



# DINNER

## WELCOME TO JACK'S!

We are a Modern American Steakhouse with a Southern flare featuring a wood fired grill. We use a pecan and white oak wood combination to create the right balance of heat and sweetness to our grilled items. We source the best quality ingredients we can find to bring you a memorable dining experience.

Jack's on Pearl was established March 29, 2022, in honor of Jack Lockton; a true business leader and pioneer who loved entertaining, genuine hospitality and world class client service.

Jack had a tremendous appreciation for memorable cocktails, fine wines, and a well-aged Kansas City strip. Jack would have wanted you to leave your worries behind and allow us to serve you, allowing you to relax and unwind from the daily stresses that we encounter from time to time.

We raise a glass to you, our esteemed guests. Cheers and welcome to Jack's!

Dear valued guests, your bill will include a 2% restaurant impact fee that assists privately owned small businesses to pay a more equitable rate to our Heart of House employees.

## GREENS

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

### Hipster Wedge | 12 GF

Fresh iceberg, avocado slices, and pancetta topped with house-made dill dressing, balsamic glaze, red onions, and parmesan

### Jack's House Salad | 12 GF

Mixed greens, cherry tomatoes, red onions, golden beets, and sliced almonds tossed with champagne vinaigrette

### Caesar Salad | 12 GFA

Baby romaine drizzled in a traditional caesar dressing with house-made croutons, shaved parmesan, and cured egg yolks

## STARTERS

### Grilled Pecan Shrimp | 18 GF

Jumbo shrimp marinated in our house-made chimichurri and cooked on our pecan wood fire grill, served with agave-lime pasilla sauce, tomato jam, dill sauce, and charred lemon

### Classic Maryland Crab Cake | 22

Pan seared jumbo lump crab meat, spicy remoulade, yuzu-cilantro aioli, and asparagus slaw

### Jack's Oysters Rockefeller\* | 20

East coast oysters baked with spinach, shallots, and sambuca-parmesan cream sauce

### Grilled Pecan Poblano | 15 GFA

A jumbo poblano pepper stuffed with spicy sausage, garlic herb butter, and a 3-cheese blend grilled over pecan wood and served with spicy peperonata

### Jack's Fried Pickles | 12

Battered dill pickle spears fried crispy and served with spicy remoulade and creole mustard

### Fresh Baked Sourdough Boule | 10

Served with herb butter and garlic spread

### Coconut Mango Yellowfin Tuna Sashimi\* | 24 GF

Yellowfin tuna with coconut-mango salsa topped with pickled fresno peppers, scallions, and black garlic

### Chef's Charcuterie Board\* | 28 GFA

A wonderfully matched choice of meats and cheeses surrounded with nuts, fruit, grilled bread, and crostini (ask your server for today's pairings)

### French Onion Soup | 12 GFA

Topped with melted gruyere and parmesan

## OYSTER BAR\* GF

½ dozen | 18 – Full dozen | 34

Please ask your server about our daily east coast and west coast selections

Served with spicy cocktail, mignonette, lemon-caper horseradish sauce, and lemon

GF - Gluten Free | GFA - Gluten Free Available

### Jack's Steak Salad\* | 22 GF

Tenderloin steak tips with mixed greens, red onions, cherry tomatoes, toasted almonds, parmesan, and honey-horseradish dressing, and balsamic glaze

### Seared Yellowfin Tuna Salad\* | 28 GFA

Mixed greens, sprouts, cherry tomatoes, and black rice tossed with miso dressing, topped with carrots, avocado, pickled ginger, cucumber, crispy onions, and black garlic

# JACK'S PRIME CUTS

Our USDA All Natural Prime and Reserve Beef is farm raised in the Black River Valley in Western Montana from cattle fed a vegetarian diet that are raised without added hormones or antibiotics.

To maximize the tenderness and flavor of each particular cut of meat, our Reserve Cuts are wet-aged for a minimum of 28 days, and our Prime Cuts are wet-aged for a minimum of 48 days.

Our Double-Bone Premium Sakura Pork Chop is sourced from Heritage Breed Hogs that provide superior marbling and unparalleled flavor and texture. The hogs come from family farms in the Midwest and are fed a vegetarian diet without growth hormones or antibiotics.

## Surf & Turf\* | 65

7 oz filet paired with a 5 ½ ounce grilled lobster tail

## Reserve Filet\* - 7 oz | 48

## Prime Kansas City Strip\* - 10 oz | 50

## Prime Kansas City Strip\* - 16 oz | 60

## Prime Ribeye\* - 16 oz | 68

Finished with herb butter and tomato jam

## Double Bone Sakura Pork Chop\* - 14 oz | 38

Rosemary-maple glaze and parmesan polenta

## JACK'S SIGNATURE FILETS

### The Duke | 52

Gruyere, roasted red peppers, garlic, and panko crust topped with calibrian peppers

### The Duchess | 54

Gorgonzola and pinot noir caramelized onion, panko, and herbal butter crust topped with truffled crispy potatoes

### The Conquistador | 52

Manchego, herbal butter, and panko crust

## STEAK ENHANCEMENTS

Two Seared Scallops | 16   Three Pecan Shrimp | 8   5 ½ oz Lobster Tail | 22   Mushrooms | 12

\* Enhance Any Steak with one of Jack's Signature Filet Preparations - Ask Your Server for Details

## HOUSE SPECIALTIES

### Chilean Seabass | 48 GF

Pan seared chilean seabass served over parmesan polenta, with pea puree, golden beets, and champagne vinaigrette

### Scottish Salmon\* | 32 GF

Dijon crusted salmon seared crisp with potato pave, grilled pineapple, asparagus, beurre blanc, and papaya sauce

### Seafood & Mushroom Risotto\* | 36 GFA

Pan seared sea scallops and grilled shrimp over a lobster risotto with sauteed mushrooms, roasted peppers, parmesan, and pea puree

### Spicy Lobster & Shrimp Linguine | 40 GFA

Shrimp, sweet peppers, and garlic sauteed with white wine, finished with cajun-lobster cream, tossed with linguine, and topped with a 5 ½ oz grilled lobster tail

### Lemongrass Scallops\* | 38 GFA

Pan seared sea scallops complimented with a lemongrass-coconut cream sauce and served around a bed of forbidden rice

### Crispy Prosciutto Pasta | 28 GFA

Creamy vodka and white wine sauce infused with mascarpone cheese tossed with pasta, confit garlic, heirloom tomatoes, and basil

### Wagyu French Dip & Fries\* | 24

Thinly sliced wagyu beef, gruyere cheese and horseradish aioli on a toasted baguette served with au-jus and nine season fries

### Chicken Tenders with Fries | 22

Premium chicken tenderloins dipped in tempura batter, panko encrusted and fried crisp served with nine season fries, and your choice of house-made ranch or honey mustard

## ACCOMPANIMENTS

Jack's Mac | 12

Loaded Mashed Potatoes | 10

Garlic & Chive Mashed Potatoes | 8

9-Season Fries - Small | 6 - Large | 10

10 | Forbidden Rice

12 | Roasted Veggie Medley

10 | Pepper Jack Creamed Corn

12 | Crispy Lemon-Lime Brussel Sprouts

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