream, Luxardo Cherry

NEW YORK STYLE CHEESECAKE 10

Strawberry Sauce, Chocolate Covered Strawberry, Whipped Cream

VANILLA CREME BRÛLÉE 9 GF

KEY LIME PIE 9

SIGNATURE CORNBREAD DESSERT 9

Strawberry Sauce, Fresh Berries, Sarris French Vanilla Ice Cream

TWO SCOOPS OF SARRIS ICE CREAM 6.5

Add Milk Chocolate Hard Coat +1

Juniper Favorites

ALL NATURAL ROTISSERIE CHICKEN 22 GF

Dry-Rubbed, Yukon Gold Mashed, Wood Grilled Asparagus, Chimichurri | *Limited Availability*

SHRIMP & CRAB ENCHILADAS 21

Rich Lobster Mornay Sauce, Monterey Jack, Pico de Gallo, Cilantro Crema

CHILEAN SEA BASS 36

Horseradish Crust, Wasabi Glaze, Wood Grilled Asparagus

WOOD GRILLED SALMON* 25 GF

Simply Grilled, Wood Grilled Asparagus

Add Jalapeño Honey Mustard or Honey Chipotle Glaze +2

JUMBO LUMP CRAB CAKES 36

Blistered Yukon Gold Potatoes, Roasted Vegetables, Chipotle Remoulade

SMOKEHOUSE PLATTER 22 GF

Slow Smoked Baby Back Ribs, Beef Brisket, Yukon Gold Mashed

All Brisket 24 | All Ribs 26

SLOW ROASTED SHORT RIB 25

Yukon Gold Mashed, Succotash, Short Rib Sauce

PREMIUM ANGUS CENTER CUT 8 oz. FILET* 40 GF

Wood Grilled Asparagus

Add Caramelized Onions, Gorgonzola or Horseradish Crust +3

CHIPOTLE SKIRT STEAK* 30 GF

Yukon Gold Mashed, Chipotle Drizzle

14 OZ. STRIP STEAK* 38 GF

Cajun Compound Butter, Fried Smashed Sweet Potatoes

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