

## APPETIZERS

<b>Crab Stuffed Artichoke Bottoms</b>	<b>7.95</b>
Sautéed Artichoke bottoms stuffed with Jumbo Lump Crab Imperial.	
<b>John F's Fried Shrimp</b>	<b>8.95</b>
4 Colossal shrimp fried to a golden brown & Signature dipping sauce	
<b>New Orleans Style Wings</b>	<b>7.95</b>
Jumbo chicken wings fried to a golden brown & tossed in New Orleans's sauce. Garnished with onion crisps.	
<b>Insalata Caprese</b>	<b>6.95</b>
Fresh Mozzarella and Vine Ripened Tomatoes. Drizzled with a tangy Balsamic reduction.	
<b>Prosciutto wrapped Prawns</b>	<b>8.95</b>
Grilled prawns wrapped in savory Prosciutto. Served with our Signature Aioli.	

## SOUPS

<b>French Onion</b>	<b>4.95</b>	<b>Cream of Crab</b>	<b>5.95</b>	<b>Soup of the Day</b>	<b>4.25</b>
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## SALADS

<b>Asian Grilled Duck Breast Salad</b>	<b>10.50</b>
A fresh boneless breast of duck marinated in plum sauce, charbroiled and fanned over Mesclun greens with Mandarin oranges & cashews. Served with spicy Thai dressing.	
<b>Classic Chicken Caesar Salad</b>	<b>8.25</b>
A grilled breast of chicken atop Romaine lettuce tossed with Parmesan cheese, seasoned croutons & our Signature Caesar dressing.	
<b>John F's Strip Steak Salad</b>	<b>9.25</b>
Oak marinated grilled strip steak arranged over a bed of Mesclun greens tossed with tomatoes, red onions, yellow & red pepper strips.	
<b>Southern Maryland Crab Cake Salad</b>	<b>10.50</b>
A golden brown quarter pound crab cake, fresh strawberries, red onions and crumbled Bleu Cheese over Mesclun greens.	
<b>Grilled Portobello Mushroom Salad</b>	<b>8.25</b>
A grilled balsamic marinated Portobello mushroom, artichoke hearts, roasted red peppers, ripe olives & shredded parmesan cheese arranged over Mesclun greens.	
<b>Southern Fried Chicken Salad</b>	<b>8.25</b>
Batter-dipped golden fried chicken breast strips, crumbled bacon, shredded sharp cheddar cheese over tossed Mesclun greens.	

**Thousand Island, Balsamic Vinaigrette, Bleu Cheese, Signature Caesar, Fat Free French, Honey Mustard, Lemon Poppy-Seed Vinaigrette, Lo-Cal Italian, Ranch & Raspberry Vinaigrette.**



## SANDWICHES

All sandwiches are served with your choice of French Fries, Onion Rings or "Low Cal" House Salad

### The Choice Burger (1/2 pound) 9.25

A half pound of Angus Beef served with lettuce, tomato & onion on a toasted bun.

Your choice: American, Bleu Cheese, Cheddar, Provolone, Nacho, Swiss or Monterey Jack.

Toppings: Bacon, Guacamole, Chili, Sautéed Mushroom, Relish,  
Sautéed Onions & California Fried Egg. 50 Each

**BBQ Grilled Chicken Sandwich 9.25**  
Marinated grilled chicken breast smothered in white BBQ sauce with lettuce, tomato & onion on a toasted Kaiser bun.

**John F's Famous Georgetown Club 9.95**  
Sliced smoked Apple wood Turkey and Ham with bacon, lettuce, tomato & Brie cheese on grilled Ciabatta bread.

**Tennessee Chicken Sandwich 9.25**  
Marinated grilled breast of chicken topped with Bourbon sauce and Monterey Jack cheese.

**John F's Famous Ryeben 9.25**  
Hot corned beef with sauerkraut, Swiss cheese & Thousand Island dressing on toasted marble Rye.

**Portabello Mushroom Sandwich 8.50**  
Grilled Portabello Mushrooms with fresh Mozzarella, roasted peppers, lettuce & tomato on grilled Ciabatta bread.

**Southern Maryland Crab Cake Sandwich 10.50**  
A blend of lump crabmeat and spices sautéed to a golden brown. Served with lettuce, tomato & onion on a toasted Croissant.



## ENTREES

All Entrees served with a House Salad and Warm Rolls

**N.Y. Strip Steak 22.95**  
A 12 oz. cut of the finest choice beef, seasoned & grilled to your specifications, topped with your choice of Garlic Herb Butter or Merlot Butter & served with a baked potato & vegetable of the day.

**Ribeye Steak 19.95**  
A 12 oz. Ribeye steak grilled to your specifications, topped with your choice of Garlic Herb Butter or Merlot Butter served with a baked potato & vegetable of the day.

**Caramelized Duck Breast 19.95**  
Boneless breast of duck, pan seared and caramelized in a port wine reduction. Served over rice with vegetables.

**Rotisserie Glazed Chicken 15.95**  
A slow roasted rotisserie style half chicken served with Garlic Mashed Potatoes & vegetable of the day.

**Napa Valley Filet of Salmon 18.95**  
Grilled salmon basted with virgin olive oil & Chardonnay served with rice & vegetable of the day.

**Glazed Filet of Salmon 18.95**  
Grilled Salmon glazed with Jack Daniels served with Garlic Mashed Potato & vegetable of the day.

**Peppercorn Crusted Roast Pork Loin 15.95**  
Pork loin rolled in cracked pepper & slow roasted. Fanned over sweet Apple Bread pudding, drizzled with Bourbon sauce. Served with vegetable of the day.

**Shrimp and Chicken Alfredo 17.95**  
Plump sautéed jumbo shrimp & chicken breast tossed in a rich Alfredo cream sauce over pasta.

**Vegetarian Lasagna 14.95**  
An assortment of roasted garden vegetables layered with Pasta & Italian Cheeses.

**Twin Crab Cakes 21.95**  
(2) Lump crab cakes broiled & served on top of sliced fresh tomato with rice & vegetable of the day.

**Cajun Jambalaya 20.95**  
Sautéed Shrimp, roasted Chicken and Andouille Sausage tossed in a rich Cajun tomato sauce served over rice or pasta.

*All fried items are cooked in Trans-fat free oil.  
15% Gratuity for parties of 8 or more.*



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