



DINNER

WELCOME TO JACK'S! Scratch Kitchen

We are a Modern American Steak and Seafood Restaurant with a Southern flare. We use a wood fired grill featuring a pecan, oak and mesquite 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.

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

OYSTER BAR* GF

Fresh Raw Oysters

½ dozen | 22 – Full dozen | 38

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

Served with spicy cocktail, mignonette, tabasco sauce, and lemon

Jack's Oysters Rockefeller* | 24

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

GREENS

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

Hipster Wedge | 14 GF

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

Jack's House Salad | 14 GF

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

Caesar Salad | 14 GFA

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

STARTERS

Dry Aged Bluefin Tuna Sashimi* 28 GFA

Served with coconut-mango salsa and topped with kazami wasabi, pickled Fresno chiles, and black garlic

Dry Aged Orca King Salmon Sashimi | 22 GF

Perfectly dry aged King Salmon accompanied with tamari orange gastrique, fresh wasabi, toasted macadamia, chili crisp, fresh jalapeño slices and a touch of black salt.

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

Classic Jumbo Lump Crab Cake | 28

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

Tropical 3-Pepper Calamari | 21

Fried calamari tossed in sweet and spicy sauce with calabrian peppers, Fresno chiles, and red peppers

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 house-made ranch

Fresh Baked Sourdough Boule | 10

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

Chef's Charcuterie Board* | 32 GFA

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

French Onion Soup | 13 GFA

Topped with melted gruyere and parmesan

Dry Aged Poke Salad* | 28 GFA

Bluefin tuna and salmon poke accented with tamari-ginger sauce over mixed greens, edamame, avocado, carrots, and forbidden rice tossed in miso dressing with pickled cucumbers, furikake, pickled ginger, and fresh wasabi

Jack's Steak Salad* | 25 GF

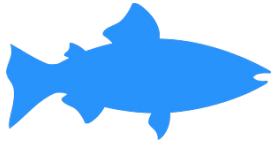
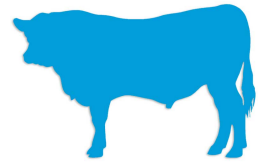
Tenderloin steak tips with mixed greens, red onions, cherry tomatoes, toasted almonds, parmesan, and honey-horseradish dressing, and balsamic glaze

GF - Gluten Free | GFA - Gluten Free Available

All tips are shared with Front of House Team.

JACK'S PRIME CUTS

We proudly serve USDA Certified Midwest Linz Heritage Reserve Beef using the best genetics in the Black Angus breed. To maximize flavor and tenderness, we dry age our reserve ribeye steaks for a minimum of 38 days



We dry age all our fresh fish from 5 to 28 days depending on the fish species. Dry aging the fish creates a more tender finished product, while bringing forth the natural flavor of the fish, and imparting fruit and floral notes.

Reserve Tenderloin Filet* - 7 oz | 49

Surf & Turf* | 67

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

Dry Aged Reserve Ribeye* - 16 oz | 68

Served with duck fat fried cheesy potato cakes and tomato compote

Jack's Steak Duo* | 65

4oz Reserve Tenderloin fillet topped with peppercorn sauce accompanied by an 8oz Dry Aged ribeye topped with chimichurri sauce

JACK'S SIGNATURE STEAKS

Jack's Champion Filet | 58

Pecan wood grilled tenderloin filet topped with duck fat fried cheesy potato cakes with foie gras butter infused with Veal Demi glaze and roasted Calabrian peppers

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

Jack's Truffled Filet | 55

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

STEAK ENHANCEMENTS

Two Seared Scallops | 18 Three Pecan Shrimp | 8 5 ½ oz Lobster Tail | 23 Veal Demi | 4 Chimichurri | 4 Peppercorn Sauce | 4

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

HOUSE SPECIALTIES

Dry Aged Chilean Seabass | 49 GF

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

Seafood & Mushroom Risotto* | 38 GF

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

Lemongrass Scallops* | 45 GFA

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

Crispy Prosciutto Pasta | 29 GFA

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

Add Tenderloin Steak Tips + 10

Add Grilled Chicken + 10

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

Dry Aged Orca King Salmon* | 38 GF

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

Spicy Lobster & Shrimp Linguine | 42 GFA

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

Wagyu French Dip & Fries* | 25

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

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

Pan Seared Branzino | 46 GF

Whole branzino served with lemon caper sauce and confit garlic, topped with an aromatic salad consisting of celery leaves, fresh mint, fresh dill and chives

Forbidden Rice | 11

Prosciutto Poblano Mac & Cheese | 13

Twice Baked Potato | 10 - Loaded | 13

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

ACCOMPANIMENTS

GFA

Roasted Veggie Medley | 13

Pepper Jack Creamed Corn | 11

Sautéed Oyster Mushrooms | 13

Crispy Lemon-Lime Brussel Sprouts | 12