

JAK'S DINNER SPECIALS

~ APPETIZERS ~

Steak Bits 16*

seared filet and New York steak bits deglazed with red wine and demi glace. drizzled with beurre blanc and crowned with tomato and frizzled onions. warm sourdough bread.

Tarragon Manila Clams 17

steamed manila clams with capers, green olives, fresh tarragon, poblano peppers and white wine. warm sourdough bread.

*Bacon Wrapped Scallops**

pan seared, millet grits, grilled asparagus, beurre blanc and saffron oil.

three scallops (1-3 ppl) 17

five scallops (3-5 ppl) 25

Shrimp Remoulade 18

six poached prawns tossed in LeRuth's house remoulade. over mixed greens, with heirloom tomatoes, roasted shallots and asparagus. ode to Mardi Gras!

~ ENTREES ~

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

Braised Short Ribs 28*

all day braised beef short ribs in a rich cherry and red wine demi.

Hawaiian Ahi 32*

fresh sashimi grade ahi is macadamia nut crusted, seared rare and draped in a rich beurre blanc. drizzled with a honey soy glaze.

Filet Oscar 44*

eight ounce filet, seasoned and grilled to perfection, atop grilled asparagus, topped with butter poached dungeness crab and finished with a classic sauce béarnaise.

Ribeye Chevre 45*

20oz. bone~in, aged ribeye, cold smoked and grilled to perfection, brushed with our house steak butter. topped with a chevre spread. garnished w/ a lemon~honey mustard sauce.

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.*