

# JAK'S DINNER SPECIALS

## ~ APPETIZERS ~

### *Cowboy Steak Bits\* 16*

Cowboy rubbed filet and New York steak bits pan seared in brown butter served over peppercorn demi-glace with jalapeño cornbread.

### *Clams & Chorizo 17*

Manila clams sautéed with garlic butter, fennel, onion, smoked paprika, and white wine, served with a warm sourdough wedge.

### *Bacon Wrapped Scallops\**

jumbo scallops with grilled tofu polenta, toasted macadamia nuts, tobiko caviar, and beurre blanc.

*three scallops (1-3 ppl) 17*

*five scallops (3-5 ppl) 25*

## ~ ENTREES ~

all entrées are served with a house salad, choice of potato & seasonal vegetables.

### *Mongolian Chop\* 26*

12oz. of boneless center cut pork loin, grilled and glazed with hoisin, sesame, sherry, soy and ginger. served over grilled pineapple with a side of mustard crema.

### *Miso Crusted Ahi\* 32*

sushi grade ahi brushed with a miso spread and crusted with panko bread crumbs, seared and served with beurre blanc and orange soy reduction.

### *Filet Bordelaise\* 44*

eight ounces of filet with grilled fois gras, bordelaise sauce, and garnished with vermouth caramel.

### *Ribeye Godzilla\* 45*

20oz. bone-in, aged ribeye, cold smoked and grilled to perfection, togarashi lime butter, sautéed shitake mushrooms, deglazed with sake and teriyaki.

*\*some items are cooked to order. consuming raw or undercooked meats, poultry or seafood may increase your risk of food-borne illness. **not all ingredients listed.** please inform your server of any dietary or health restrictions.*