



# DINNER

## WELCOME TO JACK'S SCRATCH KITCHEN

Our hope and desire is to bring you and your esteemed guests a memorable experience from beginning to end. Please sit back, relax and allow us to service you as we raise a glass to you, "CHEERS" and WELCOME

### SASHIMI BAR\*

#### **SURFING IN MAUI\* | 22**

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

#### **Triple Combo Sashimi\* | 30 GFA**

Garnish elements of all three sashimi's, Ora King Salmon, Bluefin Tuna, and Otoro  
*Winner of the Peoples Choice Award at RARE Competition 2024*

#### **Dry Aged 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

#### **Wagyu Sushi Roll\* | 25 GF**

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

#### **Ora King Salmon Lime Roll\* | 22 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

#### **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, topped with balsamic pearls, Peruvian sweet peppers, asparagus slaw, along side a sriracha and jalapeño aioli *(made fresh daily, limited supply)*

#### **Jack's Oyster Rockefeller | 24 GFA**

6 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

#### **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)  
*Winner of Denver RARE Steak Competition*

#### **Mediterranean Hummus Platter | 18 GFA**

House crafted creamy hummus with garlic spread, grilled artichoke heart, 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

#### **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. All of the beef featured on our menu, is American Wagyu that contains no antibiotics, no hormones, and no growth promotants. Our beef grades out on a BMS scale to a 9+, in comparison USDA Prime would grade out at a 4-5 on the BMS scale.

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 fish's flavor, resulting in a richer more succulent tasting fish.

All our steaks are cooked to medium rare in order to experience the true taste of our Wagyu steaks.

Cooking these steaks beyond that temperature will affect the overall experience.

## Wagyu Tenderloin Filet \* - 6 oz | 55

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

## Jack's Wagyu Truffled Filet\* - 6 oz | 60

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

## Wagyu Ribeye\* - 14 oz | 78

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

Add duck fat fried cheesy potato cakes and tomato compote + \$6

## Black Truffle Wagyu Ribeye\* - 14 oz | 86

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

## STEAK ENHANCEMENTS

Two Jumbo Scallops | 20 Chimichurri | 3 Black Truffle | 12  
6.5 oz Lobster Tail | 28 Peppercorn Sauce | 3  
Four Pecan Shrimp | 10

## 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 | 44 GF

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

## Lemongrass Scallops | 48 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 Wagyu Champion Filet\* - 6 oz | 65

Pecan wood grilled tenderloin filet topped with duck fat fried cheesy potato cakes, foie gras butter, roasted calabrian peppers, and accompanied with veal demi-glaze

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

### 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*

\*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\* | 40 GF

Wood grilled 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 Bluefin 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 | 45 GFA

Shrimp, sweet peppers, and garlic sautéed with white wine, finished with cajun-lobster cream, tossed with linguine, and topped with a 6.5 oz grilled lobster tail

## Wagyu 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

Crispy Lemon-Lime Brussels Sprouts | 12

Sautéed Oyster Mushrooms | 13