



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 Rosemary Lemon Chicken \$19  
*French cut, pan sauce, asparagus, brie mashed*

Iowa Prime Filet Mignon \$38  
*Grilled, potato pancake, fried leeks, horseradish butter, bordelaise*

NY Strip \$35  
*Dry rubbed, wood grilled, brie mashed, crispy brussels sprouts, demi-glace*

Miso Glazed Rib Eye Steak \$35  
*Wood grilled, fingerling potato, snow peas*

Maple Leaf Farms Duck Breast \$24  
*Pan roasted, honey orange glaze, toasted orzo and pine nut pilaf, snow peas*

Skuna Bay Salmon \$26  
*Wood grilled, sweet pepper sauce, toasted orzo and pine nut pilaf, spring vegetable julienne*

Ginger Seared Scallops \$29  
*Fresh ramen noodles, spring vegetables, soy broth*

Berkshire Pork Chop \$29  
*Double cut, wood grilled, root beer BBQ, collard greens, potato cake*

Halibut \$29  
*Toasted bread crust, lemon basil broth, fresh asparagus*

Asparagus Ravioli \$18  
*Asparagus and mascarpone filled, spinach and egg dough, lemon, wild mushrooms, roasted pepper, olive oil, garlic*

*Additions: shrimp \$5, jumbo lump crab \$8, small crab cake \$7, seared scallop \$6*

*\*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's creation*

## BEGINNINGS

Crabcake \$15  
*Kataifi crust, spring vegetable salad, white French dressing*

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

Calamari \$9  
*Fried, roasted pepper aioli*

Corn Pineapple Miso Dip \$8  
*5 cheeses, fresh chilies, toasted pitas*

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

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

Prosciutto Flatbread \$12  
*Garlic oil, prosciutto, egg, arugula salad*

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*

Chop \$6  
*Chopped lettuce, artichokes, tomato, carrots, celery, chick peas, blue cheese, white French dressing*

Pan Asian \$8  
*Baby greens, oranges, julienne vegetables, fried wonton, mandarin orange vinaigrette*

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

Caesar \$6  
*Romaine hearts, shaved parmesan, croutons, white anchovy*

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