

JD'S
TAVERN

RADISSON HOTEL MANCHESTER

603.625.1000

700 ELM STREET
MANCHESTER . NH 03101

*For your convenience, 18% gratuity will be added to the check of parties of 8 or more.
Tips are discretionary and appreciated by all.*

To serve you better, please inform your server of any food allergies you have.

We reserve the right to refuse service to anyone.

JD'S
TAVERN

Martinis

JD's Tavern-tini

Our signature drink shines in this glass filled with Stoli Peachik, Watermelon Pucker, Peach Schnapps and cranberry juice.

Razmopolitan

A Cosmopolitan with a raspberry twist made with Stoli Razberi, Cointreau and fresh lime juice.

Rum Punch Martini

Tell everyone you know that you tried it at JD's first. Malibu Coconut Rum, Hypnotiq liquor, Midori and pineapple juice.

Pomegranate Martini

The newest flavor is on the scene at the Radisson Hotel Manchester. Absolut Mandrin, Cointreau, Pomegranate flavored liquor and orange juice.

Ice Breaker

Break from the ordinary and indulge in a combination of Stoli Razberi, Hypnotiq, sour mix and sprite.

Hypnotiq Martini

Relax and be prepared to be under the spell of our newest martini. The perfect blend of Hypnotiq Liqueur, Skyy Vodka and pineapple juice.

Very Berry Martini

You'll be thinking of this light and fruity martini long after you have finished. Three Olives Berry Vodka, Blue Curacao and a splash of sprite.

Best Cosmopolitan Ever

The name says it all. Sit back and wait for us to prepare one just for you. Premium Level Vodka, Cointreau, super fine sugar, cranberry juice and fresh squeezed lime.

Godiva Chocolate Martini

JD's Tavern presents a chocolate lover's dream. Premium Godiva Chocolate liqueur, blended with a crème de cacao, Belvedere Vodka and half and half

Desserts

Turtle Cheesecake

Classical fudge filled Cheesecake on a graham cracker crust topped with homemade caramel and pecans 5.95

Homemade Bread Pudding

A traditional New England classic topped with a white chocolate sauce 4.95

The Ultimate Brownie Sundae

Thick brownie topped with vanilla ice cream, hot fudge and whipped cream 5.95

Carrot Cake

Lightly spiced carrot cake topped with a fresh cream cheese frosting just like grandma use to make 5.95

Apple Crisp

Tender sweet apple & cinnamon baked with an oatmeal crumb topping and served with rum raisin ice cream 4.95

Dessert Drinks

Top off a great meal with our specialty coffee drinks. Choose one of our signature coffee drinks or create your own and don't forget the whipped cream.

Nutty Irish Coffee

Bailey's, Frangellico, chocolate syrup and fresh brewed coffee.

Café Grande

Kahlua, Tequila and fresh brewed coffee.

Black Forest Coffee

Chambord, Godiva and fresh brewed coffee.

Almond Candy Joy

Malibu, Frangellico, Bailey's and fresh brewed coffee.

Butterscotch Martini

Belvedere Vodka, Buttershots, and a splash of White Crème De Cacao.

Appetizers

Tavern Wings

Jumbo wings tossed in Buffalo sauce and served with carrot ribbons, celery sticks and bleu cheese dressing 8.95

Calamari

Lightly battered, fried and tossed with peppercini's, scallions, diced tomatoes and parmesan cheese, served with marinara sauce 8.95

Mountain Of Potatoes

Topped with maple smoked bacon, cheddar cheese, scallions and ranch dressing 7.95

Beef Tenderloin Sliders

Three pan seared mini filets on a petite sesame roll, complimented with sautéed mushrooms, carmelized onions, horseradish cream sauce and tomato pesto salad 9.95

Bueno Nachos

Warm nacho chips topped with tomatoes, scallions, black olives, jalapeno and smothered in melted cheddar & monterey jack cheese, then topped with a beef and bean mixture salsa & sour cream 8.50

Thin Crust Pizza

A blend of mozzarella and provolone cheese over marinara sauce. 6.95
Select from the following toppings: mushrooms, peppers, onions, sausage, pepperoni or olives- add .75 per item

Southwestern Chicken Quesadilla

Chipotle tortilla loaded with a mixture of cheddar and jack cheese, dice chicken, black beans, smoky roasted corn relish and served with a fresh salsa 8.95

Potato Skins

Topped with hickory smoked bacon, cheddar cheese, scallions and sour cream 7.50

Hummus Sampler

Spicy black bean and cilantro hummus, sun dried tomato hummus, and traditional hummus served with fresh Pita bread and baked lavash chips 9.95

Soups

Five Onion Soup Gratinee

Topped with Swiss, Provolone and Parmesan cheese 4.95

New England Clam Chowder

Rich and creamy Cup -3.25 Bowl - 4.95

Soup Du Jour

The Chef's Homemade fresh creation Cup - 3.25 Bowl - 4.95

Chicken Cordon Bleu

Our award winning rich and tasty soup. Diced chicken, ham, American cheese and cream Cup - 3.25 Bowl - 4.95

Salads

Taste Of New England

Mixed field greens, Boston bibb lettuce, tossed with maple flavored walnuts, dried cranberries, granny smith apples in a cranberry vinaigrette, served with a delicate goat cheese crostini 9.95

Mediterranean Salad

Mixed greens, feta cheese, plum tomatoes, imported olives, and roasted red peppers topped with grilled chicken breast, served with balsamic vinaigrette 9.95

Taco Salad

Cilantro marinated beef on a bed of mixed greens and complimented with pico de gallo, diced tomatoes, sliced olives, shredded Monterey jack cheese and cilantro vinaigrette, topped with chipotle tortilla chips 9.95

Caeser Salad

Traditional with croutons 6.95 Grilled chicken 9.95 Shrimp 10.95

The Wedge

Wedge of Iceberg lettuce topped with smoked bacon, diced tomatoes, red onion, sliced olives and bleu cheese crumbles, served with a bleu cheese dressing 6.95

Entrees

Chicken Fontina

All white chicken breast, stuffed with proscuitto, asparagus and fontina cheese, lightly breaded and topped with a supreme sauce.
Served with choice of starch and seasonal vegetable 15.95

Marinated Beef Tenderloin Tips

Beef Tenderloin tips tossed in our signature marinade then cooked to your liking, accompanied with JD'S barbeque sauce,
Served with choice of starch and seasonal vegetable 17.50

JD'S Hanger Steak

10oz garlic herb marinated Hanger steak served on a bed of caramelized onions and mushrooms.
Served with choice of starch and seasonal vegetable 18.95

Monarch Sirloin

12oz Choice N.Y. sirloin , topped with a bleu cheese butter.
Served with choice of starch and seasonal vegetable 18.95

Fish & Chips

Fresh New England haddock lightly breaded and fried to perfection,
served with french fries, cole slaw and tartar sauce 15.95

Pan Seared Salmon

Pan seared filet topped with a honey garlic sauce,
served with choice of starch and seasonal vegetable 15.95

Baked Sea Scallops

Fresh Sea Scallops baked in white wine and garlic and topped with a light coating of ritz crumbs.
Served with choice of starch and seasonal vegetable 18.95

Vegetarian Delight

Lightly Breaded eggplant cooked to a golden brown, filled with a bountiful amount of seasonal vegetables then topped with provolone cheese and served on a bed of sun dried tomato cream sauce 14.95

Enhance your meal with a Garden side salad \$2.95

On The Rocks

Our Perfect Margarita

The best ingredients and attention to detail make this margarita "perfect." Patron Silver Tequila, Cointreau, Grand Marnier, fresh squeezed lime juice and a splash of orange juice.

The Absolut Main Event

Start off the game or concert with this crowd pleaser. Absolut vodka, peach schnapps and cranberry juice.

Malibu Breeze

Feel the ocean breezes with this island favorite. Hypnotiq liqueur, Malibu rum and pineapple juice. YA-MAN.

Caribbean Screwdriver

Set your sails for a great time with Captain Morgan, Peach Schnapps, Banana liquor and the perfect amounts of orange and pineapple juices.

Tavern Energy

Feel your energy level rise when you try this drink with Bacardi Limon, Skyy Vodka, Red Bull, orange juice and grenadine.

Frozen Delights

JD's Frozen Hurricane

The only force of nature that will guarantee a smile. This frozen drink is what Mother Nature had in mind with Captain Morgans, Meyers dark rum, orange juice and a splash of grenadine.

Raspberry Lemonade

Be come a kid again with an old fashioned favorite with a raspberry twist. Absolut Razberi, pink lemonade and Island Oasis Raspberry mix.

Mississippi Mud

A dark delectable combination of Kahlua, Amaretto and dark crème de cacao frozen to perfection. The best drink this side of the Mason Dixon Line.

Flavored Daiquiri*

You be the drink master. Create a work of art by starting with classic Bacardi rum and mix in strawberry, raspberry, wild berry, pina colada or mango flavored Island Oasis mix.

*Non-alcoholic options available.

Draft Beer

Bass
Budweiser
Bud Light
Guinness

Killian's Irish Red
Sam Adams Lager
Sam Adams Seasonal
Smuttynose

Bottled Beer

Amstel Light
Bud Light
Budweiser
Coors Light
Corona
Heineken
Labatt Blue

Michelob Ultra
Miller Lite
New Castle
O'Douls (Non-alcoholic)
Sam Adams Light
Smirnoff Ice
Stella Artois

Champagne & Sparkling Wines

Private Label Brut, California 22.00
Korbel Brut, California 36.00
Korbel Brut, California – Single Serve 10.00
Moet & Chandon White Star, Champagne 76.00
Dom Perignon, Champagne 250.00

Sandwiches

Build Your Own Burger

8oz choice burger on a bulkie roll \$8.50
Choice of: mushrooms, onions, bacon, american, Swiss or pepper jack cheese – add .75 for each item

Traditional Reuben

Corned beef, sauerkraut, Swiss cheese and Thousand Island on marble rye, grilled to perfection 8.95

Waldof Chicken Salad Sandwich

Tender diced white chicken, toasted walnuts, apples, mayo, celery and onions on a buttery croissant 8.95

Grilled Chicken Caesar Wrap

Grilled chicken and Caesar salad in a garlic herb wrap 7.95

Turkey Wrap

Smoked turkey, fresh spinach, sweet roasted peppers, tomatoes and Havarti cheese in a chipotle wrap 8.50

Roast Beef And Cheddar

Deli sliced tender roast beef, cheddar cheese, warmed caramelized onions and horseradish sauce on a bulkie roll 9.50

Grilled Vegetable Wrap

Balsamic grilled zucchini, summer squash, sweet peppers, and our fresh hummus wrapped in a garlic herb wrap 8.50

All sandwiches served with choice of french fries or kettle cooked potato chips, cole slaw and a pickle

Sandwiches

Bourbon Chicken Sandwich

Chicken breast marinated in our own bourbon marinade and grilled to perfection then topped caramelized onions, mushrooms, and served on a Brioche roll 9.95

Cajun Grilled Swordfish Sandwich

Cajun grilled Swordfish served on a Brioche roll with a Cilantro lime mayo 9.95

Albacore Tuna Salad Sandwich

White tuna mixed with mayonnaise, celery and onion on honey wheat bread 7.95

Pulled Pork

Lean pork smothered with JD's BBQ sauce topped with scallions and served on a Onion Dill roll 8.95

Steak and Cheese

Seasoned beef sautéed with peppers, onions, and mushrooms topped with American cheese and served in a fresh sub roll 9.50

Turkey Burger

Our healthy alternative – seasoned ground turkey topped with garlic sautéed wild mushrooms and herb cheese on a bulkie roll 8.95

Soup And Sandwich

A cup of today's soup du jour with a half sandwich with lettuce, tomato and mayo. Choice of deli roast beef, turkey, chicken salad, or tuna salad. Served with kettle cooked potato chips and pickle 7.50

All sandwiches served with choice of french fries or kettle cooked potato chips, cole slaw and a pickle

Wines

Kendall Jackson Vintner's Reserve Chardonnay, Ca.

Glass 8.50 Bottle 39.00

Robert Mondavi Private Selection Chardonnay, Ca.

Glass 7.00 Bottle 30.00

Yellow Tail Chardonnay, Australia

Glass 6.00 Bottle 26.00

La Terre Chardonnay, Ca.

Glass 5.50 Bottle 22.00

Jacob's Creek Riesling, Australia

Glass 7.00 Bottle 30.00

Sartori Pinot Grigio, Italy

Glass 6.25 Bottle 27.00

Beringer White Zinfandel, Ca.

Glass 6.00 Bottle 26.00

Cavit Pinot Grigio, Italy

Glass 6.00 Bottle 26.00

Kendall Jackson Vintner's Reserve Cabernet Sauvignon, Ca.

Glass 9.75 Bottle 47.00

Sterling Vintner's Collection Cabernet Sauvignon, Ca.

Glass 8.50 Bottle 42.00

Robert Mondavi Coastal Cabernet Sauvignon, Ca.

Glass 7.00 Bottle 30.00

La Terre Cabernet Sauvignon, Ca

Glass 5.50 Bottle 22.00

Blackstone Merlot, Ca

Glass 8.00 Bottle 37.00

Brancott Pinot Noir, New Zealand

Glass 8.50 Bottle 42.00

Woodbridge Merlot, Ca.

Glass 6.00 Bottle 26.00

Robert Mondavi Pinot Noir, Ca.

Glass 7.00 Bottle 30.00

Trapiche Malbec, Argentina

Glass 6.25 Bottle 27.00

Black Opal Shiraz, Australia

Glass 6.25 Bottle 26.00