

JACK'S DINNER MENU

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 lemon

Classic Maryland Crab Cake | 22

pan seared jumbo lump crab meat, yuzu-cilantro aioli, spicy remoulade, and microgreens

Jack's Rockefeller Oysters* | 20

spinach, shallots, anise, sambuca, and parmesan cream sauce

Salmon Sashimi* | 18 GF

beet cured scottish salmon with ponzu lime cucumber, orange segments, and lemon infused evoo

Shrimp Cocktail | 16 GF

sambuca infused shrimp served with a spicy cocktail

Fresh Baked Sourdough Boule | 10

sourdough bread with herb butter and garlic spread

Coconut Mango Yellowfin Tuna Sashimi* | 24 GF

yellowfin tuna with coconut-mango salsa topped with pickled fresno peppers and scallions

Chef's Charcuterie Board* | 28 GFA

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

OYSTER BAR* GF

½ dozen | 18 - Full dozen | 34

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

all oysters are served with mignonette, lemon caper horseradish sauce, cocktail sauce, and a lemon

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, and finished with red onions and parmesan

Caesar Salad | 12 GFA

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

Jack's House Salad | 12 GF

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

Jack's Steak Salad* | 22 GF

tenderloin steak tips with mixed greens, cherry tomatoes, red onions, toasted almonds, parmesan, and horseradish aioli, drizzled with a balsamic glaze

Yellowfin Tuna Salad* | 28 GFA

mixed greens, sprouts, cherry tomatoes, and black rice tossed with miso dressing, topped with seared yellowfin tuna, carrots, avocado, cucumber, and crispy onions drizzled with soy chili sauce

JACK'S PRIME CUTS* GF

*USDA Prime steaks sourced from the heart of the Midwest. All steak offerings come with whole caramelized garlic and rustic style chimichurri. (Filet's aged minimum of 28 days - Prime Cuts aged minimum of 48 days)

Surf & Turf | 68

7 oz duke filet with calabrian peppers and seasoned butter paired with a 5 ½ ounce grilled lobster tail

Reserve Filet - 7 oz | 44

Duke Reserve Filet - 7 oz | 48

topped with calabrian peppers and seasoned butter

Prime Kansas City Strip - 16 oz | 50

Prime Ribeye - 16 oz | 55

finished with herb butter and tomato jam

Double Bone Sakura Pork Chop - 14 oz | 34

rosemary-maple glaze, served with cinnamon apples

Add a 5 ½ oz grilled lobster tail to any steak | 22

HOUSE SPECIALTIES

Chilean Seabass | 48

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

Scottish Salmon* | 32

dijon crusted salmon with potato pave, asparagus, citrus beurre blanc and sweet papaya sauce

Shaved Wagyu Dip & Fries* | 24

thinly sliced wagyu, 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

Veggie Pasta | 26

roasted peppers, broccolini, artichokes, asparagus and penne pasta tossed in a citrus beurre blanc and finished with parmesan

Spicy Lobster & Shrimp Linguine | 40

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 & Forbidden Rice* | 38 GFA

pan seared sea scallops atop a lemongrass-coconut cream sauce served around a bed of forbidden rice

ACCOMPANIMENTS (Serves 2)

Forbidden Rice | 12 GFA

Crispy Lemon-Lime Brussels | 12

Seasonal Veggies (ask your server for details) | 10

Garlic & Chive Mashed Potatoes | 8 GF

Roasted Veggie Medley | 12 GF

Dreamy Mac & Cheese | 12

Pepper Jack Creamed Corn | 10 GF

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

*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