



Four Course Chef's Tasting Menu \$59
Select any one appetizer, soup or salad, entrée, and dessert

DINNER

Meat Sauce \$17

ground sirloin, veal, pork, tomato basil sauce, fresh pasta

All Natural Chicken Breast \$19

sautéed, tomato concasse, grilled asparagus, balsamic reduction, orzo salad

Iowa Prime Filet Mignon \$38

*grilled, potato pancake, fried leeks, wild mushrooms,
horseradish butter, bordelaise*

NY Strip \$35

*dry rubbed, wood grilled, roasted marble potato,
crispy Brussels sprouts, demi-glace*

Rib Eye Steak \$35

wood grilled, garlic-parmesan mashed potato, braised carrots

Local Rainbow Trout \$24

grilled, sweet corn and potato hash, lemon caper aioli

Skuna Bay Salmon \$26

*wood grilled, limoncello glaze, spinach and artichoke orzo salad,
sugar snap peas*

Blue Crab 3 Ways \$29

crab cake, crispy soft shell, crab ravigote, corn and potato hash, remoulade sauce

Berkshire Pork Chop \$29

double cut, wood grilled, root beer BBQ, crispy Brussels sprouts , potato cake

Fresh Walleye \$26

cornmeal crusted, remoulade sauce, Swiss chard sautéed, marble potato

Sweet Pea and Potato Gnocchi \$18

skillet toasted, brown butter, sweet peppers, sugar snap peas, lemon, asiago

*Additions: 2 shrimp \$6,
jumbo lump crab \$9,
small crab cake \$7*

**Any person with a compromised immune system should avoid consuming raw, rare or undercooked products*

Jacksons

RESTAURANT + BAR

SOUPS

Famous Shrimp and Chorizo Chowder \$6
traditional chowder served in a non-traditional way

Day Soup \$6
daily chef creation

BEGINNINGS

Crabcake \$15
kataifi crust, sweet corn and potato hash, remoulade

Filet Tips \$15
seared, dry rubbed, wild mushrooms, horseradish sauce

Calamari \$9
fried, roasted pepper aioli

Kale and Artichoke Dip \$8
toasted pitas and veggies

Deconstructed Shrimp Cocktail \$12
tomato vodka shooter, bloody Mary dust

Fried Brussels Sprouts \$8
shaved parmesan, sea salt, cracked black pepper, balsamic drizzle

Heirloom Tomato Flatbread \$12
garlic oil, red onion, fresh basil, asiago

Shrimp and Crab Mac and Cheese \$14
aged cheddar, smoked gouda, bacon, cavatappi pasta

SALADS

Wedge \$7
iceberg, chopped egg, bacon, bleu cheese, roasted red pepper, house balsamic

Watermelon and Feta salad \$6
baby greens, fresh mint, riesling vinaigrette

Panzanella Salad \$8
heirloom tomato, red onion, fresh basil, croutons, red wine vinaigrette

Field Greens \$7
baby greens, candied walnuts, strawberries, goat cheese, aged balsamic and oil

Grilled Baby Romaine \$6
parmesan peppercorn dressing, white anchovy, garlic croutons

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