

Chef to Chef...

Spring & Summer Specials 2017

As we move through Spring and into Summer, let's take advantage of the local produce our East End farmers have to offer. Your customers are interested, now more than ever, in where their food comes from and utilizing fresh products grown here on LI is a perfect way to highlight your menus. Also keep in mind that many of the ingredients we provide to our customers are produced right here locally. As always, our culinary team is always ready to lend a hand with suggestions on ways to spice up your menu & localize your selections. Give us a call.

-Chef Neary, Executive Chef C.E.C., C.C.A., A.A.C.

APPETIZERS

- **Chesapeake Style Crab Cake** •
lump crab cake served with mango salsa & sriracha mayo
- **Charred Octopus** •
with grilled chorizo over wild arugula with a lemon aioli drizzle
- **Pan Toasted Edamame** •
toasted in california olive oil and sea salt served with a sweet chili remoulade
- **Seasonal Vegetable Tempura** •
battered and fried, served with sesame garlic dressing
- **Veal Meatball Sliders** •
in spicy marinara topped with shaved parmesan on toasted brioche slider rolls
- **Roasted Garlic Hummus** •
grilled onions & toasted flatbread
- **Crispy Fried Atlantic Calamari** •
served with spicy lemon aioli & marinara

SALADS

- **Asian Spinach Salad** •
leaf spinach, shredded bok choy, red cabbage, green onions, roasted cashews and ginger soy vinaigrette
- **Red on Red** •
ruby arcadian mix, shaved fennel, red onion and red d'anjou pears topped with goat cheese and raspberry vinaigrette
- **The New Steakhouse** •
local bibb lettuce, red onion, diced seasonal tomatoes and a julienne of crispy pecan smoked bacon topped with gorgonzola vinaigrette

BURGERS

- **Chicken, Swiss & Spinach Burger** •
stuffed chicken burger topped with sliced red onion, leaf spinach, heirloom tomato and country dijon mayo on a toasted brioche roll
- **Sweet Potato-Spinach Burger** •
grilled and topped with a maple mayo, served with sweet potato tots and a sweet & spicy pickle
- **The Best Burger in Town** •
a char-grilled WB Steakhouse Blend burger topped with thick sliced applewood smoked bacon, sharp cheddar cheese, better burger leaves and Backyard Brine 'Dill Death' pickles served on a toasted roll
- **Trio of Beef Sliders** •
fresh ground juicy beef topped with diced onions, bread & butter pickles and American, Swiss & Blue cheeses served on mini brioche buns with crispy shoestring fries.

SANDWICHES

- **Soft Shell Crab Club** •
fried crab, creamy cole slaw, sliced garden tomatoes and lettuce served on toasted country white bread
- **NAE Grilled Chicken BLT** •
flame grilled chicken cutlets, iceberg lettuce, sliced heirloom tomatoes and pecanwood smoked bacon served on toasted brioche with bread & butter pickles
- **Down East Lobster Roll** •
tender Maine lobster meat, minced celery and a touch of mayo on a toasted New England style roll served with cole slaw
- **Blackened Tuna Taco** •
seared tuna topped with fresh salsa and shredded lettuce served on chili flour tortillas with cilantro sour cream

ENTRÉES

- **Deep Fried Sea Scallops** •
served with cole slaw, crispy fries and old bay tartar sauce
- **Grouper Fillet** •
pan seared and served with grilled local asparagus, roasted baby yukon potatoes and lemon-lime aioli
- **NAE Chicken Milanese** •
pounded thin and pan fried, served with a wild arugula and cherry tomato salad
- **Maple Glazed Salmon** •
served with a red cabbage & spinach slaw and buttered fingerling potatoes
- **Grilled NY Strip Steak** •
served with a yukon gold potato cake, pan roasted green & yellow squash and crispy fried leeks

DESSERT

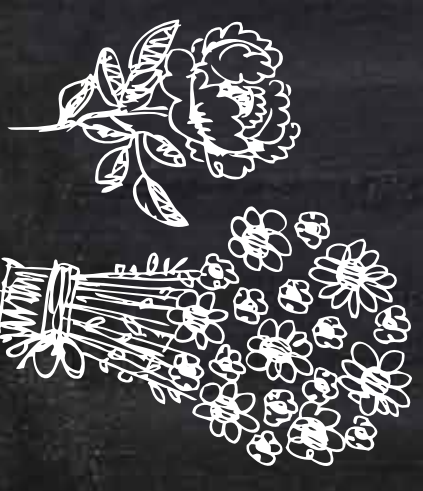
- **Key Lime Pie** •
citrus chantilly
- **Belgian Waffle Sundae** •
toasted Belgian waffle, vanilla ice cream, crushed vanilla wafers, raspberry garnish and whipped cream
- **Rice Pudding** •
chilled creamy baked pudding topped with fresh whipped cream and a raspberry drizzle
- **Grilled Pineapple Parfait** •
grilled golden pineapple, vanilla ice cream, toasted coconut flakes and cinnamon dust

J. Kings

for more information visit
www.jkings.com

Spring-Summer 2017 Item #'s

Description	Item #	Pack Size	Description	Item #	Pack Size	Description	Item #	Pack Size
Appetizers								
Beefsteak Tomato	99810	10/12 lb	Sweet Potato Puff	20934	5/3 lb	Sea Scallops		
3.5 oz Crb Cakes	474753	24/3.5 oz	Backyard Brine Sweet & Spicy			Groqper		
Octopus 1-2 lb	15263	30 lb	Crinkle Cut Pickles	44247	1/3.5 gal	Yukon gold c Potato	97159	1/50 lb
Chorizo	94900	1/10 lb	Applewood Smoked			Cherry Heirloom		
Edamame Shelled	3844	1/24 lb	Bacon	13013	2/10 lbs	Tomatoes	99487	1/10 ct
California Olive Oil	31188	6/1 gal	Backyard Brine "Dill Deckh"			Rocket Arugula	99539	1/3 lb
Sesame Garlic Sauce	28982	2/1 gal	Crinkle Cut Pickles	44243	1/3.5 gal	6 oz Salmon Fillet	12024	1/10 lb
Veal Ground	98470	1/10 lbs	Sliced Cheddar/American	33360	4/5 lb	Fingerling Potato	98077	1/10 lb
Hummus Spread	1930	1/5 lb	Better Burger Leaves	99072	10 lbs	12 oz Choice		
Salads								
Blanched Frisée	99697	1/3 lb	WB Beef Burger			Beef Strip Loin	91062	14/12 oz
Lemon Parsley Dressing	19940	2/1 gal	Steakhouse Slider	93121	48/2 oz	Leeks	98591	4/bunch
Roasted Cashews	47770	1/#5	Mini Brioche	2375	48/1 oz	Maple Syrup	33231	1/1/2 gal
Ruby Arcadian Harvest	97846	3/2 lb	Backyard Brine Bread & Butter			Dessert		
Pecanwood Smoked			Crinkle Cut Pickles	44244	1/3.5 gal	Exkreme Key Lime Pie	2652	2/12 ctu
Shoulder Bacon	13077	6/3 lb avg	Sandwiches					
Gorgonzola-White Balsamic			Soft Shell Crabs	20611	4/6 pc	Vanilla Ice Cream	5650	1/2.5 gal
Balsamic	17866	8/32 oz	NY Deli Style Cole Slaw	99161	1/6 lbs	Vanilla Wafers	22630	6/13 oz
Nuts Pine Nuts	65370	1/5 lb	Thick Sliced Country			Raspberry Sauce	26370	12/19.5 oz
Crumbled Feta	62479	2/5 lb	White Bread	1790	8/19 ct	Pineapples Gold	97090	1/6-7 ct
Goat Cheese Crumbles	61860	2/2 lb	NAE Chicken Cutlets	95470	4/5 lb	Shredded Coconut	58760	10/1 lb
Red D'anjou Pears	98570	1/4.5-50 ct	Lobster Mead CRK	15360	6/2 lbs			
Cabbage Red Shredded	74051	2/5 lbs	New England Roll	29719	1/72 ct			
Burgers								
Chicken Burger Spinach			Tund Steak	12145	40/4 oz			
& Swiss 5.5 oz	22561	1/16 ct	Salsd	71455	2/5 lb			
Tomatoes Heirloom Assort			6" green Chili Tortilla	14789	15/10 ct			
Hot House Local	99481	1/15 lb						
Roll Brioche 2.75 oz	11634	1/72 ct						
Sweet Potato &								
Spinach Burger	47012	1/16 ct						



Menu Ideas Compliments of

J. Kings Executive Chef
C.Neary, C.E.A., C.C.A., A.A.C.

If you have any questions or comments, please call Chris @ ext 3481.



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