

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

AWARD WINNING ENTREES

Jack's Champion Filet | 58

Pecan wood grilled tenderloin filet topped with duck fat fried cheesy potato cakes, foie gras butter, roasted calabrian peppers, accompanied with veal demi-glaze

Winner of the People's Choice Award Denver RARE Steak Competition 2023

Roasted Pineapple Red Curry Chicken | 34 GFA

Tender deboned ½ chicken atop of black fried rice, crispy brussel sprouts, green peas and carrots, encircled by a luscious pineapple curry sauce, and topped with an aromatic salad

Runner up for the Judges Choice Award Denver Chicken Fight Competition 2023

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

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

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.

Brunch Menu

GF - Gluten Free | GFA - Gluten Free Available

French Onion Soup | 14 GFA

Topped with melted gruyere and parmesan

Grilled Pecan Shrimp | 18 GF

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

Jack's Oyster Rockefeller | 24 GFA

6 East coast oysters baked with spinach, crispy pancetta, shallots, and sambuca parmesan cream sauce

Fresh Baked Sourdough Boule | 10

Served with sweet black garlic butter and garlic puree with herb butter and pickled fresno chiles

Huevos Rancheros | 22 GF

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

Jack's Breakfast Burrito | 22

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

Wagyu Benedict | 22 GFA

House crafted herb bread pudding, sliced wagyu, horseradish sauce, crispy onion rings, two poached eggs, topped with hollandaise, and a side of waffle tater tots

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

Dry Aged Ora King Salmon* | 38 GF

Wood grilled salmon with corn succotash, black shiitake cream, chili oil, balsamic caviar, and sesame seeds

Spicy Lobster & Shrimp Linguine | 44 GFA

Shrimp, sweet peppers, and garlic sautéed with white wine, finished with cajun-lobster cream, tossed with linguine, and topped with a 6 ½ oz grilled lobster tail

French Dip & Duck Fat Fries* | 26

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

Roasted Poblano Wagyu Burger* | 21 GFA

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

Wagyu Bacon Cheeseburger* | 21 GFA

Crispy bacon, american cheese, sriracha aioli, lettuce, tomato, and red onion, with duck fat fries

-Add egg to any burger + \$2

Reserve Tenderloin Filet* - 7 oz | 49

Fire grilled filet basted with herb butter and garnished with veal demi-glaze and garlic confit

Japanese A5 Wagyu* - 4 oz | 75

Black garlic butter, black tobiko, veal demi-glaze, and wasabi aioli (served Medium Rare) (\$16 per any additional oz)

ACCOMPANIMENTS

Pepper Jack Creamed Corn | 11 GF

Crispy Lemon-Lime Brussels Sprouts | 12 GFA

Prosciutto Poblano Mac & Cheese | 13 GFA

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