



PRIVATE DINING ROOMS

All rooms are designed to hold an intimate sit-down dinner for you and your guests.

• ROOMS •

Room #1 holds up to 22 people

Room #2 holds up to 32 people

Room #3 holds up to 43 people*

**Note: Room #3 is a secluded seating areas, not an enclosed room*

Each room requires a \$50 room fee to guarantee the room is designated for you and your guests only (during the scheduled hours of your event.) There is a \$50 deposit required to reserve a room.

• MENU •

Events with 25 or more guests are required to use our BANQUET DINNER MENU (please ask our Sales Manager for a copy). Events with 20 or more guests may choose either our LIMITED A LA CARTE MENU or the BANQUET DINNER MENU. Events with fewer than 20 guests may choose either our LIMITED A LA CARTE MENU or the restaurant's regular dinner menu. For the LIMITED A LA CARTE MENU (see back), you may choose 2 appetizers, 4 entrées and 2 desserts (you may opt to offer preset hors d'oeuvres and/or an assortment of miniature desserts—please see our Sales Manager.) You may personalize your menu with a heading appropriate to your event (i.e. "Congratulations Joe & Mary!") You have the option of removing the prices from the menu. All parties of 25 people or more are REQUIRED to pre-order.

• BEVERAGE •

If guests are paying cash for their drinks, they are welcome to help themselves to the bar. We do not setup a private bar in the rooms. If you would like beverages included for your guests, you will pay on consumption and your server will cocktail your drinks. You determine whether you want just soft drinks included or all beverages, including alcohol. You also have the option to setup a beverage station in your room that will consist of any of the following: cans of soda, bottles of beer and bottles of wine. Guests will help themselves and you will be charged for any opened cans or bottles.

• ADDITIONAL •

Decorations must be discussed with our Sales Manager prior to your event. You may choose napkin and accent colors to coordinate with any decorations. We have 23 different colors to choose from. For special occasions, we would be happy to order a cake from our bakery, Pascale Bakehouse (please see our Sales Manager for a cake menu.)

If you have any questions, comments or concerns, please feel free to contact:

Heather McArthur – Sales Manager
(315)437-1461 x201 • heather@justins-grill.com

INSERT HEADING HERE

• APPETIZERS •

Soup of the Day • Cup \$3.25 • Bowl \$4.5

Shrimp Cocktail • \$8.5

Five chilled jumbo shrimp with our spicy house cocktail sauce

Hawaiian Ahi Tuna • \$9

Sesame crusted, seared rare, Asian slaw, wasabi and ginger sauce

Calamari Fritti • \$8.5

Lightly breaded and fried with parmesan pesto cream and marinara

Crab Cakes • \$10

Traditional Maryland recipe with roasted red pepper aioli

Risotto del Giorno • \$9

Selection changes daily

• ENTRÉES •

Entrées include house salad with Italian vinaigrette dressing, vegetable garnish and baked potato

Prime Rib • \$25

10oz slow roasted rib eye served au jus

NY Strip Steak • \$27

12oz of certified Angus goodness

Filet Mignon • \$27

Hand cut 8oz tenderloin steak

“Drunken” Flank Steak • \$22

10oz, marinated with bourbon, soy sauce and shallots

Chicken Milanaise • \$17

Romano bread crumb crusted cutlet with tomato cucumber salad garnish

Herb and Garlic Chicken • \$18

Marinated 10oz boneless breast, simply grilled

Grilled Salmon • \$22

Boneless Norway fillet with béarnaise sauce

Jumbo Sea Scallops • \$26

Broiled with our lemon garlic herb butter

Tonno Alla Puttanesca • \$21

Grilled fresh tuna and our classic spicy tomato sauce with olives, capers and herbs

Lobster Tails • \$32

Twin 5oz cold water tails with drawn butter and lemon

Lasagna Treviso • \$18

Fresh spinach pasta layered with ricotta, mozzarella, locatelli, grilled radicchio and roma tomato sauce

Penne Alla Vodka • \$19

Tossed with grilled chicken, spinach, mushrooms and creamy tomato vodka sauce

Surf and Turf • \$10

Add a 5oz lobster tail to any entrée

• DESSERT •

\$6

Decadent Chocolate Cake

Tiramisu

Carrot Cake with Cream Cheese Frosting

Traditional NY Style Cheesecake