

APPETIZERS

Calamari

Fried golden brown, tossed with red peppers and jalapeño peppers in a sweet, Thai chili sauce. \$9.99

Boneless Chicken “Wings”

Tender bites of white meat, lightly coated and fried then served with three sauces: tamarind BBQ, house hot sauce, and buttermilk ranch dressing. Half order – \$6.99 Full order – \$9.99

Margarita Flatbread

Our house seasoned flatbread topped with tomatoes, basil, fresh Mozzarella cheese and a dusting of Asiago and Parmesan cheeses. \$8.99

Steamed Mussels

Prince Edward Island mussels steamed in white wine with shallots, butter, diced tomatoes, jalapeño slices and Parmesan cheese. Garnished with toast points. \$9.99

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 cashew dipping sauces. \$8.99

Spring Rolls

Our delicious version of an Asian classic! Filled with cabbage and carrot, served with sweet chili and soy dipping sauces. \$6.99

Shanghai Potstickers

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

Meatballs

Three of our housemade meatballs simply presented with marinara and Pecorino Romano cheese. \$8.99

Formaggio Classico

Three chef selected cheeses accompanied by crackers and accoutrements. \$13.99

Artichoke Heart Fritters

Artichoke hearts lightly breaded and fried golden crispy, then served with lemon basil aioli. \$6.99

SOUPS

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

Lobster Bisque

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

Today’s Soup

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

SALADS

\$2 off any side salad with purchase of an entrée

House Salad

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

Grilled Caesar Salad

Grilled romaine lettuce draped with Caesar dressing and finished with focaccia crouton and freshly grated Parmesan cheese. \$6.99

Miso Salad

Spinach, mesclun and romaine greens tossed in miso vinaigrette and topped with diced cantaloupe, tomatoes, avocado and spicy candied cashews. \$6.99

The Wedge Salad

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

j. liu
restaurant & bar

ENTREE SALADS

Crab Cake Bradford Salad

Pan-seared Chesapeake Bay Blue crab cake served over mixed greens with strawberries, smoked bacon, candied pecans and a sprinkling of Gorgonzola cheese, tossed in our house sweet & sour dressing. \$13.99

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. \$12.99

Grilled Chicken Salad

Herb-grilled chicken breast served on Mesclun greens tossed in balsamic vinaigrette with marinated artichoke hearts, Roma tomatoes and shredded Mozzarella cheese. \$11.99

Crispy Chicken Salad

Boneless breast of chicken, breaded, perfectly seasoned and cooked golden brown. Served over chilled greens and garnished with chopped hard-boiled egg, bacon, red cabbage and shredded Mozzarella cheese. \$11.99

AMERICAN

The Filet*

8 oz. center-cut of beef, pan-seared and served with balsamic grilled asparagus, Asiago potato cakes and veal demi-glaze. \$31.99

Jason's Filet Oscar*

Our tender 8 oz. filet mignon crowned with crabmeat and Béarnaise sauce. Served with garlic whipped potatoes and balsamic grilled asparagus. \$36.99

Bridge Street Surf and Turf*

Our 8 oz. filet mignon topped with Béarnaise sauce and served with caramelized sea scallops, a julienne of fresh vegetables and garlic whipped potatoes. \$36.99

Macaroni and Cheese

Not your mom's recipe! Made with Gruyere and sharp white cheddar cheese and accented with tomato bits and jalapeño peppers to give just a hint of spice then topped with bread crumbs and bacon. Served with your choice of 4 oz. seared beef tenderloin or sea scallops. \$24.99

Sirloin Steak*

A sirloin medallion of beef, pan-seared and served with a julienne of fresh vegetables and parsley buttered redskin potatoes then finished with a bleu cheese sauce. \$18.99

J. Liu 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 tamarind BBQ sauce. Served on a toasted kaiser bun. \$10.99

Potato and Herb Crusted Tilapia

Mild, flaky whitefish is topped with crispy potato crumbs, fresh herbs and Parmesan cheese. Served with garlic whipped Idaho potatoes, sautéed green beans and a light horseradish cream. \$17.99

Chilean Sea Bass

This flaky, buttery whitefish is pan-seared and served over roasted red pepper risotto then crowned with an orange fennel and roasted tomato salad. \$29.99

Atlantic Salmon

Pan-seared salmon served with sweet corn polenta cake, grilled asparagus and finished with a lemon beurre blanc. \$19.99

Parmesan Crusted Sea Scallops

Fresh diver scallops are pan-seared with a Parmesan cheese crust and served with a julienne of fresh vegetables and a sweet corn polenta cake, with a carrot ginger beurre blanc. \$25.99

The Crab Cake Sandwich

A whopping portion of our popular crab cake rests on a toasted kaiser bun with lettuce, tomato, onion and lemon basil aioli. \$12.99

Crab Stuffed Swai

A sweet, mild fish from Southeast Asia, inlaid with Maryland crab stuffing and baked. Finished with a choron sauce, parsley buttered redskin potatoes and green beans. \$18.99

Balsamic Grilled Chicken Sandwich

Marinated in fresh herbs and balsamic vinaigrette, topped with house-made oven-dried tomatoes, fresh Mozzarella and basil aioli. Served on toasted focaccia bread. \$9.99

ASIAN FARE

◆ Served with steamed rice. Substitute fried rice or brown rice for \$1

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 with crispy rice noodles. \$16.99

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

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 \$10.99

Columbus' Best Phad Thai

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

Classic Stir-Fry ◆

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

Lo Mein

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

Mala Green Beans ◆

Your choice of chicken, beef, shrimp or tofu stir-fried with green beans, onions and scallions in a spicy Hoisin flavored brown sauce. \$12.99 / Combo \$14.99

ITALIAN

Chicken Milanese

Crispy, boneless breast of chicken lightly breaded and topped with Provolone cheese, accompanied by Linguini Alfredo set on housemade marinara. \$14.99

Pasta Diavolo

Garganelli pasta tossed in a zesty tomato cream with shrimp, spicy Italian sausage and sautéed red peppers, sprinkled with fresh scallions and Parmesan cheese. \$15.99

Veal Tosca

Egg and herb battered veal cutlets, sautéed and set on a creamy chive risotto and garnished with tomato garlic relish. \$17.99

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.

Gratuity of 20% will be added to parties of 6 or more. • \$2.00 split plate charge. Ask about our banquet and catering facilities.

Pasta and Meatballs

Bucatini pasta and marinara sauce served with our housemade meatballs, Pecorino Romano cheese and garlic toast points. \$13.99

Grilled Chicken Alla Bruschetta

Marinated breast of chicken plated alongside linguini, sautéed green beans and Tuscan toast points, then topped with chilled Roma tomatoes and basil in extra virgin olive oil and accented with a balsamic glaze. \$14.99

Classic Shrimp Scampi

Butterflied shrimp baked in lemon garlic butter sauce and set on linguini tossed with oven-dried tomatoes, spinach and a sprinkle of Asiago cheese. \$18.99

Pasta del Mare

Fresh mussels, shrimp, crabmeat and scallops sautéed in white wine and tossed with tri-colored fettuccini in a garlic cream sauce. \$22.99

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

Gluten-free menu available upon request.

Join Us for Sunday Brunch Buffet, 11:00 a.m. to 2:00 p.m. – The Best in Town!