

JAK'S DINNER SPECIALS

~ APPETIZERS ~

Steak Bits Dianne 17

filet mignon, New York tidbits, crimini mushrooms, shallots, herb demi-glace & cream

*Bacon Wrapped Scallops**

pan seared, fennel apple slaw, beurre blanc, drizzled with balsamic reduction.

three scallops (1-3 ppl) 19

five scallops (3-5 ppl) 28

~ 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.

*Hawaiian Ahi** 32

fresh sashimi grade ahi, macadamia nut crusted, beurre blanc, and honey soy glaze.

*Beef Wellington** 45

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. *served rare~medium rare only*

*Filet Oscar** 45

eight ounces of tenderloin brushed with steak butter, then topped with Dungeness crab and béarnaise. served with grilled asparagus

*Cowboy Ribeye** 46

twenty-ounce bone-in ribeye cold smoked, ancho coffee rubbed, grilled, brushed with jalapeño-lime butter and served with crisp onion rings and grilled jalapeño.

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.*