

JAK'S DINNER SPECIALS

~ APPETIZERS ~

Steak Bits Dianne 16

filet mignon & New York tidbits, crimini mushrooms, shallots, herb demi glace & cream
Hence Cellars ~ Cultivar ~ Red Blend ~ Walla Walla Valley ~ 14 / 52

*Bacon Wrapped Scallops**

pan seared, fennel apple slaw, beurre blanc, drizzled with balsamic reduction
three scallops (1-3 ppl) 18 five scallops (3-5 ppl) 26
Steele ~ Cuveé ~ Chardonnay ~ California ~ 14 / 52

~ ENTREES ~

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

Braised Short Ribs 28

boneless short ribs braised in a cherry and red wine demi-glace
Hence Cellars ~ Malbec ~ Walla Walla Valley ~ 18 / 68

Hawaiian Ahi 32*

fresh sashimi grade ahi, macadamia nut crusted, beurre blanc, honey soy glaze
Lachini Vineyards ~ Rosé of Pinot Noir ~ Willamette Valley ~ 12 / 44

Filet Oscar 45*

eight ounces of filet mignon, grilled to your liking atop grilled asparagus.
topped with butter poached Dungeness crab & finished with our classic sauce béarnaise
Hence Cellars ~ Cabernet France ~ Walla Walla Valley ~ 18 / 68

Beef Wellington 46*

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*
Kevin White ~ La Fraternite ~ Rhone Blend ~ Yakima Valley ~ 16 / 60

Cowboy Ribeye 46*

a twenty-ounce bone-in ribeye is cold smoked, ancho coffee rubbed, grilled, and brushed
with jalapeño-lime butter. served with crisp onion rings and grilled jalapeño garnish
Revelry Vintners ~ Range ~ Grenache / Syrah ~ Walla Walla Valley ~ 18 / 68

**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.*