



# DINNER

## WELCOME TO JACK'S! Scratch Kitchen

We are a Modern American Steakhouse with a Southern flare featuring a wood fired grill. We use a pecan and white oak 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 | 20 – Full dozen | 36

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\* | 21

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

### 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 aioli, and charred lemon

### Classic Jumbo Lump Crab Cake | 24

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\* | 30 GFA

A wonderfully matched choice of 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

### Bluefin Tuna & Salmon Sashimi\* | 24 GF

Coconut-mango salsa and topped with kazami wasabi, bubu areare, pickled fresno chiles, and black garlic

All Bluefin Tuna | 28

All Faroe Island Salmon | 22

All tips are shared with Front of House Team.

### 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

### 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, fresh wasabi and bubu areare

GF - Gluten Free | GFA - Gluten Free Available

# JACK'S PRIME CUTS

We proudly serve USDA Certified Midwest Linz Heritage Prime and 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 and wet age our Prime Kansas City Strip for a minimum of 48 days.



We dry age all our fresh fish from 14 to 21 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.

## Surf & Turf\* | 67

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

## Reserve Filet\* - 7 oz | 49

## Prime Kansas City Strip\* - 10 oz | 51

## Prime Kansas City Strip\* - 16 oz | 62

## 38-Day Dry Aged Reserve Ribeye\* - 12 oz | 64

Served with duck fat fried cheesy potato cakes

## Double Bone Duroc Pork Chop\* - 14 oz | 39

Rosemary-maple glaze and parmesan polenta

## JACK'S SIGNATURE STEAKS

### Jack's Champion Filet | 58

Wood grilled beef tenderloin on a duck fat fried cheesy potato cake with foie gras and veal reduction infused butter topped with roasted Calabrian peppers and lava salt

*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

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

## HOUSE SPECIALTIES

### 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 sauteed mushrooms, roasted peppers, parmesan, and pea puree

### Lemongrass Scallops\* | 42 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

### Wood Grilled Faroe Island Salmon\* | 35 GF

With corn succotash, black shitake cream, chili oil, balsamic caviar, and sesame seeds

### Spicy Lobster & Shrimp Linguine | 42 GFA

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

### 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

### 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

## ACCOMPANIMENTS

Forbidden Rice | 11

GFA

13 | Roasted Veggie Medley

Jack's Truffle Crab Mac & Cheese | 18

11 | Pepper Jack Creamed Corn

Twice Baked Potato | 10 - Loaded | 13

13 | Sauteed Oyster Mushrooms

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

12 | Crispy Lemon-Lime Brussel Sprouts

\*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.