

JAK'S DINNER SPECIALS

~ APPETIZERS ~

Steakhouse Bits ~ 16*

seared filet and New York steak bits, roasted garlic, smoked paprika infused demi-glaze. frizzled onion crisps served with warm sourdough bread

*Scallops Asparagus**

pan seared, bacon wrapped served with a grilled asparagus salad, beurre blanc, balsamic reduction

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

Tarragon Clams ~ 16*

steamed manila clams with capers, green olives, fresh tarragon, poblano peppers and white wine served with warm sourdough bread

~ ENTREES ~

All entrees are served with a house salad, choice of potato and seasonal vegetables (pasta does not include potato and seasonal vegetables)

Pea and Prosciutto Pasta ~ 22

Orecchiette pasta, baby peas, prosciutto ham, light cream sauce with white wine, fresh basil parmesan cheese, and a touch of lemon *add chicken 6 shrimp 9 prime top 10 (5oz)*

New Zealand Lamb Chops ~ 38*

twelve ounces of center cut chops, marinated in olive oil, garlic, rosemary, thyme, Dijon & oregano. finished with herb demi-glaze, balsamic reduction, gremolata and grilled polenta cakes with chevre

Tenderloin Trio ~ 44*

nine ounces of filet medallions brushed with steak butter, one bacon wrapped with gorgonzola béchamel and bleu cheese, one "Oscar" style, topped with Dungeness crab and béarnaise and one with peppercorn demi-glaze

Ribeye Seattle ~ 46*

20oz. bone-in, aged ribeye, cold smoked, brushed with mascarpone herb butter. grilled cremini mushroom and smoked onions

**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.*