

# JAK'S DINNER SPECIALS

## ~ APPETIZERS ~

### *Steak Bits Robert\** <sup>17</sup>

Filet and New York steak bits, flash seared, deglazed with sherry wine, finished with a classic mushroom Robert sauce and garnished with bacon bits and green onion.

### *Prawn Cocktail\** <sup>18</sup>

four slow poached jumbo prawns with chef Emmett's firecracker cocktail sauce ~ a classic!  
add a prawn for 4

### *Bacon Wrapped Scallops\**

pan seared, edamame risotto, beurre blanc, ginger chili glaze, pickled radish, sunflower seed gremolata.  
*three scallops (1-3 ppl)* <sup>18</sup>                      *five scallops (3-5 ppl)* <sup>26</sup>

## ~ ENTREES ~

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

### *Pistachio Crusted Ahi\** <sup>32</sup>

fresh sashimi grade ahi, pistachio crusted, edamame risotto, beurre blanc, orange wasabi glaze.

### *Steak Noelle\** <sup>42</sup>

eight ounce, bacon-wrapped filet, seasoned and grilled to perfection, topped with braised duck confit, finished with a plum demi glace, beurre rouge, truffle oil and chives atop a garlic crouton. a true guest favorite!

### *Ribeye Emmett\** <sup>46</sup>

20oz. bone-in, aged ribeye. cold smoked, lightly spiced with creole seasonings, brushed with shallot butter, topped with roasted garlic & green peppercorns, mushrooms & demi glace.

*\*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.*