

JAK'S DINNER SPECIALS

~ APPETIZERS ~

Steak Bits Lyonnaise 17*

New York and filet steak bits flash seared with cremini mushrooms and white wine, braised in sauce lyonnaise, topped with crumbled blue cheese. served with sourdough wedge

*Bacon Wrapped Scallops**

chipotle pepper griddled corn cakes, black bean salsa, lime vinaigrette, and chipotle aioli
three scallops (1-3 ppl) 19 *five scallops (3-5 ppl) 28*

Stone Fruit Caprese 16

seasonal stone fruit, fresh mozzarella, heirloom tomatoes with basil, cilantro and mint dressed lightly with extra virgin olive oil and balsamic reduction
with chicken 6 ~ shrimp 9 ~ steak 10

~ ENTREES ~

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

King Salmon 32*

local (Washington North Coast) wild caught king salmon grilled to perfection and brushed with sun-dried tomato and fresh basil butter

Penne with Spinach Pesto 26

penne pasta tossed in spinach pesto bechamel with smoked salmon, ricotta cheese and grilled portabella mushrooms. garnished with parmesan cheese and smoked paprika

Cajun Filet with Crab 42*

grilled eight-ounce tenderloin brushed with steak butter, finished with braised Dungeness crab and Tasso ham infused demi-glace

Bourbon Ribeye 46*

twenty-ounce bone-in ribeye, cold smoked and grilled, brushed with bourbon and caramelized onion butter, bourbon glaze. garnished with haystack 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.*