



The 19th Edition Menu

Signature Appetizers Taken To A Whole New Level With A Jacksons Tower

P'tit Basque and Buche Poitou Chevre served with apple-fig relish, crystallized apple chip, pomegranate reduction, pine nuts, berries and crustinis 12

Calamari marinated and cornmeal dusted, fried and served with asiago and tomato basil 8

Grilled Sea Scallops with fava bean pure, home made bacon corn chowder and pea shoots 12

**Filet Tips with Oven Roasted Pork Belly, cauliflower puree and red wine reduction* 14

Jumbo Lump Crab Cake with kaitafi, fennel-apple slaw and remoulade 10

Smoked Mozzarella & Cherry Pepper Pizza with tomato basil and hand tossed dough 10

Spinach and Mushroom Flatbread with oven roasted mushrooms, baby spinach, garlic cream, red onion and mozzarella cheese 11

Famous Shrimp and Chorizo Chowder, traditional chowder presented in a non-traditional way Cup 5 Bowl 6

Summer vegetable soup, mix of the seasons bounty Cup 5 Bowl 6

Soup of the day made fresh using seasonal ingredients Cup 5 Bowl 6

Jackson Wedge with iceberg lettuce, roasted red peppers, Danish blue cheese, smoked bacon and balsamic vinaigrette 7

Heirloom Tomatoes with grilled red onion, watercress, frisee, aged pecorino, pine nuts, basil vinaigrette and balsamic reduction 9

Caesar Salad with romaine heart, roasted red pepper Caesar dressing, feta cheese, kalamata olives and red onion 7

English Cucumber and Summer Radish with dried cranberries, feta cheese, frisee, pine nuts and ice wine vinaigrette 9

Starters

Soups And Salads

Main Courses

Roasted Portabellas and Polenta with eggplant, French beans, Swiss chard, cauliflower puree and smoked paprika cream 16

Roasted Chicken and Smoked Tomato Pasta with leeks, roasted red peppers, spinach, and fresh Tagliolini pasta 22

Spinach and Tillamook Cheddar Raviolis with sweet Italian sausage, mushrooms, broccolini and red peppers 22

Halibut with Tandori marinade, cucumber and mint yogurt salad, roasted Yukon potatoes and watercress 24

**Grilled Yellow Fin Tuna with heirloom tomatoes, fennel, watercress, pine nut quinoa and cilantro lime butter* 26

Cumin spiced Skirt Steak with red pepper soft polenta, succotash and tomatillo-black bean sauce 20

**Maple and Peppercorn Grilled Salmon with French beans, baby peppers, sweet potato puree, apple and pea shoot salad* 24

Seared Scallops and Slow Roasted Pork Belly with fava bean puree, roasted Yukon potatoes and garlic thyme jus 22

Jacksons Tasting Menu 45

Enhance your dining experience with Jacksons create your own tasting menu, chose any first, second, third course and dessert Steak Entrées 55

Rotisserie Chicken with cauliflower puree, toasted pinenut quinoa and natural jus 19

Apple Wood Grilled Chicken breast with red pepper soft polenta, grape tomatoes, fennel and cucumber salad with roasted garlic and thyme crème fraiche 19

** Pork Rib Chop with pomegranate BBQ glaze, Swiss chard, roasted corn, apple and sweet potato puree* 20

**N.Y.Strip, choice marbled and grilled with, French beans, fried red skin potatoes and whipped boursin cheeses* 32

**Filet Mignon grilled with fava bean and wild mushroom succotash, cauliflower puree and red wine reduction* 32

**Any person with a compromised immune system should avoid consuming raw, rare or undercooked products*