



# 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

Iceberg lettuce, avocado, and crispy pancetta topped with house-made dill dressing with a hint of blue cheese, heirloom tomatoes, candied pecans, crispy onions, and balsamic pearls

### Jack's House Salad | 14 GF

Spinach and iceberg blend, heirloom tomatoes, applewood crisp bacon, dried apricots, toasted almonds, shoestring potatoes tossed in lemon champagne vinaigrette

### 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

## STARTERS

### Dry Aged Bluefin Tuna Sashimi | 32 GFA

Served with coconut-mango salsa and topped with kazami wasabi, pickled fresno chilies, and black garlic

### Dry Aged Ora King Salmon Sashimi | 25 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.

### Dry Aged Combo Sashimi | 30 GFA

Includes garnish elements of both King Salmon and Bluefin Tuna sashimi

### 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

### 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 Sashimi Salad\* | 32 GFA

Bluefin tuna and salmon sashimi with black garlic molasses and miso-ginger dressing, kale salad, avocado, carrots, orange segments, cashews, and crispy rice noodles

### Jack's Steak Salad\* | 25 GF

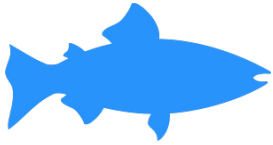
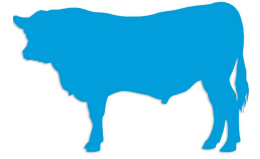
Tenderloin steak with mixed greens, avocado, noodles, cherry tomatoes, roasted peppers, fresh carrots and strawberries topped with toasted macadamias, drizzled with a honey-horseradish dressing

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 and USDA Prime Beef using the best genetics in the Black Angus breed. To maximize flavor and tenderness, we age all of our steaks for a minimum of 21 days.



We dry age all of 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

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

## Surf & Turf\* | 67

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

## Black Truffle Dry Aged USDA Prime Ribeye - 14 oz | 72

Topped with ground macadamia nuts infused with black garlic molasses, fresh dill, chives and shaved black truffle

## USDA Prime Ribeye\* - 14 oz | 68

Served with duck fat fried cheesy potato cakes and tomato compote

NEW

## Jack's Australian AA-9 Wagyu Strip | 75

10 oz Wagyu topped in foie grass butter, veal demi-glaze, topped with baby carrots, served medium rare

## 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   Four Pecan Shrimp | 10   5 ½ oz Lobster Tail | 23   Veal Demi | 4   Black Truffle | 12   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, dried apricots and champagne vinaigrette

### Seafood & Mushroom Risotto\* | 40 GF

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

### Lemongrass Scallops\* | 46 GFA

Pan seared sea scallops complimented with a lemongrass-coconut cream sauce and served on a bed of forbidden rice garnished with asparagus, carrots and an aromatic salad

### 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 Ora 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

New

### Seared Bluefin Tuna Steak | 48 GF

7 oz pan seared dry aged tuna with a ginger garlic sesame crust, fresh wasabi mashed potatoes, charred baby carrots, veal demi glaze, orange gastrique, and wasabi aioli

Loaded Twice Baked Potato | 13

Prosciutto Poblano Mac & Cheese | 13

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

Forbidden Rice | 11

## ACCOMPANIMENTS

GFA

Roasted Veggie Medley | 13

Pepper Jack Creamed Corn | 11

Sautéed Oyster Mushrooms | 13

Crispy Lemon-Lime Brussel Sprouts | 12