

You may substitute a rail cocktail, one of our house cocktails, a beer or glass of wine for either your starter or dessert.

STARTERS *(please select one)*

DAILY SOUP

HEIRLOOM TOMATO SALAD

burrata, basil olive oil, balsamic reduction, crostini

TEMPURA VEGETABLES

chef's selection of local produce, tempura battered, served with chili-ponzu sauce for dipping

SWEET AND SPICY CHICKEN WINGS

butter, sriracha, honey, soy sauce, balsamic vinegar, ginger, garlic. 5 to an order

BBQ RIBS

honey bbq sauce, mango habanero salsa

STEAK SATAY* +\$5

chimichurri sauce

CEVICHE* +\$5

guacamole, plantain chips

MAIN *(please select one)*

NEW ORLEANS-STYLE GUMBO

andouille sausage, shrimp, rice, green & red pepper, onion, celery, basmati rice

SPICY HONEY GLAZED SALMON FILET

baby bok choy & oyster mushrooms, carrot-ginger puree, spicy honey garlic glaze

ROASTED LEMON SAGE HALF BONELESS CHICKEN

garlic mashed potatoes, local asparagus, red wine chicken jus

GRILLED BONE-IN PORK CHOP

stone ground grits, green beans w/leeks & candy onions, red wine jus

CHOPHOUSE BURGER

black angus beef burger, lettuce, tomato, onion, pickles, chophouse sauce, brioche bun, house-cut fries
add cheese and bacon if you like

ASPARAGUS RAVIOLI

house made ravioli stuffed with ricotta cheese, served with english peas basil mint butter sauce, herb breadcrumbs

BLACKENED RED DRUM* +\$5

fingerling potato, baby carrots, shaved fennel, rainbow swiss chard, citrus butter sauce

8 OZ. FLAT IRON STEAK* +\$5

herb butter, french fries, espelette aioli

12 OZ. PRIME ANGUS NEW YORK STRIP * +\$18

sauteed garlic spinach, mashed potatoes, chimichurri

DESSERT *(please select one)*

CHEESECAKE

served with fresh fruit compote, whipped cream

LEMON POSSET

rich lemon cream, fresh berry garnish

POT AU CRÈME

chocolate custard, caramel drizzle, whipped cream

HOUSE MADE SORBET

check w/ your server for today's flavor

BLUES SUNDAY SUPPER

DINNER SHOW

with Daryl Davis

JUNE 14, 2026

Tickets:

\$75 Upper Dining Room

\$30 goes directly to the musician
+ \$45 towards prix-fixe dinner menu.

\$70 Lower Dining Room

\$25 goes directly to the musician
+ \$45 towards prix-fixe dinner menu.

RAW BAR

a la carte + not included in prix-fixe

OYSTERS

daily selection of oysters
smoked cocktail sauce, mignonette, lemon
half dozen 18 | dozen 33

LITTLENECK CLAMS

smoked cocktail sauce, mignonette, lemon
half dozen 9 | dozen 16

JUMBO SHRIMP COCKTAIL

smoked cocktail sauce, lemon
15

CHILLED LOBSTER TAIL

horseradish cream, smoked cocktail sauce
18

BOATMAN'S PLATTER

oysters (6), chilled jumbo shrimp (6),
lobster tail, horseradish creme,
smoked cocktail sauce, mignonette, lemon
58

WATERMAN'S TOWER

oysters (12), chilled jumbo shrimp (10),
lobster tails (2), horseradish creme,
smoked cocktail sauce, mignonette, lemon
110

THREE-COURSE PRIX-FIXE \$45** per person

**Tax and gratuity are not included. An automatic 20% gratuity will be added to the final bill.

*Upcharges are added to the starting price of \$45.

J. Hollinger's is a proud sponsor of the
17th Annual Silver Spring Blues Festival.

All menu items are subject to change according to seasonality and availability.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.