

APPETIZERS

Chesapeake Bay Blue Crab Cake

Pan-fried, served with house-made sweet corn and bacon succotash, mustard tarragon cream and topped with crispy leeks. \$11.99

Jason's Wings

Half \$6.99 / Full \$10.99

Soon to be famous, our "boneless wings" are served with house barbeque and buffalo sauces and accompanied by fresh-cut celery and ranch dressing.

The Lettuce Wraps

Delicious spiced chicken served alongside Asian slaw, crispy rice noodles and spicy bean sprouts. Served with chilled lettuce cups, sweet chili and cilantro tamarind dipping sauces. \$8.99

Shanghai Potstickers

Traditional dumplings filled with chicken and veggies. Served with a light soy dipping sauce. \$6.99

Calamari Fritto Misto

Fried golden brown with banana rings, tossed with toasted garlic and served with our spicy remoulade and marinara sauces. \$8.99

The Inevitable Spring Rolls

Our delicious version of an Asian classic is hand-rolled daily and served with two tasty sauces. \$6.99

Classic Spinach Dip

Sautéed artichoke hearts, onions and chopped spinach are folded into a creamy cheese sauce. Served with rustic toast points. \$7.99

SOUPS

Add a cup of soup to any entrée for \$3.99.

Lobster Bisque

A classic creamy seafood soup with sherry and crème fraîche. cup \$4.99 bowl \$6.99

Today's Soup

Ask about our chef's house-made daily offering.

SANDWICHES

All sandwiches are served with your choice of fries, house-made chips or onion rings. Substitute grilled asparagus or Asiago potato cakes for \$2.00

Balsamic Grilled Chicken

Marinated in fresh herbs and balsamic vinaigrette, topped with house-made oven-dried tomatoes, fresh Mozzarella and basil aioli. Served on toasted focaccia hoagie. \$10.99

Jason's House Burger*

A half pound of Black Angus beef grilled how you like it then all dressed up with applewood smoked bacon, melted cheddar, peppered mayo and house BBQ sauce. Served on a toasted brioche bun. \$10.99

The Crab Cake Sandwich

A whopping portion of our popular crab cake rests on a toasted brioche bun with lettuce, tomato, onion and our Cajun remoulade. \$14.99

j. liu
restaurant & bar

SALADS

Add a House, Wedge or Garden Salad to any entree for \$3.99.

The House Salad

Mesclun greens, cucumbers, red onions, Roma tomatoes and green peppers tossed with our balsamic vinaigrette. Finished with toasted sunflower seeds and Gorgonzola crumbles. \$5.99

The Garden Salad

Mixed greens, carrots, Roma tomatoes, red onions and red cabbage. Topped with shredded Mozzarella, croutons and choice of dressing. \$5.99

Strawberry Pecan Salad

Mixed greens, strawberries, smoked bacon, candied pecans and a sprinkling of Gorgonzola tossed in our sweet and sour vinaigrette. \$6.99

Traditional Caprese Salad

Slices of fresh Mozzarella and vine-ripened tomatoes are served over mixed greens, drizzled with balsamic vinaigrette, finished with fresh basil. \$7.99

The Wedge Salad

Crisp iceberg wedge topped with diced tomatoes, smoked bacon and our delicious ranch dressing. Finished with a sprinkling of Gorgonzola crumbles. \$5.99

Make it an Entrée!

Grilled Chicken \$2.99

Grilled Tenderloin Tips \$4.99

Grilled Salmon \$3.99

Crab Cake \$5.99

Grilled Tilapia \$3.99

Sautéed Shrimp \$4.99

The Salmon Salad*

Light and Healthy! Marinated salmon and asparagus are grilled and placed over mixed greens and Roma tomatoes, tossed in our signature house Italian with a sprinkling of Gorgonzola cheese. \$14.99

Crispy Chicken Salad

Boneless breast of chicken is breaded, perfectly seasoned and cooked golden brown. Served over chilled greens tossed with hard boiled eggs, bacon, cucumbers, red cabbage, shredded Mozzarella and our house-made ranch dressing. \$10.99

The Asian Chicken Salad

Wok-seared shaved chicken breast, mandarin oranges, green onions, red cabbage and carrots, tossed in Jason's original sesame vinaigrette. Finished with crispy noodles and toasted sesame seeds. \$10.99

Grilled Chicken Salad

Herb-grilled chicken breast served over Mesclun greens, artichoke hearts and Roma tomatoes. Tossed in our house-made balsamic vinaigrette. Finished with candied pecans and crumbled Gorgonzola. \$10.99

ASIAN FARE

Served with steamed rice. Substitute fried rice for \$1.00

A "Combo" is any combination of chicken beef, and shrimp, tofu or vegetables.

Jason's Spicy Chicken

Lightly dusted chicken breast fried to perfection and stir-fried in Jason's general Tso's sauce. \$12.99

Sesame Chicken

Golden brown chicken breast stir-fried in our sweet brown sesame sauce. Delicious! \$12.99

Mongolian Beef

Slices of beef tenderloin wok-seared with scallions and yellow onions in a savory brown sauce, served on crispy rice noodles. \$15.99

Jason's Signature Fried Rice

Unforgettable long grain rice, wok-seared with eggs, bean sprouts, scallions and a light soy sauce with choice of chicken, beef, or shrimp. \$9.99 / Combo \$11.99

Szechuan from the Sea or Land

Your choice of chicken, beef or shrimp tossed with Asian veggies in a traditional spicy garlic sauce. \$12.99 / Combo \$14.99

Columbus' Best Phad Thai

Soft rice noodles stir-fried with chicken, beef or shrimp in a spicy Thai sauce. \$12.99 / Combo \$14.99

Jason's Stir-Fry

A heaping portion of vegetables stir-fried with your choice of chicken, beef or shrimp. \$12.99 / Combo \$14.99

Sweet & Sour Chicken

Lightly dusted chunks of breast meat tossed with pineapple, carrots, yellow onion, and green peppers in our tangy sweet and sour sauce. \$12.99

Lo Mein

Fresh egg noodles stir-fried with yellow onions, carrots, scallions, and bean sprouts in a light brown sauce with choice of chicken, beef, or shrimp. \$12.99 / Combo \$14.99

JASON'S GRILL

At Jason's, we serve only the finest natural beef, no growth hormones, steroids, artificial ingredients, or antibiotics. 100 % natural choice beef, center cut, aged for superior flavor and tenderness. It's The Way Beef Should Be!

Jason's 8 oz. Filet*

100 % natural center cut is accompanied by balsamic-grilled asparagus, Asiago potato cakes and veal demi-glaze.

Jason's 8 oz. Filet \$29.99 Tina's 6 oz. Filet \$25.99

14 oz. Natural Ribeye*

This mouth-watering, tender cut is served with Asiago potato cakes and fresh green beans. \$28.99

8 oz. Bistro Steak*

Perfectly seasoned, char-grilled and topped with our chili lime butter. Served with garlic mashed potatoes and crispy onion straws. \$20.99

Bridge Street Surf and Turf*

Your choice of our finest 6 oz. or 8 oz. filet plated with shrimp scampi, grilled salmon, crab cake or bacon-wrapped scallops topped with lemon herb butter sauce. Served with garlic mashed potatoes and roasted root vegetables.

6 oz. \$30.99 8 oz. \$34.99

Hunan Glazed Pork Chops*

Thick-cut, char-grilled and finished with our Hunan barbeque glaze. Served with garlic mashed potatoes and ginger glazed carrots.

Single Chop \$15.99 Double Chop \$20.99

Add any sauce or topping to make your meal just the way you like it!

Oscar Style	
Jumbo lump crabmeat and hollandaise	\$6.99
Au Poivre	
Green peppercorn and cognac sauce	\$3.99
Béarnaise	\$2.99
Gorgonzola Crust	\$2.99
Cabernet Veal Demi-Glaze	\$1.99
Lemon Herb Butter Sauce	\$1.99

SEAFOOD

Potato and Herb Crusted Tilapia

Mild, flaky whitefish is topped with crispy potato crumbs, fresh herbs and Parmesan cheese. Served with whipped Idaho potatoes, sautéed green beans and a light horseradish cream. \$18.99

Diver Sea Scallops*

Fresh diver sea scallops are pan-seared golden brown and served with a redskin potato and leek hash, red onion marmalade and a citrus butter sauce. \$24.99

Chesapeake Bay Blue Crab Cakes

Pan-fried and served with roasted root vegetables and house-made sweet corn and bacon succotash, then finished with a mustard tarragon cream sauce. \$22.99

Chilean Sea Bass

This flaky, buttery whitefish is pan-roasted to perfection and served over shrimp risotto with warm fennel and roasted tomato salad. \$25.99

Hoisin Glazed Salmon*

Grilled Atlantic salmon brushed with our house-made Hoisin glaze. Served with coconut Basmati rice, ginger glazed carrots, snow peas, and a sriracha butter sauce. \$19.99

ITALIAN

Chicken Milanese

Boneless breast of chicken lightly breaded and pan fried golden brown. Topped with smoked provolone and then finished in our oven. Accompanied by Penne Alfredo set on our house marinara, and garnished with a fresh basil salad. \$16.99

Pasta Diavolo

Garganelli egg pasta tossed in a zesty tomato cream with shrimp, chorizo sausage, seared red peppers and fresh scallions. Topped with pine nuts and Parmesan cheese. \$15.99

Grilled Chicken Alla Bruschetta

Marinated breast of chicken alongside herbed linguini, roasted vegetables and Tuscan toast points. Finished with chilled Roma tomatoes and fresh herbs in a fruity extra virgin olive oil accented by aged balsamic reduction. \$16.99

Chef's Daily Risotto

We start with only the finest imported Arborio rice and create something different every day. Ask your server for today's selection.

Roasted Chicken Cavatappi

Wild mushrooms, roasted chicken, asparagus, corn and cavatappi tossed in our own garlic cream sauce. Accented with a drizzle of white truffle oil. \$14.99

Pasta Marsala

Grilled chicken, Prosciutto di Parma, fresh peas and tomato all tossed with Garganelli egg pasta and our marsala cream. Sprinkled with fresh Parmesan. \$14.99

Classic Pepperoni Flatbread

Our cracker-thin crust with house-made marinara, provolone, pepperoni, caramelized onions, banana peppers and a light sprinkling of fresh herbs. \$12.99

Parma Prosciutto Flatbread

Delicious, flaky crust is topped with provolone, imported Prosciutto di Parma, mushrooms, caramelized onions, goat cheese, fresh herbs, and a light drizzle of white truffle oil. \$12.99

Traditional Margherita Flatbread

Extra virgin olive oil, sliced Roma tomatoes, fresh Mozzarella and fresh basil. Fantastico! \$11.99

Gratuity of 20% will be added to parties of 6 or more. • \$2.00 split plate charge. Visit www.jliurestaurant.com

Ask about our banquet and catering facilities.

*Consuming raw or undercooked meats, poultry, seafood or eggs may pose an increased risk of foodborne illness.