

*We are now right in the center of our Summer growing season on Long Island. The bi-color corn is sweet and plentiful, the best tomatoes are about to be harvested and all the local leaf greens are here. Utilize these products to create the most colorful and delicious menus of the season. Keep in touch with your J. Kings representative to find out about new weekly offerings and as always, feel free to contact our Culinary Team for ideas on any of our local products. Have an awesome August and cook with pride.*



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

**APPETIZERS**

**Lobster and Potato Pancakes**

*Sweet Tender Lobster  
Shredded Yukon Gold Potatoes  
Local Green Onions  
Tarragon Aioli*

**Pan Seared Crab Cakes**

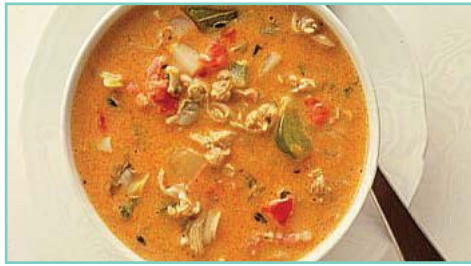
*Jumbo Lump and Blue Claw Meat  
Tender Local Chives  
Old Bay Remoulade*

**Portabello Pizza**

*Grilled Portabello Cap  
Local Plum Tomatoes  
Fresh Mozzarella  
Grated Reggiano*

**Bahamian Conch Chowder**

*Tender Diced Conch  
Minced Vegetables  
Herbed Tomato Broth  
Grilled Ciabatta*



**LI Corn Chowder**

*Local Bi-Color Corn  
Carrots and Onions  
Red New Potatoes  
Sweet Cream*

**Nathans Sliders**

*Petit Nathans Franks  
Sweet Onion Sauce  
Homemade Dill Relish  
Sauerkraut and Cheese Sauce*

**BBQ Duck Tacos**

*Shredded LI Duck Breast  
WB Stockyard BBQ Sauce  
Shredded Local Lettuce  
Soft Taco Shells*

**Sweet and Sour Chicken**

*Crispy Julienne Breast of Chicken  
Shredded Chinese Cabbage  
Sweet Chili Sauce  
Black and White Sesame Seeds*

**Mediterranean Mussels**

*Steamed PEI Mussels  
Roasted Garlic and Tomatoes  
Spicy Chorizo Sausage  
Grilled Crostini*

**SALADS**

**Summer Vegetable Medley**

*Grilled Green and Gold Bar Squash  
Sliced Scallions and Roasted Corn  
Diced Heirloom Tomatoes  
12-Year-Old Balsamic Vinegar and  
Extra Virgin Olive Oil*

**Satur Spinach Salad**

*Crisp Applewood Bacon  
Shaved Red BBQ Onions  
Sliced Hard Cooked Eggs  
Lemon Zest Vinaigrette*

**Boston Salad**

*Butterhead and Red Lettuces  
Toasted Pecans, Crumbled Maytag Blue Cheese  
Sliced NY Apricots  
Lite Tarragon Vinaigrette*

**Heirlooms and Avocados**

*Local Heirloom Tomatoes  
Haas Avocados  
Sliced Spanish Onions  
Cracked Pepper and Extra Virgin Olive Oil*



**Mixed Long Island Greens**

*Fresh Figs and Stilton Blue  
Roasted Red Pearl Onions  
Toasted Pistachio Nuts  
Grape Seed Lime Vinaigrette*

**Roasted Rainbow Baby Beets**

*Orange Supremes  
Diced Feta Cheese  
Extra Virgin Olive Oil  
On a Bed of Rocket Arugula*

**Chopped Cherokee Red and Nevada Lettuces**

*Blacksticks Blue Cheese  
Sliced Pears  
Candied Walnuts  
Tarragon Vinaigrette*

**SANDWICHES**

**Sidewalk Sandwich Burger**

*Fresh WB Hamburger  
NY Pretzel Style Bun  
Sliced Kosher Dill Pickles  
Melted Cheddar Sharp Cheese*

**Chicken BLT**

*Grilled WB Chicken Cutlets  
Applewood Smoked Bacon  
Sliced Heirloom Tomatoes  
LI Cherokee Lettuce  
Horseradish Mayonnaise*

**Catfish Po Boy**

*Pan Tanned Cajun Catfish  
NY Deli Style Cole Slaw  
Sliced Beefsteak Tomatoes  
Ciabatta Sandwich Roll*

**Smoked Turkey Philly**

*Smoked Turkey  
Sautéed Onions and Peppers  
Creamy Cheddar Cheese Sauce  
Toasted Sub Roll*

**Summer Veggie Wrap**

*Grilled Yellow and Green Squash  
Sliced Beefsteak Tomatoes  
Roasted Eggplant and Onions  
Creamy Dill Dressing  
Roasted Pepper Wrap*

**ENTRÉES**

**Long Island Duck**

*Roasted Rainbow Beets  
Tricolor Rosemary Cous Cous  
Orange Cognac Demi Glace*



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for more information, visit our  
website: [www.jkings.com](http://www.jkings.com)*

**Porter House**

*Char Grilled WB Reserve Porterhouse  
Caramelized Baby Carrots  
Salt Roasted Idaho Potato  
Pan Fried Cipollini Onions*

**Grilled Sword Fish**

*Block Island Swordfish  
Roasted Sweet Corn Hash  
Horseradish Mashed Potatoes  
Lemon and Chive Butter Sauce*

**New England Shore Dinner**

*Boiled Whole Lobster  
Steamed Red Potatoes  
Little Neck Clams  
Bi-Color Sweet Corn  
Drawn Butter*

**French Cut Chicken Breast**

*Pan Seared Skin on Chicken  
Wild Mushroom Risotto Stuffing  
Grilled Eggplant and Roasted Tomatoes  
Fresh Herb Pan Gravy*

**Tomato, Parmesan and Chicken Sausage**

*Grilled WB Stockyard Chicken Sausage  
Rigatoni Pasta  
Charred Peppers and Onions  
Fresh Plum Tomato and Basil Sauce*



**Grilled Dry Aged Strip Steak**

*Pan Fried Sweet Potatoes  
Fresh Steamed String Beans  
Three Onion Marmalade*

**BBQ Ribs and Chicken**

*Falling Off The Bone St. Louis Ribs  
Chicken Leg Quarters  
Roasted Corn on the Cob  
Maple Whipped Yams  
NY Deli Style Cole Slaw  
WB BBQ Sauce*

**Striped Bass**

*The Summers Best Bass  
Sautéed Baby Spinach  
Wild Rice Pilaf  
Lemon Chive Remoulade*

**DESSERTS**

**Strawberry Bruschetta**

*Caramelized Strawberries  
Toasted Pound Cake with Mascarpone Cheese  
Topped with Diced Hulled Strawberries*

**Fresh Local Blueberry Tart**

*Graham Cracker Crust filled with  
Sour Cream and Cream Cheese Base  
Topped with Fresh Blueberries & Chopped Walnuts*

**Apple and Berry Compote**

*Wrapped in a Delicate Crepe  
Dollop of Fresh Whipped Cream*

**Fresh Berry Sundae**

*Vanilla Ice Cream  
Marble Loaf  
Fresh Strawberries, Raspberries,  
Blueberries and Blackberries  
Whipped Cream*

APPETIZERS

Lobster Meat	
15360	6/2 lb
Yukon Gold Potatoes	
98089	1/15 lb
Green Onions	
97676	1/2 lb
Fresh Tarragon	
99621	1/4 oz
Jumbo Lump Crab Meat	
15366	1/1 lb
Chives	
99676	1/4 oz
Old Bay Seasoning	
40771	1/lb
Portobello Mushrooms	
99779	1/3 lb
7" Pizza Crust	
11940	48/4.7 oz



Plum Tomatoes	
97166	1/25 lb
Fresh Mozzarella	
53865	2/3 lb
Parmesan Reggiano Cheese	
66790	1/8 lb
Conch Chowder	
78072	4/4 lb
6" Ciabatta Bread	
11334	1/48 ct
Corn Chowder	
8415	2/8 lb
LI Rainbow Mix Carrots	
99904	1/12 bunch
Peeled Yellow Spanish Onions	
97930	1/30 lb
Red Skin B Potatoes	
98072	50 lb
Heavy Cream	
50181	1 qt
3.5" Slider Franks	
14277	2/5 lb
Sweet Onions	
99503	1/5 lb
Sauerkraut	
45721	1/#10
Cheese Sauce	
37411	1/#10
Boneless Duck Breast	
93335	12 pc
WB Stockyard Sweet & Spicy BBQ Sauce	
32891	1/gal
1/8" Shredded Iceberg Lettuce	
74020	4/5 lb
Taco Shells	
14771	20/10 ct
French Cut Chicken Breast	
90356	24/8 oz
Cabbage	
97221	1/3 lb
Sweet Chili Sauce	
17596	1/17 oz
White Sesame Seeds	
45751	1/18 oz
Black Sesame Seeds	
31296	1/18 oz
PEI Mussels	
64085	10 lb
Garlic	
98151	5 lb
Chorizo Sausage	
94900	1/10 lb

SALADS

Green Squash	
98846	1/20 lb



12-Year-Old Vinegar	
47545	1/250 ml
Extra Virgin Olive Oil	
31891	1 gal
Baby Spinach	
98007	1/4 lb
Applewood Smoked Bacon	
95572	4/6 lb
Red BBQ Onion	
98697	1/12 ct
Hard Cooked Eggs	
47820	1/12 doz
Lemons	
98981	18 ct
Red Butterhead Lettuce	
99172	1/24 ct
Red Boston Lettuce	
99178	1/24 ct
Pecan Halves	
99081	5 lb
Maytag Blue Cheese	
66745	1/4 lb
NY Apricots	
98491	9/1.25 lb



Tarragon	
99621	4 oz
Ripe Avocados	
99821	1/12 ct
Spanish Onions	
98126	1/10 lb
Cracked Black Pepper	
32151	1/1 lb
Long Island Braising Greens	
97035	1/3 lb
Black Mission Figs	
99795	12 pk
Stilton Blue Cheese	
53955	1/8 lb
Red Pearl Onions	
99324	12/10 oz
Shelled Raw Pistachios	
46601	1/4 lb
LI Rainbow Baby Beets	
99068	1/24 ct
Oranges	
98657	1/12 ct
Feta Cheese	
62441	1/8 lb
Rocket Arugula	
99539	1/3 lb
Red Cherokee Lettuce	
98949	1/18 ct
Brown Bosc Pears	
99006	1/20 ct
Glazed Walnuts	
42480	12/20 oz

SANDWICHES

6 oz WB Burger	
93123	32/6 oz



Pretzel Buns	
7050	27/4 ct
Kosher Dill Pickles	
43380	6/#10
Sharp Cheddar Cheese	
39785	2/5 lb
Applewood Smoked Bacon	
95572	4/6 lb
Mayo	
17081	1 gal
Catfish	
69110	1/10 lb
NY Deli Style Cole Slaw	
99161	2/6 lb
Smoked Turkey Breast	
10110	2/9 lb avg
San Gennero Pepper & Onion Mix	
99105	4/5 lb
Cheese Sauce	
37411	1/#10
Eggplant	
97575	1/25 lb

Fresh Dill	
91936	4 oz
Fire Roasted Red Peppers	
66881	1/#10

ENTRÉES

Long Island Duck	
95115	6/6 lb



Iraeli Cous Cous	
21480	4/5 lb
Cognac	
11306	1 ltr
Veal Demi Glace	
36171	1/5 lb
Porterhouse Steak	
92240	8/24 oz
Baby Carrots	
99910	1/24 bunch
Idaho Baking Potatoes	
98106	28 ct
Fresh Cipollini Onions	
98520	1/10 lb
Swordfish Loins	
65060	10 lb
Red Skin Mashed Potatoes	
9595	6/4 lb
1 1/4 lb Whole Lobsters	
65080	1/40 lb avg
Littleneck Clams	
65000	100 ct
Bi-Color Sweet Corn	
97265	1/50 ct
Wild Exotic Mushrooms	
98098	1/3 lb
Arborio Risotto	
25671	1/11 lb
Chicken Sausage	
12074	1/10 lb
Rigatoni	
10505	16/16 oz
Tomatoes with Basil	
43360	6/#10
Dry Aged Center Cut Strip Steak	
91074	14/12 oz
Organic String Beans	
98759	1/25 lb
St. Louis Ribs	
19695	1/12 pcs
Yams	
91407	1/20 lb
Maple Syrup	
33445	4/1 gal
Chilean Sea Bass	
36075	1/10 lb
Baby Spinach	
98007	1/4 lb
Wild Rice	
26495	6/36 oz

DESSERTS

Strawberries	
97726	1/4 lb



Mascarpone	
53780	6/16 oz
Local Blueberries	
97751	4 ct
Sour Cream	
56200	6/5 lb
Cream Cheese	
25661	1/3 lb
Walnut Halves & Pieces	
90101	1/5 lb
Heavy Cream	
50181	1 qt
Häagen-Dazs Vanilla Ice Cream	
5650	1/2.5 gal
Banana Chocolate Yogurt Loaf	
3980	1/4 lb
Golden Pineapples	
98351	2 ct

MENU IDEAS COMPLIMENTS OF...

J. Kings Executive Chef Chris Neary, C.E.C., C.C.A., A.A.C.  
If you have any questions or comments, please call Chris at ext 2481.

