

DINNER MENU

OYSTER BAR ^{GF}

½ dozen 18 and full dozen 34

Please ask your server about our daily selections
all oysters are served with mignonette and lemon wedge

East Coast Oysters*

Tend to have high salinity with mineral undertones. Predominant flavors include brine and seaweed with a nutty finish. The texture is a little firmer than the West Coast variety. *Pairs well with a Chablis, Muscadet, Sherry or Pilsner.*

West Coast Oysters*

Typically have a sweetness about them. They are creamy in texture, less briny than the East Coast varieties. Great oyster to try as a newcomer. *Pairs well with Champagne, Chablis or Stout beer.*

STARTERS

Grilled Pecan Shrimp* 18 ^{GF}

marinated in our house made chimichurri sauce and cooked on our pecan wood fire grill, served with agave-lime pasilla sauce and a lemon wedge

Sambuca Shrimp Cocktail 16 ^{GF}

sambuca infused shrimp served with a spicy shrimp cocktail sauce

Jacks Rockefeller Oysters* 20

spinach, shallots, anise, sambuca and parmesan cream sauce

Fresh Baked Sourdough Boule 10

sourdough bread with seasoned butter and garlic spread

Chef's Charcuterie Board* 25 ^{GFA}

a wonderfully matched choice of meats and cheeses surrounded with nuts, crackers, grapes and fruit (ask your server for today's pairings)

Vegetable Crudite 12 ^{GF}

raw veggies with ranch dressing and garlic dip

GREENS

add 4oz of salmon*, pecan shrimp*, chicken* or tenderloin steak tips to any salad +8

Caesar Salad 12 ^{GFA}

baby romaine drizzled in a traditional ceasar dressing with house made croutons and fresh shaved parmesan cheese

Hipster Wedge 12 ^{GF}

fresh iceberg, avocado slices and pancetta drizzled with house made dill dressing, balsamic vinegar glaze and topped with red onions and parmesan cheese

Jack's House Salad 12 ^{GF}

mixed greens, cherry tomatoes, red onions, golden beets and sliced almonds tossed with your choice of lemon champagne or sherry vinaigrette dressing

^{GFA} Gluten Free Available

*All items marked with an asterisk contain raw or under cooked products. Consuming raw or under cooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

PRIME CUTS ^{GF}

**USDA Prime wet-aged steaks sourced from the heart of the midwest. All steak offerings come with whole caramelized garlic and rustic style chimichurri.*

16 ounce Prime Kansas City Strip* 48

(wet aged for minimum of 42 days)

7 ounce Reserve Filet* 42

(wet aged for minimum of 28 days)

7 ounce Duke Reserve Filet* 46

(wet aged for 28 days) topped with calabrian peppers and seasoned compote butter

14 ounce Double Bone Sakura Pork Chop* 34

(brined for 12 hours) rosemary and maple glaze, served with cinnamon apples

8 ounce Scottish Salmon* 32

with beurre blanc sauce and mango salsa

Sakura St. Louis Style Ribs & Baked Beans* 20

(smoked for 8 hours) half-rack of fall off the bone ribs (While supplies last)

HOUSE SPECIALTIES

Lemongrass Scallops* 36 ^{GFA}

sea scallops pan seared in lemongrass sauce served around a bed of forbidden rice

Shaved Wagyu Dip & Fries* 24

thin sliced wagyu, gruyere cheese and horse radish aoli on a toasted french baguette served with au-jus sauce and nine season fries

Veggie Pasta 26

red bell pepper, yellow bell pepper, mushrooms, artichokes, capers in a white wine lemon sauce, topped with basil and parmesan cheese

Spicy Lobster & Shrimp Linguine* 38

a cream sauce made with cajun seasoning, garlic and white wine, sweet peppers and a mixture of lobster and shrimp on a bed of linguine topped with grated parmesan cheese

Chicken Tenders 22

(brined for 12 hours) and dipped in tempura batter, then panko and flour encrusted and served with nine season fries, choice of house honey mustard or ranch dressing

ACCOMPANIMENTS (serves 2)

Fresh Brussels Sprout Slaw (contains almonds) 10 ^{GF}

Seasonal Veggie (ask your server for details) 10

Garlic & Chive Mashed Potatoes 8 ^{GF}

Loaded Mashed Potatoes 10 ^{GF}

Roasted Veggie Medley 12 ^{GF}

Dreamy Mac & Cheese 12

Pepper Jack Creamed Corn 10 ^{GF}

Nine Season Fries 8 ^{GF}

Baked Beans 8 ^{GF}



Jack's
ON PEARL
WOOD-FIRED GRILLE