

SASHIMI BAR*

SURFING IN MAUI* | 25

Combination of Ora King Salmon, Bluefin Tuna, and Sea Bass, sesame chili oil, atop a crispy tempura nori, sriracha aioli, wasabi cream, avocado, crispy leeks, and fresno chilies

Dry Aged Otoro Bluefin Tuna Sashimi* | 34 GF

Orange ginger cream sauce, tobiko, kisami wasabi, chili oil, fresh mint, and chives

Dry Aged Bluefin Tuna Sashimi* | 28 GFA

Coconut-mango salsa, kazami wasabi, pickled fresno chilies, and black garlic

Dry Aged Ora King Salmon Sashimi* | 25 GF

Tamari orange gastrique, fresh wasabi, toasted macadamia nuts, chili crisp, fresh jalapeño, and a touch of black salt

Triple Combo Sashimi* | 30 GFA

Garnish elements of all three sashimi's, Ora King Salmon, Bluefin Tuna, and Otoro

Wagyu Sushi Roll | 25 GF

AA-9 Wagyu torched with black garlic butter, grilled yuzu heirloom mushrooms, asparagus, avocado, crispy leeks, and garlic aioli

Ora King Salmon Lime Roll* | 25 GF

Capers, chives, kewpie mayo, masago, avocado, asparagus, lemon-lime, and garlic aioli

Bluefin Tuna Mame Nori Roll* | 25 GF

Mamenori, jalapeños, cucumber, roasted coconut, kewpie mayo, toasted macadamia nuts, and jalapeño aioli

Blue Crab California Roll* | 25 GF

Avocado, cucumber, grilled asparagus, masago, crispy lemon-lime brussel sprouts, topped with blue crab salad, yuzu chili sauce, and pickled fresno chilies

GREENS

Jacks Steak Salad | 25 GFA

Tenderloin steak with mixed greens, avocado, noodles, cherry tomatoes, roasted peppers, fresh carrots and strawberries topped with toasted macadamias, drizzled with a honey-horseradish dressing

Jack's House Salad | 14 GF

Spinach and iceberg blend, heirloom tomatoes, applewood crisp bacon, dried apricots, toasted almonds, shoestring potatoes tossed in lemon champagne vinaigrette

Caesar Salad | 14 GFA (Add Black Anchovies \$3.50)

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

Hipster Wedge | 14 GF

Iceberg lettuce, avocado, and crispy pancetta topped with house-made dill dressing with a hint of blue cheese, heirloom tomatoes, candied pecans, crispy onions, and balsamic pearls

Dry Aged Sashimi Salad* | 32 GFA

Bluefin Tuna and Ora King Salmon sashimi with black garlic molasses and miso-ginger dressing, kale salad, avocado, carrots, orange segments, cashews, and crispy rice noodles

Add 4oz of protein to any salad | Grilled Chicken, Pecan Shrimp, Salmon, or Tenderloin Steak Tips +10



Brunch Menu

GF - Gluten Free | GFA - Gluten Free Available

10:30 AM - 2:00 PM SUNDAY

Avocado Toast | 18 GFA

Seasoned mashed avocado, roasted tomato atop whole grain toast, two over easy eggs, topped with an aromatic salad and prosciutto

Add King salmon or Bluefin tuna sashimi \$9

Crispy Chicken and Waffles | 28

Sausage infused waffle, two eggs over easy, crispy bacon, chantilly cream, and powdered sugar

Huevos Rancheros | 22 GFA

2 over easy eggs atop 3 crispy corn tortillas, refried beans, poblano, onion, ranchero salsa, smothered in pork green chili, mozzarella, lime cream sauce, pico de gallo, and avocado

Louisiana Pepper Chicken and Egg Sandwich | 25

Crispy chicken tossed in a sweet butter pepper sauce, toasted bun, togarashi aioli, diced pickles, pickled Fresno's with an over easy egg, with a side of duck fat fries

Jack's Breakfast Burrito | 22

Scrambled eggs, crispy potatoes, refried beans, roasted red and green bell peppers, mozzarella, pork green chili, lime cream sauce, and cilantro tomato salad with slow cooked braised beef (Vegetarian ranchero sauce available upon request)

Steve's Steak and Waffle | 32

4 ounce tenderloin filet, bacon infused waffle, two over easy eggs, and crispy country potatoes

Traditional Breakfast | 22 GF

2 eggs over easy, 3 strips of bacon, waffle tater tots, a side of green chili and toast

Captain Crunch Stuffed French Toast | 22

Challah bread stuffed with vanilla cream and coated with Captain Crunch, chocolate waffle pearls, creme anglaise, fresh berries, and a side of maple syrup

Wagyu Philly Cheese Steak and Egg | 28

Thinly sliced wagyu beef, sweet roasted peppers, poblano peppers, caramelized onions, mozzarella cheese, jalapeño aioli, over easy egg and crispy onions, with a side of duck fat fries

Roasted Poblano Wagyu Burger* | 22 GFA

Roasted poblano peppers, caramelized onions, habanero aioli, and gruyere cheese, with a side of duck fat fries

Add egg to your burger + \$2

Wagyu Bacon Cheeseburger with Egg* | 24 GFA

Crispy bacon, american cheese, sriracha aioli, lettuce, tomato, and red onion, an over easy egg, with a side of duck fat fries

Duck Fat French Fries - Small | 8 - Large | 12 GF

All tips are shared with Front of House Team.

***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.**