

JAK'S DINNER SPECIALS

~ APPETIZERS ~

Cowboy Steak Bits ~ 16*

cowboy rubbed and flash seared New York and filet tidbits, deglazed with peppercorn demi-glace, topped with fried okra and curly green onion. served with grilled jalapeno cornbread

Clams and Chorizo ~ 20*

tender manila clams tossed with chorizo, onions, fresh fennel, and white wine broth and finished with garlic butter. lemon and gremolata served with house sourdough

*Bacon Wrapped Scallops**

pan seared, watermelon salsa, beurre blanc and balsamic reduction

three scallops (1-3 ppl) 18

five scallops (3-5 ppl) 26

~ ENTREES ~

Stone Fruit Caprese Salad ~ 16

heirloom tomatoes and fresh mozzarella over mixed greens with seasonal stone fruit, olive oil, balsamic reduction and aromatic herbs

with grilled chicken ~ 6. with 3 prawns ~ 9. with sirloin steak ~ 10

Steak Frites ~ 30*

fourteen ounce flat-iron steak, cold smoked, ancho-dusted and grilled, garnished with herb chimichurri. served with truffle fries

Caprese Salmon ~ 34

lightly brined smoky sweet, spiced and grilled, brushed with sun dried tomato butter, topped with fresh mozzarella, basil, and heirloom tomato salsa

Boursin Ribeye ~ 46*

a twenty-ounce bone-in ribeye, cold smoked and grilled, then brushed with a boursin brandy butter. with grilled portabello mushroom and blistered cherry tomatoes

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.*