

JaK's Dinner Specials

~ APPETIZERS ~

Steak Bits Robert 17*

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.

Honey Walnut Prawns 18*

crunchy jumbo prawns tossed in a sweet, savory and spicy, (but not too spicy) sesame, sriracha~honey glaze, tossed with walnut pralinés

*Bacon Wrapped Scallops**

pan seared scallops, with edamame risotto, beurre blanc, ginger chili glaze, pickled radish, sunflower seed gremolata.

three scallops (1-3 ppl) 19 *five scallops (3-5 ppl) 28*

~ ENTREES ~

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

Braised Short Ribs 28

Fork tender boneless short ribs braised in a rich cherry and red wine demi-glace.

Pistachio Crusted Ahi 32*

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

Steak Noelle 42*

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

Ribeye Emmett 46*

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

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.*