

# JAK'S DINNER SPECIALS

## ~ APPETIZERS ~

### *Emmett Steak Bits\* 16*

Creole dusted filet and New York steak bits, pan seared with shallots, crimini mushrooms & roasted garlic cloves, deglazed with sherry wine and creamy herbed demi-glace. green peppercorns.

*Bootleg ~ Proprietary Blend `13 Napa Valley ~ 20*

### *Bacon Wrapped Scallops\**

with watermelon and feta salad, beurre blanc and balsamic reduction.

*three scallops (1-3 ppl) 18                      five scallops (3-5 ppl) 26*

*Hartford Court ~ Chardonnay `14 Russian River ~ 13*

## ~ ENTREES ~

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

### *Ravioli Diavolo 20*

three cheese ravioli tossed in a spicy Pomodoro sauce with lightly braised cherry tomatoes and fresh herbs.

*ADD: chicken 6 ~ three shrimp 9 ~ steak\* 10*

*Covington Cellars ~ Sangiovese `13 Columbia Valley ~ 14*

### *Berry Halibut\* 32*

fresh herb crusted Alaskan halibut topped with berry mango salsa.

*Les Caves Du Pre ~ La Bouline ~ Rosé of Grenache / Syrah `15 France ~ 12*

### *Filet Palmer\* 42*

eight ounce filet, seasoned and grilled to perfection, with a cremini marchand de vin and fried leeks.

*Tranche Cellars ~ Tempranillo `12 Bedrock Vineyards ~ 13*

### *Boursin Ribeye\* 45*

20oz. bone-in, aged ribeye, cold smoked and grilled to perfection, brushed with boursin cheese and brandy butter, grilled portabella mushroom and blistered teardrop tomatoes.

*Efeste ~ Big Papa ~ Cabernet Sauvignon `13 Columbia Valley ~ 22*

*\*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.*