



APPETIZERS

NEW GARLIC CHICKEN WINGS

Baked in our wood-fired oven, served with our housemade-ranch dressing. 7.95

NEW BBQ PORK RIBLETS

Braised in our Jupiter Porter Ale, simmered in spicy bbq sauce. 9.95

FOCACCIA GARLIC BREAD

Olive oil, mozzarella, herbs on focaccia served with a whole roasted clove of garlic for spreading. half 4.95 full 5.95

BRUSCHETTA

Rustic Italian bread toasted and topped with marinated roma tomatoes, red onions, olive oil, and aged asiago cheese. 5.95

MEDITERRANEAN OLIVES

Marinated olives warmed in the brick oven. 3.95

ARTICHOKE & SPINACH DIP

Creamy artichoke and spinach dip made with roasted garlic and herbs; served hot with choice of sourdough or focaccia. 6.25

SALADS

HOUSE SALAD

Mixed greens, roasted red peppers, olives, gorgonzola, and balsamic vinaigrette. small 5.95 large 7.50

SALMON SALAD

Wood roasted atlantic salmon served chilled on a salad of spinach, roasted red bell peppers, feta cheese, pine nuts, and croutons tossed with a honey-chipotle vinaigrette. small 8.50 large 9.95



**DAILY SPECIALS
ASK YOUR SERVER**



CAESAR

Romaine hearts, wood fired croutons, aged asiago cheese, and caesar dressing. small 5.95 large 7.50

With garlic roasted chicken breast.

small 7.95 large 9.50

MEDITERRANEAN CAESAR

Our caesar salad topped with artichoke hearts, roasted red peppers, olives, and feta cheese. small 6.95 large 8.50

RED & GOLD BEET SALAD

Mixed greens, goat cheese, red and gold beets, shaved red onion and champagne-herb vinaigrette. small 7.50 large 8.95

DAILY SOUP

Cup 3.50 Bowl 4.95

JUPITER GLADLY ACCEPTS VISA, MC

18% GRATUITY CHARGED ON PARTIES OF (6) OR MORE
RESERVATIONS ENCOURAGED FOR PARTIES OF 10 OR MORE

PIZZA

• All Jupiter pizzas are served on our special honey wheat crust and fired in our brick oven •

TRITON 9" 8.75 13" 14.50
Sicilian sausage, sweet onions, fresh basil, mozzarella, marinara sauce.

CIRCE 9" 12.95 13" 16.95
Shrimp and lots of garlic, mozzarella, green onion, and a hint of red chili, fresh cracked pepper, olive oil crust.

ODYSSEUS 9" 8.75 13" 14.50
Wild mushrooms with danish fontina cheese on an olive oil brushed crust.

IO 9" 9.50 13" 15.95
Pesto sauce, roasted chicken breast, red onions, kalamata olives, mozzarella.

ANDROMEDA 9" 7.95 13" 12.95
Quattro formaggio with fontina, aged asiago, sharp cheddar, mozzarella, marinara sauce.

XANTHIA 9" 9.50 13" 15.95
Thinly-sliced yukon gold potatoes, bacon, garlic, mozzarella and ricotta cheese, crushed red pepper, and fresh herbs on an olive oil crust.

CASSIOPEIA 9" 9.50 13" 15.95
Roasted chicken breast, sweet onions, fresh cilantro, barbeque sauce, mozzarella, marinara.

GALILEO 9" 9.50 13" 15.95
Artichoke hearts, fresh spinach, mushrooms, garlic, fontina, aged asiago, diced tomatoes, olive oil brushed crust.

ARIES 9" 7.95 13" 12.95
Thin sliced pepperoni and mozzarella cheese, marinara sauce.

APOLLO 9" 8.75 13" 14.50
Sun dried tomatoes, fresh spinach, garlic, feta, mozzarella, marinara sauce.

MERCURY 9" 7.95 13" 12.95
Jupiter's margherita — roma tomatoes, fresh basil, mozzarella, garlic, topped with olive oil.

THEOKLEIA 9" 8.75 13" 14.50
Toscana salami, marinara and mozzarella. Molto bene!

A SIDE OF JUPITER HOUSE-MADE RANCH DRESSING FOR DIPPING \$1.50

DAILY PIZZA SPECIALS • ASK YOUR SERVER

SEASONAL PLATES TO SHARE

NEW LAMB SKEWERS

Roasted lamb loin with red onions, cherry tomatoes and mint pesto. 9.50

HUMMUS TWO WAYS

Traditional and black bean hummus served with red onion, tomato, cucumber, kalamata olives, feta cheese and pita. 6.95

WARM BRIE

Baked brie with pesto and almonds served with toasted ciabatta bread. 8.50

NEW STUFFED PASILLA PEPPER

Mild green chili, stuffed with a mix of three cheeses and a tomato-basil sauce. 6.95

