

JACK'S DINNER MENU

OYSTER BAR ^{GF}

½ dozen 18 and 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 wedge

Beet cured salmon with ponzu lime cucumber, orange segments, and lemon virgin olive oil

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, tomato jam, dill sauce and a lemon wedge

Sambuca Shrimp Cocktail 16 ^{GF}

Sambuca infused shrimp served with a spicy shrimp cocktail sauce

Classic Maryland Crab Cake 22

Pan seared jumbo lump and claw crab meat, yuzu cilantro aioli, spicy remoulade, and microgreens

Jack's Rockefeller Oysters* 20

Spinach, shallots, anise, Sambuca, and parmesan cream sauce

Fresh Baked Sourdough Boule 10

Sourdough bread with herb seasoned butter and garlic spread

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)

GREENS

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

Caesar Salad 12 ^{GFA}

Baby Romaine drizzled in a traditional Caesar dressing with house made croutons, fresh shaved parmesan cheese and shaved cured egg yolks

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

Jack's Steak Salad 18 ^{GF}

Mixed greens, cherry tomatoes, red onions, topped with tenderloin steak tips, horseradish aioli, toasted almonds, parmesan cheese, and drizzled with an Italian balsamic glaze

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

GFA - Gluten Free Available

JACK'S PRIME CUTS* ^{GF}

*USDA Prime steaks, wet aged for 28-42 days, sourced from the heart of the Midwest. All steak offerings come with whole caramelized garlic and rustic style chimichurri.

Surf & Turf Duke Filet 68

7 ounce Duke filet with Calabrian peppers and seasoned butter served with a 5 ½ ounce wood grilled lobster tail

7 ounce Reserve Filet 44

7 ounce Duke Reserve Filet 48

Topped with Calabrian peppers and seasoned butter

16 ounce Reserve Bone In Kansas City Strip 50

16 ounce Prime Ribeye 55

Served with herb butter and tomato jam

14 ounce Double Bone Sakura Pork Chop 34

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

Add 5 ½ ounce wood grilled lobster tail to any steak 22

HOUSE SPECIALTIES

Chilean Seabass 48

Chilean Seabass served over parmesan polenta, with pea puree, golden beets, and a creamy lemon sauce

Scottish Salmon 32

Dijon mustard crusted Scottish salmon with potato pave, asparagus, beurre blanc sauce, drizzled with a papaya dressing

Lemongrass Scallops & Forbidden Rice* 38 ^{GFA}

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

Spicy Lobster & Shrimp Linguine* 40

Linguine with sweet peppers tossed in a cream sauce made with Cajun seasoning, garlic, and white wine, all topped with grilled shrimp and a 5 ½ ounce lobster tail and grated parmesan cheese

Shaved Wagyu Dip & Fries* 24

Thin sliced Wagyu, gruyere cheese and horse radish aioli on a toasted French baguette served with house made au-jus sauce and nine season fries

Veggie Pasta 26

Roasted red and yellow bell peppers, artichokes, asparagus, capers in a white wine lemon sauce, topped with basil and parmesan

Chicken Tenders with Fries* 22

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

ACCOMPANIMENTS (Serves 2)

Forbidden Rice 12 ^{GFA}

Fresh Brussel Sprouts Slaw (contains almonds) 10 ^{GF}

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}

Nine Season Fries 8 ^{GF}