

# JAK'S FRESH SHEET

## ~ APPETIZERS ~

### *Steak Dianne\**

filet mignon, New York tidbits, crimini mushrooms, shallots, herb demi-glace & cream.

16

THE JAK'S RED ~ *Red Wine NV* ~ Columbia Valley ~ 11

### *Bacon Wrapped Alaskan Scallops\**

pan seared. apple-fennel-celery salad, draped with buerre blanc and drizzled with cabernet reduction.

*Three scallops (1-3 ppl) 17*

*Five scallops (3-5 ppl) 25*

*Moet and Chandon NV ~ Epernay ~ Brut .187 split ~ 21*

## ~ ENTRÉES ~

all entrées are served with a house salad, potatoes of choice & seasonal vegetable.

### *Filet Oscar\**

eight ounces of filet mignon, grilled to your liking, atop grilled asparagus. topped with butter poached dungeness crab & finished with a classic sauce béarnaise.

43

*Arrowood Cabernet Sauvignon `14 ~ Sonoma Valley ~ 14*

### *Beef Wellington\**

filet mignon brushed with Dijon mustard, rolled in prosciutto, Gruyère Swiss cheese and crimini mushroom duxelle, baked in luxurious herbed puff pastry. with a green peppercorn demi-glace crème, & asparagus. *this dish only comes rare~medium rare*

44

*Freemark Abbey Cabernet Sauvignon `12 ~ Napa Valley ~ 20*

### *Cowboy Ribeye \**

a twenty-ounce bone-in ribeye is cold smoke, ancho coffee rubbed, grilled, and brushed with jalapeño-lime butter. served with crisp onion rings and grilled jalapeño

45

*Bootleg Red Blend `12 ~ Napa Valley ~ 16*

### *Lobster Tail*

¾ lb. cold water north Atlantic lobster tail, oven roasted to perfection and served with drawn butter.

49

*add lobster to any entrée or as an appetizer 45*

*Veuve Cliquot NV ` Ponsardin~Reims ~ Brut 20gl/76bt*

*\*some items are cooked to order. consuming raw or undercooked meats, poultry or seafood may increase your risk of food-borne illness. please inform your server of any dietary or health restrictions.*