

J.T.'s at the Lavalette



415 S. Main St.

Gretna, VA 24557

434-656-2275

Wed-Sat

Open at 5:00

Beverages

\$2.50

Pepsi, Diet Pepsi, Dr. Pepper, Mountain Dew, Sierra Mist, Tea, & Coffee

Appetizers

Grilled Scallops \$8

Dusted with Chef John's special seasoning

Grilled Shrimp \$7

Dusted with Chef John's special seasoning

Cajun Crawfish \$8

Crawfish tails simmered in our Cajun sauce

Blackened Scallops \$9

With tomato cream

Soup and Salad

Soup of the Day (cup) **\$3**

House Salad **\$4**

with choice of dressing

Mixed greens topped with shredded carrots and cheddar

Cheese, fresh cucumbers, red onions, tomatoes and crouton

Side Caesar **\$5**

Chicken Caesar Salad **\$11**

Grilled Chicken House Salad **\$10**

Dressing: Ranch, Bleu Cheese, 1000 Island, Italian, Honey

Mustard, French, Sundried Tomato Vinaigrette

3 Cheese Oysters **\$9**

Six oysters topped with bacon, 3 cheese blend, and white wine

Mozzarella Sticks **\$5**

with marinara sauce

Onion Rings **\$5**

Sautéed Garlic Mushrooms **\$5**

Crab Stuffed Mushrooms **\$9**

Fried Pickles **\$5**

Desserts

Cheesecake **\$6**

With caramel and/or chocolate sauce

Key Lime Pie **\$5**

French Silk Pie **\$5**

Chocolate Pecan Dessert **\$5**

Kid's Menu

Angel Hair Pasta **\$5**

With marinara

Fettuccine Alfredo **\$6**

Chicken tenders (with one side) **\$5**

Entrees

Filet

6 oz. **\$20** or 8 oz. **\$24**

Our leanest steak hand-cut daily; seasoned and grilled to perfection

12 oz. Ribeye **\$22**

Marbled beef steak; exquisitely seasoned and grilled

Prime Rib au jus **\$23**

Herb-crusted and slow-roasted

Boneless Pork Loin **\$14**

Two 5 oz. boneless pork chops; seasoned and grilled

Country- Style Ribs **\$14**

Boneless pork cooked slow and low; with barbeque sauce

Catfish **\$14**

Comes fried, blackened, or grilled

Grilled Salmon **\$17**

Served with a creamy dill sauce

Fish of the Day **Market Price**

Tilapia Morney **\$16**

Grilled tilapia topped with a creamy morney sauce with crabmeat

Crab Stuffed Flounder **\$20**

Baked with white wine, lemon, and butter

Stuffed Portabella Mushroom **\$20**

Jumbo portabella stuffed with crabmeat and crawfish; topped
with crab morney sauce and Monterey Jack cheese

Crab Stuffed Shrimp **\$24**

Jumbo shrimp stuffed with crabmeat; topped with crab morney sauce and Monterey Jack cheese

Grilled Scallops \$19

Grilled Shrimp \$16

Grilled Scallops and Shrimp \$18

Chesapeake Crab Cakes \$20

Grilled Chicken Breast \$12

3 Cheese Asiago Chicken Breast \$14

Grilled chicken stuffed with our 3 cheese Asiago blend

BBQ Bacon Chicken Breast \$14

Grilled chicken breast topped with BBQ, bacon, and cheese

Pasta

Chicken Sorrento \$14

With mushrooms, marinara sauce, melted mozzarella and parmesan cheeses;

Served with Angel Hair pasta

Angel Hair Pasta \$9

With marinara

Fettuccine Alfredo \$11

Chicken and Shrimp Asiago Pasta \$16

Sautéed chicken and shrimp blended with our tomato cream sauce with Asiago cheese

Sides

Mashed Potato- Baked Potato- Baked
Sweet Potato- Sautéed Vegetable Medley-
Green Beans- Steamed Broccoli- Red
Potatoes- French Fries- Onion Rings (+\$1)-
Asparagus (+\$2) – Garlic Mushrooms (+\$2)

Add-Ons

Grilled Shrimp **\$6**
Grilled Scallops **\$7**
Grilled or Blackened Chicken Breast **\$6**
Crab Cake **\$9**
Garlic Mushrooms **\$3**
Oscar Crabmeat, Asparagus, and Hollandaise **\$7**