

# **JILLY'S AMERICAN TAPAS**

Our expansive menu of elevated snacking & sharing plates - we call it American Tapas - is created using only the best, freshest, often locally-sourced and organic ingredients.

We make everything from scratch, to order, in house.

No prefab, pre-packaged, processed anything.

Nothing comes out of a bag from the freezer section.

Nothing has been sitting around under a heat lamp.

We make it for you when you order it.

And everything created in our kitchen is

100% gluten free. For real.

#### **SNACKS & DIPS**

#### **TAPAS SAMPLER PLATTER\* - 14**

Deviled Eggs (2), Goat Cheese Stuffed Dates (2), Antipasti, Hummus, Kale & Artichoke Dip, served with Housemade Crostini and Sweet Pepper Strips

#### POPCORN – Individual Bowl 2.5 | Sharing Bowl 6

Freshly Popped Organic Popcorn sprinkled with Applewood Smoked Bacon & lightly dusted with Pecorino Romano Cheese

# WASABI DEVILED EGGS\* - 6

With Applewood Smoked Bacon and Sweet Pickle Garnish (v w/o bacon)

# FRIED MUSHROOMS – 6

Lightly battered and crispy Mushrooms served with Spicy Horseradish Aioli (v)

# RICE BALLS – 8

Handmade, lightly breaded and crispy Jasmine Rice Balls stuffed with diced Kielbasa and Pepperjack. Served with a Spicy Dipping Sauce

## **ONION RINGS – 8.5**

Lightly battered and crispy handcut Vidalia Onion Rings served with our own special, housemade Ritchie Sauce (BBQ Ranch) (v)

## FRIED PICKLES - 6.5

Fried Kosher Dill Pickle Spears and Bread & Butter Pickle Chips served with a Spicy Horseradish Aioli (v)

## **CAULIFLOWER BITES – 8.5**

Lightly battered and fried chunks of fresh Cauliflower served with warm Cheese Sauce and Chipotle Aioli (v)

## **CHEESE STICKS – 6.5**

Trio of Housemade, Handcut Cheese Sticks – Mozzarella, Smoked Cheddar and Pepperjack – breaded and fried, served with Warm Red Chili Dipping Sauce (v)

## **ARTICHOKE FRITTERS – 6.5**

Artichoke Hearts lightly battered and crispy, topped with shaved Pecorino Romano Cheese and served with a Roasted Red Pepper Aioli Dipping Sauce (v)

### STUFFED DATES – 7

Medjool Dates stuffed with Goat Cheese, wrapped in Prosciutto and drizzled with a Balsamic Reduction Sauce

#### **KALE & ARTICHOKE DIP - 7.5**

Fresh Kale and Artichoke Hearts combined with Creamy Cheeses, served warm with Housemade Crostini (v)

#### **HUMMUS – 7**

Housemade Roasted Garlic Hummus served with Crostini, Sweet Pepper Strips & Assorted Raw Vegetables (v)

#### **ANTIPASTI PLATTER - 9**

Mixed Olives, Roasted Peppers, Prosciutto, Applewood Smoked Bacon, Pepperoncini, Peppadews, Roasted Garlic and Caper Berries

#### **WINGS & FINS**

#### JILLY'S SIGNATURE WINGS\* - 9

Baked with a Brown Sugar Chili Dry Rub & served with Roasted Red Pepper Goat Cheese Dipping Sauce

#### **TRADITIONAL WINGS\* – 9**

Choose Garlic, BBQ, Buffalo, Teriyaki, Sweet Red Chili, or Cajun Dry Rub served with Housemade Ranch or Creamy Blue Cheese Dipping Sauce

# **BLACKENED SHRIMP\* - 9.5**

Jumbo Tiger Shrimp dusted with Cajun Spices sautéed and served over Polenta

# **MUSSELS\* – 10.5**

Prince Edward Island Mussels steamed in a White Wine, Garlic Butter Tomato Broth and served with Grilled Toast

## FIRECRACKER SHRIMP\* - 9.5

Sweet and Spicy Jumbo Tiger Shrimp, Lightly Battered and Crispy

## YELLOW FIN TUNA SKEWER\* - 9

Line-caught Yellow Fin Tuna encrusted with Black Peppercorns, pan-seared medium-rare, skewered and served on a bed of Baby Field Greens, drizzled with our Housemade Citrus Vinaigrette

## **SHRIMP SKEWER\* – 9.5**

Grilled Jumbo Tiger Shrimp skewered and served with Housemade Cocktail Sauce and Lemon.

# **JILLY'S SWAG**

Short-Sleeve T | S – 2XL | 20 Ceramic Coffee Mug | 10 \*\* Key Chain/Bottle Opener | 5

Gift Cards Available \$10, \$15, \$20, \$25, \$50









# **JILLY'S AMERICAN TAPAS**

#### **HANDHELDS & STICKS**

#### TRIO OF STREET TACOS\* - 11

Choice of Chicken, Carnitas, Carne Asada, *Beyond Meat* or Grilled Veg Topped with Greens, Housemade Salsa, drizzled with Sriracha Crema and served on Fresh Corn Tortillas (Grilled or Blackened Shrimp and Grilled or Blackened Yellow Fin Tuna available to sub for an additional \$1/taco)

#### **CLASSIC BRUSCHETTA - 6.5**

Grilled Baguette topped with Fresh Diced Tomato, Garlic and Basil and drizzled with Balsamic Glaze (v)

#### **KIELBASA KEBAB\* - 8.5**

Grilled locally-sourced Kielbasa, Chunks of Fresh Mango, Green and Red Pepper, and Red Onion drizzled with Housemade Mango BBQ Sauce

#### STEAK SKEWER\* - 9.5

Marinated Flank Steak with Sweet Peppers and Blue Cheese Crumble

#### **CHICKEN SATAY\* - 9**

Almond encrusted Chicken Satays served with Sweet Chili Dipping Sauce

### YELLOW FIN TUNA SKEWER\* - 9

Line-caught Yellow Fin Tuna encrusted with Black Peppercorns, pan-seared medium-rare, skewered and served on a bed of Baby Field Greens, drizzled with our Housemade Citrus Vinaigrette

## **SHRIMP SKEWER\* – 9.5**

Grilled Jumbo Tiger Shrimp skewered and served with Housemade Cocktail Sauce and Lemon.

# **GREENS**

(Add Grilled Chicken, Flank Steak, Shrimp or Yellow Fin Tuna to any Salad for an additional \$5)\*

# CAPRESE SALAD – 7

Sliced Roma Tomatoes stacked with Fresh Mozzarella and Basil Leaves drizzled with Balsamic Vinegar (v, vgn w/o Mozzarella)

## WEDGE – 7

Iceberg Wedge topped with Red Onion, Diced Tomatoes, and Crumbled Applewood Smoked Bacon (v, vgn w/o Bacon)

# GARDEN SALAD – 7

Baby Field Greens topped with Red Onion, Diced Tomatoes and Cucumbers, and Sweet Peppers (v, vgn)

## **GRILLED VEG - 7.5**

Grilled Seasonal Vegetables drizzled with Balsamic Glaze and served with Tzatziki Dipping Sauce (v, vgn w/o Tzatziki)

# **HOUSEMADE DRESSINGS**

Creamy Blue (v), Ranch (v), Citrus Vinaigrette (vgn) or Balsamic Vinaigrette (vgn)

#### **FLATBREADS**

(Our 10" Cauliflower-based Crust contains both Egg & Cheese)

#### **BRIE** – 11

Caramelized Onions and Mushrooms topped with Creamy French Brie (v)

#### **BUFFALO CHICKEN\* – 12**

Topped with Chicken Breast tossed in Buffalo Sauce, Mozzarella and Crumbled Blue Cheese

#### **CAPRESE - 11**

Sliced Roma Tomatoes, Fresh Basil Chiffonade and Fresh Mozzarella drizzled with Balsamic Glaze (v)

### SHRIMP ALFREDO\* – 12

Topped with Creamy Alfredo Sauce, Tiger Shrimp, Artichoke Hearts, Roasted Red Pepper and Red Onion and drizzled with Basil Pesto

#### **SUN-DRIED TOMATO PESTO CHICKEN\* – 12**

Topped with Sun-Dried Tomato and Garlic Pesto, Chicken Breast, and Mozzarella Cheese

#### CHEESEBURGER\* - 13

Garlic Sauce topped with Ground Sirloin, Vidalia Onion, Fresh Tomato, Applewood Smoked Bacon, Mozzarella and Cheddar Cheeses, Lettuce, Pickles and a Velveeta Drizzle. (Sub *Beyond Meat* for v option)

# **ZUCCHINI PARMESAN – 12**

EVOO topped with Mascarpone and Pecorino Romano Cheeses, Zucchini, Chives and Smoked Paprika

## BBQ PULLED PORK\* - 12

Smokey Sweet Barbeque Sauce, Pulled Pork, topped with Smoked Cheddar Cheese and Cilantro

## **PHILLY\* - 12**

Marinated Grilled Flank Steak topped with Roasted Peppers, Onions and Mozzarella Cheese

# THREE CHEESE – 11.5

Marinara Sauce topped with Pecorino Romano, Cheddar and Mozzarella Cheeses

# GARLIC BACON FLATBREAD\* - 13

Garlic Sauce, Applewood Smoked Bacon, Red Onion, Mozzarella Cheese

# **SWEETS**

# JILLY'S BARK – 5.5

Chocolate covered toffee with shaved almonds

# ROOTBEER FLOAT (N/A) - 7

Akron's own *NORKA* Root Beer poured over locally-sourced Vanilla Cloud Ice Cream from *Chill Artisan Ice Cream Co.* 

# NOT YOUR FATHER'S ROOTBEER FLOAT (Alc) – 9

Not Your Father's Root Beer poured over locally-sourced Vanilla Cloud Ice Cream from *Chill Artisan Ice Cream Co.* 







