



DINNER

WELCOME TO JACK'S SCRATCH KITCHEN

We are a Modern American Steak and Seafood Restaurant. We use a wood-fired grill featuring a combination of pecan, oak, and mesquite wood to create the right balance of heat and sweetness. We source the best quality ingredients we can find to bring you a memorable dining experience.

SASHIMI BAR*

SURFING IN MAUI* | 28

Combination of Ora King Salmon, Bluefin Tuna, and Sea Bass, sesame chili oil, atop a crispy tempura nori, sriracha aioli, wasabi cream, avocado, crispy leeks and fresno chilies

Otoro Bluefin Tuna Sashimi* | 34 GF

Orange ginger cream sauce, tobiko, kizami wasabi, chili oil, fresh mint, and chives.

Dry Aged Bluefin Tuna Sashimi* | 28 GFA

Coconut-mango salsa, kazami wasabi, pickled fresno chilies, and black garlic

Dry Aged Ora King Salmon Sashimi* | 25 GF

Tamari orange gastrique, fresh wasabi, toasted macadamia nuts, chili crisp, fresh jalapeño, and a touch of black salt.

Triple Combo Sashimi* | 30 GFA

Garnish elements of all three sashimi's, Ora King Salmon, Bluefin Tuna, and Otoro

Wagyu Sushi Roll | 25 GF

AA-9 Wagyu torched with black garlic butter, grilled yuzu heirloom mushrooms, asparagus, avocado, crispy leeks, and garlic aioli

Ora King Salmon Lime Roll* | 25 GF

Capers, chives, kewpie mayo, masago, avocado, asparagus, lemon-lime, and garlic aioli

Bluefin Tuna Mame Nori Roll* | 25 GF

Mamenori, jalapeños, cucumber, roasted coconut, kewpie mayo, toasted macadamia nuts, and jalapeño aioli

Blue Crab California Roll* | 25 GF

Avocado, cucumber, grilled asparagus, masago, crispy lemon-lime brussel sprouts, topped with blue crab salad, yuzu chili sauce, and pickled fresno chilies

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 GFA

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

STARTERS

French Onion Soup | 14 GFA

Topped with melted gruyere and parmesan

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 | 32

Pan seared jumbo lump crab meat, spicy remoulade, yuzu-cilantro aioli, and asparagus slaw *(made fresh daily, limited supply)*

Jack's Oyster Rockefeller | 24 GFA

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

Jack's Coconut Shrimp | 24

6 Large, crispy battered coconut shrimp with marmalade and duck fat fries

Fresh Baked Sourdough Boule | 10

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

Champion Filet Bites | 28

Mini version of our award winning champion filet (3 each)

Mediterranean Hummus Platter | 20 GFA

House crafted creamy hummus with garlic spread, grilled artichoke hearts, carrots, celery, radishes, and grilled pita bread

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

GF - Gluten Free | GFA - Gluten Free Available
All tips are shared with Front of House Team.

JACK'S ENTREES

At Jack's our desire is to bring you the best quality beef and seafood available. Our beef is sourced from the midwest in the US, our AA-9 Wagyu from Australia, and our A5 Wagyu from Japan.

We dry age all of our fresh fish from 9 to 30 days depending on the fish species. Dry aging breaks down all of the connective tissue and aides in removing impurities while enhancing the fishes flavor, resulting in a richer more succulent tasting fish.

STEAK ENHANCEMENTS

Two Jumbo Scallops | 20 Veal Demi | 4 Black Truffle | 12
6 ½ oz Lobster Tail | 25 Peppercorn Sauce | 4
Four Pecan Shrimp | 10

Reserve Tenderloin Filet * - 7 oz | 49

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

Jack's Truffled Filet* | 55

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

USDA Prime Ribeye* - 14 oz | 68

Served with duck fat fried cheesy potato cakes and tomato compote

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

Australian AA-9 Wagyu Strip* - 10 oz | 75

Foie gras butter, veal demi-glaze, topped with baby carrots, **(served Medium Rare)**

Australian Wagyu Skirt Steak* - 8 oz | 42

Tender slices of outside skirt accompanied with sushi rice, shiitake mushrooms infused in black pepper yuzu, mint-basil salad, crispy leeks and black garlic molasses, **(served medium rare)**

Dry Aged Chilean Seabass | 50 GF

Pan seared chilean seabass served over parmesan polenta, with pea puree, dried apricots and champagne vinaigrette

Seafood & Mushroom Risotto | 42 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 | 32 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

AWARD WINNING ENTREES

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

Roasted Pineapple Red Curry Chicken | 35 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

Runner up for the Judges Choice Award Denver Chicken Fight Competition 2023

*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.

Dry Aged Ora King Salmon* | 38 GF

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

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

Spicy Lobster & Shrimp Linguine | 44 GFA

Shrimp, sweet peppers, and garlic sautéed with white wine, finished with cajun-lobster cream, tossed with linguine, and topped with a 6 ½ oz grilled lobster tail

French Dip & Duck Fat Fries* | 26

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

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 Brussels Sprouts | 12