

Savory Soups

JT'S CHILI

Chef's special Texas-style recipe featuring chipotle peppers and sweet onions. Topped with white cheddar and scallions.
Cup \$3.5 • Bowl \$5

✓ **TOMATO BASIL BISQUE**
Cup \$3 • Bowl \$4.5

CHEF JOHN'S SOUP DU JOUR
Choose from Chef's creations
Cup \$3.5 • Bowl \$5

Appetizers

✓ ASPARAGUS FRIES

Fresh asparagus served tempura-style with a side of lemon herb aioli \$8

✓ NACHOS

House-made corn tortilla chips piled high with JT's chili, Mexican cheeses, shredded lettuce, diced onions, tomatoes, jalapeños, black olives, and sour cream \$8
Sub grilled chicken \$1

✓ SPINACH AND ARTICHOKE FINGER SANDWICHES

A unique twist on an old favorite! Zesty spinach and artichoke dip sandwiched between golden brown panko-breaded eggplant slices \$8

MARYLAND CRAB CAKE

Jumbo lump crab meat blended with bell peppers, onions, and garlic, seared and topped with roasted garlic aioli \$10

CHICKEN TENDERS

Taste the difference with our house-made chicken tenders, hand-breaded and fried to perfection or try them grilled. Choose any of our wing sauces for dipping \$8

✓ INCA FRIES

A mix of our sweet potato fries and traditional fries
A heapin' helpin' \$5 All sweet \$6

PIZZA OF THE DAY ✓

Chef's creation served fresh and hot on flat bread \$7.5

TEMPURA-BATTERED BEEF SATAYS

Tender filets of strip steak lightly battered and fried, served over a bed of crispy wontons with sweet chili dipping sauce \$8

AZTEC WINGS

Fresh juicy chicken wings with your choice of our signature sauces: Mild, Chef's Secret Barbeque, Teriyaki, Thai Peanut, Southern Heat, Spicy Garlic, Flamin' Chipotle \$8

FRIED PICKLES ✓

Spicy dill pickle spears battered and fried. Served with southwestern ranch for dipping \$7

CHEF'S QUESADILLA ✓

Chef's creation served with salsa and sour cream or appropriate condiments \$Market Price

JUMBO SHRIMP COCKTAIL

Served with wasabi cocktail sauce and a slice of lemon \$Market Price

POTATO SKINS ✓

Crispy potato skins stuffed with white cheddar cheese topped with bacon and pico de gallo, served with jalapeno cilantro sour cream \$8

Go Green

Add to any salad Grilled or Blackened: Chicken \$2, Shrimp \$5, Salmon \$4, Steak tips \$4

Dressings: House Basil Vinaigrette, Buttermilk Ranch, Southwestern Ranch, Bleu Cheese, Italian, Balsamic Vinaigrette, Thai Peanut, Honey Mustard, Creamy Garlic, Fat-Free Raspberry Vinaigrette, and Thousand Island

✓ PECAN CHICKEN SALAD

Hand-breaded pecan-encrusted chicken tenders, bacon, white cheddar, candied pecans, and dried cherries served over chopped Romaine lettuce. Drizzled with honey and served with honey mustard dressing on the side \$9

✓ CHEF'S SALAD

A blend of fresh field greens and iceberg lettuce with premium turkey, crumbled bacon, tomato chive relish, sliced egg, and pepper jack cheese. Served with creamy garlic dressing on the side \$8

✓ CAESAR SALAD

Fresh chopped Romaine lettuce, Romano cheese, and house croutons tossed in Caesar dressing. Served with garlic bread. \$7 Side Caesar \$4
Add anchovies \$1

LARGE INCA ✓

Our Inca salad is a blend of field greens and iceberg lettuce topped with grape tomatoes, feta, toasted almonds, and house croutons. Served with house basil vinaigrette on the side \$8
Small Inca salad \$4

SAIGON CHICKEN ✓

Romaine, carrots, peanuts, tomatoes, cilantro, scallions, chilled marinated chicken, and crispy wontons served with Thai peanut dressing \$8

TUNA NICOISE ✓

Ahi tuna encrusted with sesame seeds and seared medium-rare, served over Romaine lettuce with sliced egg, red onion, roasted garlic potatoes, and kalamata olives. Served with balsamic vinaigrette on the side \$12

✓ Fabulous Sides \$3 each

SEASONAL FRUIT
JASMINE RICE
COUNTRY-STYLE GREEN BEANS
APPLE COLE SLAW
INCA FRIES

MAC 'N CHEESE
GRILLED ASPARAGUS
POTATO PANCAKE
PASTA SALAD
GARLIC HERB JASMINE RICE

COTTAGE CHEESE
CHEF'S VEGETABLES
SWEET POTATO FRIES
BUTTERY MASHED POTATOES

✓ Vegetarian or can be served vegetarian.

18% gratuity added for parties of 6 or more.

Consuming raw or under cooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

Sandwich Board

Sandwiches include Inca fries, a pickle spear, and named toppings. Substitute any side dish for Inca fries for \$1

BEER-BATTERED FISH

Our dark-beer batter makes this sandwich delectable!
Served on a hoagie roll with shredded lettuce, tomato, and a side of our Cajun tartar sauce \$9

CRISPY CHICKEN

The plumpest breast in town! Premium, all-natural, and hand-breaded, served golden brown with lettuce, tomato, and Roasted Garlic aioli \$8.5
Make it buffalo for \$1

✓ VEGGIE PHILLY

Sautéed wild mushrooms, zucchini, onions, and spinach topped with melted mozzarella cheese on a toasted hoagie roll with our sun-dried tomato aioli \$8.5

✓ PORTABELLA SANDWICH

Marinated portabella mushroom grilled and served on our split bun with onion straws, alfalfa sprouts, and sun-dried tomato aioli \$8.5

THE CALIFORNIAN

Our premium turkey breast, pepper bacon, Swiss cheese, guacamole, lettuce, tomato, alfalfa sprouts, and brown mustard on white toast (or not) \$8

INCA BURGER

A fire-grilled, juicy ground steak patty seasoned with Inca seasoning, topped with mango ketchup, pepper bacon, crispy onion straws, sweet hot pickles, lettuce, and tomato \$9

BE THE BOSS BURGER

Our fire-grilled, juicy ground steak patty seasoned with Inca seasoning, topped with lettuce, tomato, and onion \$8

Be the boss and add additional toppings for 50¢ ea.
Cheddar • Pepperjack • Monterey Jack • American
Bleu Cheese • Swiss • Sautéed Onions • Guacamole
Sautéed Mushrooms • Barbeque • Bacon • Aiolis
Avocado • Banana Peppers • Blackening Seasoning

SIGNATURE REUBEN

Highest grade corned beef, Swiss cheese, and house-made Thousand Island with German-style hot slaw on rye for the best and most unique Reuben in the state.
Sauerkraut available upon request (but not recommended!) \$8.5

Enticing Entrées

Served after 5:00 p.m. with suggested sides and warm bread. Add an Inca Salad for just \$2.

BOURBON-GLAZED NEW YORK STRIP

Chef's hand-cut Angus Reserve strip steak topped with bourbon demi-glace and teamed with mashed potatoes and grilled asparagus \$21

STOCKYARD SIRLOIN

Chargrilled, 30-day aged steak with chef's special seasoning served with buttery mashed potatoes, chef's vegetables, and cabernet demi-glace \$15

JT'S BARBEQUE RIBS

Our signature fall-off-the-bone baby back ribs served with mashed potatoes, apple cole slaw, and doused with Chef John's secret barbeque sauce
Sm \$16 Lg \$19

FIRE-GRILLED SALMON

Fresh hand-cut Nova Scotian salmon topped with brown sugar mustard glaze, with garlic herb jasmine rice and grilled asparagus \$18

TILAPIA NEWBURG

Baked tilapia topped with crumbled crab cake and paired with shrimp Marie sauce, garlic herb jasmine rice, and chef's vegetables \$18

✓ LINGUINI PRIMAVERA

Sautéed broccoli, carrots, onions, zucchini, and snow peas in our garlic basil olive oil tossed with linguini.
Full \$14 Half \$9

✓ GRILLED PORTABELLA AND POLENTA

Grilled Portabella served over creamy polenta with grilled asparagus and tomato pepper jelly \$12.5

MANDARIN SOY PORK CHOPS

Two six-ounce pork chops marinated in a citrus-soy sauce and topped with melon relish and mandarin orange glaze with mashed potatoes and chef's vegetables \$15

CRAB CAKES

Two jumbo lump crab cakes blended with bell peppers, onions, and garlic, seared and topped with roasted garlic aioli and served with garlic jasmine rice and grilled asparagus \$18

PESTO SHRIMP LINGUINI

Pesto cream tossed with diced asparagus, sundried tomatoes and garlic herb linguini with shrimp blackened or sautéed in garlic herb butter Full \$18 Half \$12

BLACK-n-BLEU CHICKEN PASTA

Blackened or grilled chicken served over penne pasta in a rich bleu cheese alfredo with sautéed onions, diced tomatoes, diced apples, bacon crumbles, toasted pecans, and green onions Full \$16 Half \$10

ROPA VIEJA

Cuban-style pot roast lightly spiced in a tomato, onion, and bell pepper sauce served over jasmine rice with a hint of fresh lime \$12.5

CHICKEN TERIYAKI

A Clifton InCahoots favorite, made even better with a premium all-natural chicken breast! Glazed with teriyaki sauce, topped with sautéed snow peas, and served with jasmine rice and a side of cinnamon butter \$13.5

ASK ABOUT OUR PARTY ROOM!

Seats up to 50 for formal or casual events...

Business Meetings • Birthday Parties • Rehearsal Dinners
Bridal & Baby Showers • Holiday Parties • Family Gatherings

A VARIETY OF MENU OPTIONS AVAILABLE!

✓ Vegetarian or can be served vegetarian.

18% gratuity added for parties of 6 or more.

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