

# JAK'S DINNER SPECIALS

## ~ APPETIZERS ~

### *Beef Tip Skewers\* 16*

two marinated New York and filet brochettes, wakame and daikon salad with fresh pineapple, rice wine and soy-mirin reduction. served with wonton crisps.

### *Chile Lime Manila Clams 17*

Manila clams braised in amber ale, lime juice, Sambal Oelek with cherry tomatoes and garbanzo beans. served with garlic bread.

### *Bacon Wrapped Scallops*

pan seared scallops, cheesy grits, cremini mushrooms, beurre blanc and queso fresco.

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

## ~ ENTREES ~

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

### *Garden Kale Salad 14*

Tuscan kale tossed in balsamic vinaigrette with feta cheese crumbles, candied walnuts and shredded carrots garnished with tomato wedges, sliced cucumber and crisp brussels sprouts.

*add chicken 6 ~ shrimp or salmon 9 ~ 5oz top sirloin 10*

### *Linguini and Prawns with Red Pesto 30*

jumbo prawns, red pesto with sun dried tomato, roasted red bell peppers, fresh basil, garlic, roasted pine nuts, parmesan cheese, olive oil and a touch of cream.

### *Whiskey Filet and Crab\* 44*

grilled eight-ounce, bacon wrapped tenderloin brushed with steak butter, finished with butter poached Dungeness crab and whiskey peppercorn demi-glace.

### *Tuscan Ribeye\* 46*

twenty-ounce bone-in ribeye, cold smoked and grilled with Tuscan rub, garnished with sun dried tomato butter and fresh mozzarella and cherry tomato salad.

*\*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.*