

JAK'S DINNER SPECIALS

~ APPETIZERS ~

Manila Clams ¹⁸

Manila clams and garbanzo beans braised in an amber ale infused tomato and chile lime broth.
served with garlic bread

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

Steak Pacquio ¹⁸

filet and New York steak bits, marinated and sautéed in citrus soy sauce with sliced kumquats.
served with scallion and sesame seed pancake

Atalon ~ Sauvignon Blanc`13 Napa Valley ~ 12

*Bacon Wrapped Scallops**

pan seared, served with chipotle corn cakes, black bean and corn salsa, chipotle aioli,
honey lime vinaigrette and chopped cilantro

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

The Grape Republic by Lachini Vineyards ~ Pinot Noir`11 Willamette Valley ~ 14

~ ENTREES ~

Ravioli & Prawns ²⁸

spinach and cheese ravioli with prawns sautéed in a white wine and saffron cream sauce with
caramelized onions, roasted red bell peppers, and crisp basil leaves

Dussek Family Cellars ~ Syrah`14 Columbia Valley ~ 13

Halibut Kurosawa ³⁴

wild Alaskan halibut, dusted with tropical spices and pan seared atop garlic mashed potatoes.
grilled bok choy threads, steamed carrots sticks and mushroom dashi broth

Dussek Family Cellars ~ Syrah`14 Columbia Valley ~ 13

*Filet Maximillian** ⁴⁴

eight ounces of tenderloin grilled to perfection, brushed with steak butter, then topped with
Dungeness crab, béarnaise and a savory sweet and spicy tomato chutney

Dussek Family Cellars ~ Syrah`14 Columbia Valley ~ 13

*Ribeye Godzilla** ⁴⁶

a twenty-ounce bone-in ribeye, cold smoked and grilled, then brushed with a togarashi lime butter.
topped with sautéed shitake mushrooms

`37 Cellars ~ Cabernet Franc`13 Columbia Valley ~ 16

**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.*