



◆ DINNER MENU ◆

◆STARTERS◆

<b>Jumbo Shrimp Cocktail</b>	<b>\$7.95</b>
Five Chilled Gulf Shrimp with House Cocktail Sauce	
<b>Maryland Crab Cakes</b>	<b>\$10.50</b>
Traditional Chesapeake Recipe with Remoulade Sauce	
<b>Coconut Crunchy Shrimp</b>	<b>\$8.95</b>
Served with our Chili Mango Dipping Sauce	
<b>Sesame Crusted Ahi Tuna</b>	<b>\$8.95</b>
Seared Rare, with Asian Slaw and Soy Ginger Glaze	
<b>Crispy Calamari</b>	<b>\$6.95</b>
Lightly Dusted and Fried, with Marinara Sauce	
<b>Buffalo Chicken Tenders</b>	<b>\$5.95</b>
Spicy Jumbo Tenders, Celery and Blue Cheese Dressing	

◆SOUPS & SALADS◆

<b>French Onion Soup</b>	<b>\$4.95</b>
Classic Gratinee with Lots of Swiss and Mozzarella	
<b>Soup Du Jour</b>	<b>\$3.95</b>
Made Fresh and Delicious Every Day by Our Chef	
<b>House Salad</b>	<b>\$4.25</b>
Mixed Greens and Garden Veggies with Choice of Dressing	
<b>Caesar Salad</b>	<b>\$4.25</b>
Romaine with Caesar Dressing, Croutons and Parmesan	
<b>Wedge Salad</b>	<b>\$4.95</b>
Iceberg Lettuce, Red Onion, Bacon, Creamy Blue Cheese Dressing	
<b>Greek Salad</b>	<b>\$4.95</b>
Mixed Greens, Tomato, Cucumber, Onion, Calamata Olives, Feta, Pepperoncini and Red Wine Vinaigrette	
<b>Caprese Salad</b>	<b>\$6.95</b>
Tomatoes, Fresh Mozzarella, Fresh Basil Vinaigrette	
<b>Signature Salad</b>	<b>\$5.95</b>
Baby Lettuces, Poached Pear, Blue Cheese, Candied Pecans, Champagne Vinaigrette	

◆SIDE DISHES◆

Side Dishes Offered Separately for \$2.50

French Fries

Baked Potato

Garlic Mashed Potatoes

Onion Rings (Add \$1.00)

Sautéed Green Beans

Macaroni and Cheese

White and Wild Rice Pilaf

Asparagus (Add \$1.00)

All Entrees (Except Pasta) are Served with a

Fresh Vegetable Garnish and One Side Choice...

Add a House or Caesar Salad or Cup of Soup Du Jour for an Additional \$2.50

◆STEAKS & PRIME RIB◆

Our Steaks are Rubbed with Our Savory Spice Blend, Char-Grilled to Order and Brushed with Our Garlic Herb Butter

\*Add Béarnaise or Horseradish Cream for Your Steak, \$1.00

<b>Filet Mignon 7 oz / 9 oz</b>	<b>\$20.95 / \$24.95</b>
Black Angus Tenderloin	
<b>New York Strip 12 oz</b>	<b>\$24.95</b>
Famous for Flavor	
<b>Delmonico 12 oz</b>	<b>\$22.95</b>
Juicy, Well Marbled Rib Eye	
<b>"Korean" Flank Steak 10 oz</b>	<b>\$16.95</b>
Marinated with Bourbon, Soy and Sesame	
<b>Prime Rib 8 oz / 12 oz / 16 oz</b>	<b>\$17.95 / \$22.95 / \$26.95</b>
Slow Roasted Boneless Rib Eye, Au Jus	

◆CHEF SPECIALTIES◆

<b>Filet "Au Poivre" 7 oz / 9 oz</b>	<b>\$22.95 / \$26.95</b>
Pepper Crusted, Pan Seared, Cognac Cream Sauce	
<b>Blue Cheese Filet 7 oz / 9 oz</b>	<b>\$22.95 / \$26.95</b>
Broiled Blue Cheese Crust, Port Wine Glaze	
<b>"Down Under" Lamb Rack</b>	<b>\$25.95</b>
Roasted Rack of New Zealand Lamb, Dijon Tarragon Sauce	
<b>Cajun Prime Rib</b>	<b>\$22.95</b>
Spice Rubbed and Grill Blackened	

<b>Teriyaki Tenderloin Kebabs</b>	<b>\$18.95</b>
Marinated Tips Skewered with Veggies, Soy Ginger Glaze	
<b>Pork Rib Chop      Single / Double</b>	<b>\$13.95 / \$ 16.95</b>
Center Cut, with Creamy Balsamic Onions	

**\*How We Cook Our Steaks\***

**RARE**- Red, Cool Center ~ **MEDIUM RARE**-Red, Warm Center

**MEDIUM**-Pink Center ~ **MEDIUM WELL**-Slightly Pink Center

**WELL**-Broiled Through, No Pink

**Not Responsible for Tenderness of Steaks Ordered Well Done.**

**◆FRESH FISH AND SHELLFISH◆**

<b>Norway Salmon Fillet</b>	<b>\$16.95</b>
Grilled, with Béarnaise Sauce	
<b>Sesame Crusted Ahi Tuna</b>	<b>\$19.95</b>
Seared Rare, with Sesame Ginger Glaze	
<b>Jumbo Sea Scallops</b>	<b>\$21.95</b>
Broiled with Our Special Garlic Herb Butter	
<b>Lobster Tails</b>	<b>\$28.95</b>
Twin 5 oz Cold Water Tails with Drawn Butter and Lemon	
<b>Broiled Seafood Platter</b>	<b>\$28.95</b>
Shrimp, Scallops, Fish and Lobster	
<b>Fresh Fish of the Day</b>	<b>Market</b>

**◆CHICKEN AND PASTA◆**

<b>Herb and Garlic Chicken</b>	<b>\$13.95</b>
Marinated Boneless Skinless Breast, Simply Grilled	
<b>Chicken Saltimbocca</b>	<b>\$15.95</b>
Sautéed Breast Topped with Sage, Prosciutto and Provolone, Mushroom Marsala Sauce	
<b>Chicken Portofino</b>	<b>\$15.95</b>
Sautéed Breast Cutlets with Tomatoes, Basil and Fresh Mozzarella	
<b>Chicken Tenders</b>	<b>\$13.95</b>
Lightly Breaded Jumbo Tenders with Honey Mustard Dipping Sauce	
<b>Grilled Italian Vegetable Lasagna</b>	<b>\$13.95</b>
Layered with Fresh Pasta, Four Cheeses and Marinara	

<b>Justin's Penne Alfredo</b>	<b>\$14.95</b>
With Grilled Chicken, Sausage, Roasted Peppers and Pesto	
<b>Seafood Fettuccini Pomodoro</b>	<b>\$15.95</b>
Shrimp, Scallops, Tomatoes, Basil, Garlic and Olive Oil	
<b>Penne Vodka</b>	<b>\$13.95</b>
Creamy Tomato Vodka Sauce with a Hint of Prosciutto	
<b>Pasta Du Jour</b>	<b>Market</b>

◆ **ADD-ON-EXTRAS** ◆

<b>Sautéed Mushrooms or Onions</b>	<b>\$2.95</b>
<b>Maryland Crab Cake</b>	With Any Entrée <b>\$4.50</b>
<b>Jumbo Sea Scallops</b>	With Any Entrée <b>\$7.95</b>
<b>Lobster Tail</b>	With Any Entrée <b>\$9.95</b>

◆ **SANDWICHES AND BIG SALADS** ◆

**Sandwiches are Served with Pickle and Choice of Fries or Slaw**

<b>Steak Burger</b>	<b>\$8.95</b>
½ Pound Chopped Steak, Grilled to Order, Cheese Optional	
<b>British Burger</b>	<b>\$9.95</b>
Our Steak Burger Topped with Bacon and Blue Cheese	
<b>Bob's Grilled Chicken Sandwich</b>	<b>\$8.95</b>
Marinated Breast with Pepperjack, Bacon, Lettuce, Tomato and Honey Mustard on a Kaiser Roll	
<b>French Dip Sandwich</b>	<b>\$9.95</b>
Shaved Prime Rib Au Jus on a Garlic Baguette	
<b>Blue Cheese Steak Salad</b>	<b>\$13.95</b>
Large House Salad Topped with a Sliced Flank Steak, Crumbled Blue Cheese and Onion Rings	
<b>Chicken or Salmon Caesar</b>	<b>\$12.95</b>
Large Caesar Salad Topped with Choice of Grilled Marinated Chicken Breast or Norway Salmon Fillet	

**◆ KIDS MEALS ◆**  
**(10 and Under)**

<b>Pasta with Butter or Tomato Sauce</b>	<b>\$4.95</b>
<b>Prime Rib with Fries</b>	<b>\$8.95</b>
<b>Chicken Tenders with Fries</b>	<b>\$5.95</b>
<b>Hamburger with Fries</b>	<b>\$5.95</b>
<b>Macaroni and Cheese</b>	<b>\$4.95</b>

**◆ DON'T FORGET DESSERT ◆**  
**\$4.95**

<b>Decadent Chocolate Cake</b>	<b>Fresh Lemon Tart</b>
<b>Carrot Cake with Cream Cheese Frosting</b>	<b>Apple Tart</b>
<b>Traditional NY Style Cheesecake</b>	<b>Ice Cream</b>

**◆ BEVERAGES ◆**

<b>Sodas:</b>	<b>\$ 2.00</b>	<b>Coffee/Tea</b>	<b>\$1.50</b>
Ginger Ale		Espresso	<b>\$2.00</b>
Sprite		Cappuccino	<b>\$3.00</b>
Coke		Saranac Root Beer	<b>\$2.00/Bottle</b>
Diet Coke			
Lemonade			



- ◆ JUSTIN'S GRILL IS A STEAKHOUSE RESTAURANT FEATURING THE FINEST QUALITY PRODUCTS MONEY CAN BUY. WE STRIVE TO PROVIDE YOU WITH A PLEASANT ATMOSPHERE AND EXCEPTIONAL SERVICE TO MAKE YOUR DINING EXPERIENCE TRULY MEMORABLE.
  
- ◆ WE SPECIALIZE IN THE FINEST AGED WESTERN ANGUS BEEF, NEVER FROZEN, CUSTOM CUT IN OUR KITCHEN DAILY.
  
- ◆ WE OFFER ONLY THE FRESHEST, HIGHEST QUALITY SEAFOOD AVAILABLE.
  
- ◆ OUR CRUSTY, HEARTH BAKED BREADS AND CLASSIC DESSERTS ARE MADE FRESH DAILY BY PASCALE BAKEHOUSE.
  
- ◆ OUR EXTENSIVE WINE LIST HAS BEEN PERSONALLY SELECTED TO COMPLEMENT OUR MENU BY CHUCK PASCALE OF PASCALE'S LIQUOR SQUARE.
  
- ◆ OUR BANQUET ROOM, ACCOMODATING GROUPS UP TO 400 PEOPLE AND MANAGED BY PASCALE CATERING, OFFERS QUALITY FOOD AND SERVICE UNMATCHED IN OUR COMMUNITY.
  
- ◆ THANK YOU VERY MUCH FOR DINING WITH US. RELAX AND ENJOY!

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