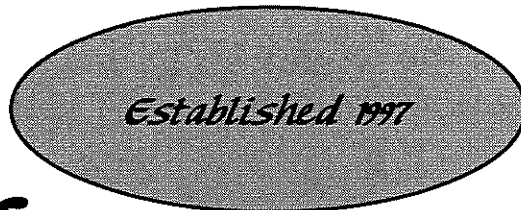


J. Michael's

Restaurant



& Lounge

We Created J. Michael's Restaurant & Lounge to compliment the traditional Italian fare in our local area. It is a reflection of our desire to have a more widely varied selection of unique Italian cuisine, not often available here in the Binghamton market.

Our style is traditional. We use robust flavor combinations unadulterated by heavy seasonings. Our cooking styles include the uses of roasting, grilling, and sauteing: all of which help concentrate and develop the natural flavors of the fresh ingredients we use.

We hope you enjoy your dining experience with us. Our staff would be happy to accommodate special requests, and please let your server know if you are a vegetarian, have allergies, specific dietary restrictions, or any other special needs. Your comments are always welcome and we look forward to your patronage with us again.

*Michael J. Gennett
Owner*

Welcome to J. Michael's:

Weekly Specials

Monday and Tuesday

All you can eat Pasta with Grandma Gennett's Homemade Marinara or
Homemade Meat Flavored Sauce.... \$6.95 (Includes Soup or Salad and Bread)

Thursday

Prime Rib Night.... Slow roasted and finished to your preference.
Includes our own oven roasted potatoes or pasta Du jour topping with homemade
meat flavored spaghetti sauce....\$16.95 (Includes Soup or Salad and Bread)

Friday

We proudly serve *Rack of Lamb* for the lamb lover. Grilled to order and
topped with our own Raspberry Bourdon Reduction....market price (Includes Soup or
Salad and Bread)

We Will Open Sunday's for Special Parties and Banquets.

What is ...

Grilled Pizza?

A grilled pizza is cooked on the grates of our grill directly over an open fire. The Grill imparts a slightly smoky flavor to the crust, giving it a very unique taste. The flavors are more intense and the pizza is topped sparsely with ingredients to help maintain a perfect balance. Grilling adds a special texture to the crust that is unobtainable by traditional oven cooking. Grill marks and a slight charring will be visible on the dough only adding to its unique taste.

We are one of just a handful of restaurants in the country that uses this unusual technique. I am told the idea for grilled pizza originated in Florence, Italy. I was fortunate enough to learn this special method of grilling pizzas from two well-known chefs at their restaurant in Providence, Rhode Island. I hope you enjoy the pizza as much as we have.

Gourmet Grilled Pizza

- I. Tomato, Mozzarella, Garlic, & Herb..... \$ 8.50
- II. Sausage, Sweet Onion, Two Cheese, Tomato, & Herb..... \$ 9.95
- III. Proscuitto, Sauteed Spinach, Tomato, Romano, & Herb..... \$ 10.95
- IV. Artichoke Hearts, Mushrooms, Red Pepper Puree, Parmesan & Herb.... \$ 10.95

House Sandwiches

(All Sandwiches come with a side of pasta)

- I. Marinated Grilled Chicken Breast
 - with melted Provolone, & Roasted Red Peppers..... \$ 7.75
- II. Grilled Sweet Sausage with Grilled Bell Peppers & Onions..... \$ 7.75
- III. Grandma Gennett's Homemade Meatball Sandwich
 - (topped with melted Provolone Cheese)..... \$ 7.75

Appetizers

Clams Casino

Littleneck Clams stuffed with bacon, chopped onions, peppers, grated Parmesan, and a blend of garlic and spices..... \$ 7.95

Bacon Wrapped Shrimp

Large Gulf Shrimp wrapped with smoky bacon and broiled in our specialty chef sauce..... \$ 7.95

Bacon Wrapped Scallops

Large Sea Scallops wrapped with smoky bacon and broiled in our specialty chef sauce..... \$ 7.95

Stuffed Mushroom Caps

Large Silver Dollar Mushroom Caps stuffed with homemade crab stuffing and topped with melted provolone cheese.... \$ 7.50

Garlic Bread

Toasted Italian Bread seasoned with roasted garlic butter and topped with melted provolone. Served with marinara..... \$ 4.95

Shrimp Cocktail

Large Gulf Shrimp chilled and served with our tangy Cocktail Sauce..... \$ 7.50

Bruschetta Spinach

Seasoned Toast topped with a spinach and artichoke mixture and sprinkled with Romano cheese..... \$ 6.75

Bruschetta Rosa

Seasoned fresh tomatoes on garlic toast..... \$ 6.25
Add imported Italian Hard Salami..... \$ 1.75

Hot Antipasto

A great sampler featuring: Clams Casino, Stuffed Mushroom Caps, and both Bacon Wrapped Shrimp and Scallops..... \$ 12.95

Stuffed Grilled Portobello

Stuffed with our spinach/artichoke mixture and Romano cheese. Topped with melted feta and hollandaise..... \$ 7.50

Grilled Portobello Mushroom

Brushed with Olive oil, grilled to perfection, and served with our very own red pepper puree..... \$ 6.75

Sauteed Jumbo New Zealand Mussels

Large Sauteed Green Mussels on the half shell with white wine and Garlic sauce, centered with a dollop of marinara..... \$ 8.95

Soups

Soup Du Jour..... Our Soup of the day is always fresh, different, and served piping hot..... Cup..... \$ 2.00

Bowl..... \$ 3.50

Pasta Fagioli..... Traditional Italian vegetable soup w/Pasta and white beans..... Cup..... \$ 2.00

Bowl..... \$ 3.50

Salads

Antipasto

Genoa Salami, Cappelletti, Provolone, Fresh Lettuce, Olives, Peppercini, Roasted Red Peppers and Artichoke Hearts
Small..... \$ 5.95 Large..... \$ 6.95

Tuscan Grilled Salad

Assorted Grilled Vegetables, Olives, Cannelli Beans, Feta Cheese, Tomatoes, and Garlic Croutons, served with House Balsamic Vinaigrette Dressing
Small..... \$ 7.95 Large..... \$ 8.95

Grilled Chicken Salad

Crisp Lettuce, Roasted Peppers, Artichoke Hearts, Tomatoes, Olives and Grilled Chicken Breast..... \$ 8.50

Authentic Caesar Salad

Crisp Romaine Lettuce, Romano Cheese, Anchovies, Garlic Croutons, and Homemade Caesar Dressing
Add Grilled Chicken..... \$ 3.00 Small..... \$ 4.75 Large..... \$ 5.95

J. Michael's Offers

Your Favorite Cutlets:

Chicken

| | | |
|-----------------------|---------------------------------------------------------------------------------------------------------------------------------|----------|
| Traditional: | Lightly Seasoned and Breaded Cutlet..... | \$ 11.95 |
| Parmesan: | A Cutlet Topped with Homemade Sauce and Melted Parmesan Cheese..... | \$ 12.95 |
| Carcofi: | A Cutlet Topped with Sauteed Artichokes, Portobello Mushrooms, Garlic, and Melted Provolone Cheese..... | \$ 13.75 |
| Lorenzo: | A Cutlet Topped with Breaded Eggplant, J. Michael's Ricotta Mix, Hard Salami, Homemade Marinara Sauce and Provolone Cheese..... | \$ 13.75 |
| Chi-Chi Bella: | A Cutlet Topped with Sauteed Hot and Sweet Cherry Peppers..... | \$ 13.75 |
| Natale: | A Cutlet Topped with Portobello Mushrooms in a Sherry Wine Demi-Glace... | \$ 13.75 |

Pork

| | | |
|-----------------------|---------------------------------------------------------------------------------------------------------|----------|
| Traditional: | Lightly Seasoned and Breaded Cutlet..... | \$ 11.75 |
| Parmesan: | A Cutlet Topped with Homemade Sauce and Melted Parmesan Cheese..... | \$ 12.75 |
| Carcofi: | A Cutlet Topped with Sauteed Artichokes, Portobello Mushrooms, Garlic, and Melted Provolone Cheese..... | \$ 13.75 |
| Chi-Chi Bella: | A Cutlet Topped with Sauteed Hot and Sweet Cherry Peppers..... | \$ 13.75 |
| Natale: | A Cutlet Topped with Portobello Mushrooms in a Sherry Wine Demi-Glace... | \$ 13.75 |

Veal

| | | |
|-----------------------|---------------------------------------------------------------------------------------------------------|----------|
| Traditional: | Lightly Seasoned and Breaded Cutlet..... | \$ 12.95 |
| Parmesan: | A Cutlet Topped with Homemade Sauce and Melted Parmesan Cheese..... | \$ 13.95 |
| Carcofi: | A Cutlet Topped with Sauteed Artichokes, Portobello Mushrooms, Garlic, and Melted Provolone Cheese..... | \$ 14.75 |
| Chi-Chi Bella: | A Cutlet Topped with Sauteed Hot and Sweet Cherry Peppers..... | \$ 14.75 |
| Natale: | A Cutlet Topped with Portobello Mushrooms in a Sherry Wine Demi-Glace... | \$ 14.75 |

Pasta

All pasta dishes are served with your choice of homemade soup or garden salad and fresh bread

.....With Meat

Homemade Spaghetti

| | | | |
|--------------------------------------------------------------------------------------------------|----|------|------|
| Topped with Grandma Gennett'e homemade meat flavored spaghetti sauce or homemade marinara sauce. | | \$ | 6.95 |
| Add Meatballs (Made with ground veal and pork...No hamburger) | \$ | 3.50 | |
| Add Sausage | \$ | 2.75 | |

Penne with Grilled Chicken & Pesto

| | | | |
|-----------------------------------------------------------------|--|----|-------|
| Penne Pasta tossed with grilled chicken in a pesto cream sauce. | | \$ | 10.95 |
|-----------------------------------------------------------------|--|----|-------|

Penne with Grilled Chicken & Mushrooms

| | | | |
|-----------------------------------------------------------------------------------------------|--|----|-------|
| Penne Pasta tossed with grilled chicken, fresh mushrooms, and spinach in a light cream sauce. | | \$ | 10.95 |
|-----------------------------------------------------------------------------------------------|--|----|-------|

Fusilli with Sweet Peppers & Sausage

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|----------------------------------------------------------------------------------------------------|--|----|-------|
| Homemade fusilli tossed with grilled sweet sausage, bell peppers, and fresh tomatoes, in marinara. | | \$ | 10.95 |
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Chicken Fusilli

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|------------------------------------------------------------------------------------------------------------------------------|--|----|-------|
| Grilled chicken breast with broccoli, sun dried tomatoes and mushrooms in a garlic cream sauce tossed with homemade fusilli. | | \$ | 11.95 |
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Fettuccini Carbonara

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|------------------------------------------------------------------------------------------|--|----|-------|
| Fettuccini tossed in a light and creamy Alfredo sauce with pancetta, shallots, and peas. | | \$ | 10.95 |
|------------------------------------------------------------------------------------------|--|----|-------|

Fettuccini Alfredo

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|----------------------------------------------------------------------------------|----|------|------|
| An Italian favorite made with fresh cream and grated Parmesan and Romano cheese. | | \$ | 9.95 |
| Add Grilled Chicken and Broccoli | \$ | 3.00 | |
| Add Sauteed Shrimp and Grand Broccoli | \$ | 3.75 | |

Tortellini Alfredo

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|---------------------------------------------------------|--|----|------|
| Cheese tortellini tossed with our creamy Alfredo sauce. | | \$ | 9.95 |
|---------------------------------------------------------|--|----|------|

Tortellini Tarragon

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|--------------------------------------------------------------------------------------|----|------|------|
| Cheese tortellini in a tarragon cream sauce tossed with sun dried tomatoes and peas. | | \$ | 9.95 |
| Add Grilled Chicken | \$ | 3.00 | |
| Add Sauteed Shrimp | \$ | 3.75 | |

Linguini with Peas and Prosciutto

| | | | |
|---------------------------------------|--|----|-------|
| Served in a light tomato cream sauce. | | \$ | 10.95 |
|---------------------------------------|--|----|-------|

Meat Lasagna

| | | | |
|------------------------------------------------------------------------------------------------------------------------------|--|----|------|
| Layers of homemade meatballs, sausage, and ricotta cheese topped with melted Provolone and our homemade meat flavored sauce. | | \$ | 9.50 |
|------------------------------------------------------------------------------------------------------------------------------|--|----|------|

Add Meatballs (Made with ground veal & pork... no hamburger) **to any dish \$3.50**

Add Sausage to any dish \$2.25

.....Without Meat

Imported Italian Pasta's

| | | | |
|-------------------------------------------------------------------------------------------------------|--|----|------|
| Linguini, Cappelini or Penne, with homemade meat flavored spaghetti sauce or homemade marinara sauce. | | \$ | 6.95 |
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Linguini Pomodoro

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|-----------------------------------------------------------------------------------------------------------|--|----|------|
| Linguini tossed with fresh tomatoes, garlic, extra virgin olive oil, and fresh herbs in a marinara sauce. | | \$ | 8.95 |
|-----------------------------------------------------------------------------------------------------------|--|----|------|

Linguini Arrabbiata

| | | | |
|--------------------------------------------------------------------------------------------------------|--|----|------|
| Linguini, tomatoes, garlic, herbs, and hot pepper, infused oil, all tossed in homemade marinara sauce. | | \$ | 8.95 |
|--------------------------------------------------------------------------------------------------------|--|----|------|

Linguini with Grilled Eggplant

| | | | |
|--------------------------------------------------------------------------------------------------------|--|----|------|
| Linguini tossed with fresh tomatoes, grilled eggplant, olives, and Sicilian ricotta in marinara sauce. | | \$ | 9.75 |
|--------------------------------------------------------------------------------------------------------|--|----|------|

Greens 'n' Beans

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|-----------------------------------------------------------------------------------------------------------------|--|----|------|
| Linguini, cannelli beans, fresh spinach, fresh tomatoes, and garlic slivers tossed in a light white wine sauce. | | \$ | 9.75 |
|-----------------------------------------------------------------------------------------------------------------|--|----|------|

Theresa Fusilli

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|------------------------------------------------------------------------------------------------------------|--|----|-------|
| Homemade fusilli with tomato, roasted peppers, broccoli, roasted garlic, and fresh Mozzarella in marinara. | | \$ | 10.75 |
|------------------------------------------------------------------------------------------------------------|--|----|-------|

Penne Parmesan

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|------------------------------------------------------------------------------------|----|------|------|
| Penne Pasta tossed with marinara or meat sauce, Parmesan and Provolone then baked. | | \$ | 8.95 |
| Add Shrimp | \$ | 3.75 | |

Penne a la Vodka

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|-------------------------------------------------------------------------------------------------------|----|------|------|
| Penne Pasta tossed in a light tomato cream sauce with a splash of vodka. Finished with Romano cheese. | | \$ | 9.95 |
| Add Grilled Chicken | \$ | 3.00 | |
| Add Sauteed Shrimp | \$ | 3.75 | |

Pasta.....

Ravioli

Ravioli stuffed with creamy ricotta cheese and topped with Homemade meat flavored spaghetti sauce or homemade marinara sauce. \$ 8.95

Topped with melted Provolone add \$ 1.00

Ravioli a la Vodka

Ravioli in a light tomato cream sauce with a splash of vodka. \$ 9.95

Spinach Manicotti

Homemade crepes filled with a spinach and ricotta cheese blend. Topped with homemade marinara sauce \$ 9.75

Stuffed Shells

Pasta shells stuffed with creamy ricotta cheese topped with Provolone and then baked until golden brown \$ 9.50

Eggplant Parmesan

Breaded eggplant cutlets layered with Ricotta cheese topped with our meat flavored sauce and melted Provolone. Baked until golden brown. \$ 9.95

Homemade Potato and Cheese Gnocchi

Tossed with our Homemade meat flavored sauce, Homemade marinara sauce, or oil and garlic. \$ 9.50

Tossed with our Homemade Basil Pesto Cream Sauce and fresh Spinach. \$ 2.00

.....With Seafood

Shrimp and Calamari Livornese

For the true Italian lover: a combination of our meat flavored sauce, marinara, black olives, capers, and a splash of white wine. Tossed with linguini. \$ 12.95

Seafood Marinara

Sauteed shrimp and scallops in our homemade marinara sauce, served over linguini. \$ 12.95

Shrimp, Clams, and Calamari

Served in fresh red, white seafood or fridiavolo sauce over linguini. \$ 12.75

Mussels Marinara

Fresh poached mussels steeped in our own homemade marinara sauce, served over linguini. \$ 11.95

Shrimp and Scallops with Red Pepper Puree

Sauteed shrimp and scallops in fresh red bell pepper puree cream sauce, served over linguini. \$ 13.25

Linguini Putanesca

Linguini tossed with a combination of tomatoes, onions, capers, black olives, anchovies, garlic, and spices all simmered in marinara sauce. \$ 12.50

Fruit de Mare

Fresh mussels and little neck clams arranged with sauteed shrimp, scallops, calamari, and baby Clams in our homemade marinara sauce, served over linguini. Hope you're hungry!!! \$ 17.95

Shrimp Milano

Sauteed shrimp, mushrooms, and peas in a creamy Alfredo sauce, served over linguini. \$ 12.25

Pasta in Clam Sauce

Linguini or cappellini served in our homemade red or white clam sauce. \$ 10.95

Shrimp Scampi

Large gulf shrimp sauteed in lemon, fresh garlic, parsley, and butter. Served over cappellini. \$ 12.95

Seafood Primavera

Sauteed shrimp, scallops and fresh vegetables in an Alfredo sauce, tossed with homemade fusilli pasta. \$ 12.95

Fettuccini Luciana

Fettuccini tossed in our homemade fresh basil pesto cream sauce with shrimp and scallops. Topped with seasoned fresh pomodoro tomatoes. \$ 12.95

Entrees

All entrees are served with your choice of homemade soup or garden salad, fresh bread and your choice of pasta or potato.

Poultry

Grilled Chicken Breast

Marinated grilled chicken breast served on brushetta with sauteed broccoli. \$ 11.95

Chicken Pescatore

Sauteed chicken breast, shrimp, and scallops finished in a light white wine and garlic marinara sauce. \$ 13.95

Chicken Marsala with Mushrooms

Lightly floured chicken breast and Portobello mushrooms sauteed in butter, finished with Marsala wine demi-glace. \$ 11.95

Chicken Piccata

Lightly floured chicken breast sauteed in butter, finished with white wine, lemon and capers. \$ 11.95

Chicken Carlini

Chicken breast sauteed with roasted red peppers and Portobello mushrooms, topped with melted Provolone cheese in a Marsala wine demi-glace sauce. \$ 13.25

Chicken Scampi

Chicken breast sauteed with our homemade scampi white wine sauce. \$ 11.95

Chicken Oscar

Sauteed chicken breast topped with shrimp, asparagus and a creamy hollandaise sauce. \$ 13.25

Sicilian Chicken

Chicken breast sauteed with black and green olives in our homemade sauce, finished with Sicilian Ricotta cheese. \$ 12.25

Chicken Saltimbocca

Sauteed Chicken topped with prosciutto, spinach, mushrooms and Provolone cheese in a garlic and fresh sage demi-glace. \$ 13.50

Chicken Athenian

Chicken sauteed with spinach, mushrooms, and sun dried tomatoes in a garlic white wine sauce, tossed with homemade fusilli and topped with feta cheese. \$ 13.50

Veal

Veal A La Mary

Sauteed Veal, Shrimp, Scallops and Mushrooms in a Mornay sauce, then hit with a splash of Marsala wine. \$ 15.95
(Mornay is a light cream sauce with sherry wine and Romano Cheese)

Veal Saltimbocca

Sauteed Veal topped with prosciutto, spinach, mushrooms and Provolone cheese in a garlic and fresh sage demi-glace. \$ 15.75

Veal Athenian

Veal sauteed with spinach, mushrooms, and sun dried tomatoes in a garlic white wine sauce, tossed with homemade fusilli and topped with feta cheese. \$ 15.50

Veal Melanzane

Sauteed Veal with prosciutto, grilled eggplant, and melted Provolone cheese in a garlic demi-glace. \$ 14.95

Veal Marsala

Lightly floured Veal and Portobello mushrooms sauteed in butter, finished with Marsala wine demi-glace. \$ 15.25

Veal Piccata

Veal lightly floured and sauteed, finished with white wine, lemon and capers. \$ 14.95

Veal Carlini

Veal breast sauteed with roasted red peppers and Portobello mushrooms, topped with melted Provolone cheese in a Marsala wine demi-glace sauce. \$ 15.25

Entrees.....

Beef

J. Michael's Signature Stuffed Steak

Choice Delmonico stuffed with melted Provolone and Mozzarella cheese and roasted peppers, topped with a burgundy Portobello mushroom sauce. Garnished with crisp, smoky bacon. \$ 21.95

Choice Delmonico

A thick, juicy cut of choice Delmonico beef grilled to the perfect temperature just for you! \$ 16.95

Filet Mignon

8oz. Filet mignon wrapped in bacon \$ 21.95

Topped with Homemade Bernaise \$ 22.95

Topped with an authentic Milanese sauce \$ 23.95

Topped with melted Blue Cheese \$ 23.95

Twin Tournedos

Two 5oz. Choice Filet medallions served in a burgundy Portobello mushroom sauce. \$ 22.95

Cajun Delmonico

A Cajun spiced Delmonico in a peppercini demi-glace sauce. \$ 17.25

Pork

Grilled Pork Chop Milanese

Center cut boneless pork chops, served in garlic, oregano and olive oil. \$ 14.25

Pork Chop Valentino

Grilled boneless center cut pork chops with sauteed garlic, broccoli, and sage in a garlic demi-glace. \$ 14.25

Pork Chop Pizziola

Grilled boneless center cut pork chops with sauteed bell peppers, onions, and marinara sauce. \$ 14.25

Jack Daniels Pork Chops

Grilled boneless center cut pork chops with Jack Daniels Bourbon sauce, crushed pineapple, brown sugar, teriyaki, and a touch of *J. Michaels*. \$ 14.25

Ask your server for the fish special of the day

J. Michael's Desserts

Grandma Gennett's Homemade Chocolate Cake.....oh so good!!!! \$ 4.25

Homemade Cheesecake (flavor of the week). \$ 4.95

Tiramisu \$ 5.95

Homemade Cannoli \$ 4.25

Ice Cream or Sherbert \$ 2.75

J. Michael's Beverages

Bottles of Beer

| | | |
|---------------------|---------------------|--------------|
| Budweiser | Michelob Ultra | Miller Light |
| Budweiser Light | Yuengling | Molson Gold |
| Coors Light | Labbatts Blue | Amstel Light |
| Michelob Light | Labbatts Blue Light | Heineken |
| Saranac Black & Tan | Guinness Pub Cans | Corona |
| Rolling Rock | | Sam Adams |

Non-Alcoholic Beers: O'Douls

Specialty Bottles: Smirnoff Ice Zima

Soft Beverages

Pints of Soda

Ices Tea

Coffee

Milk

Espresso

Cappuccino

Pellegrino Water