



The 35th Edition Menu

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

Margherita Pizza with tomato basil sauce, basil and fresh mozzarella 12

Grilled white pizza with arugula, roasted garlic, tomatoes, mozzarella cheese and Asiago 12

St. Andre Brie Cheese, Bleu De Au'vergne Cheese, wild flower honey, black berries, cantaloupe and almonds 12

Heirloom tomatoes, pancetta chip, fresh mozzarella cheese, basil and aged balsamic 10

Fried baby squash with blossoms stuffed with chevre cheese and chives 10

Roasted Filet Tips with blue cheese sauce and crumbled pancetta 12

Jumbo Lump Crab Cake with kaitafi, fennel-apple slaw and remoulade sauce 12

Calamari marinated and cornmeal dusted, fried and served with Asiago and tomato basil 7

Famous Shrimp and Chorizo Chowder, traditional chowder presented in a Non-traditional way 6

Summer vegetable soup, mix of the season's bounty 6

Baby greens with blue cheese dressing, mango, raspberries and peanuts 8

Cucumbers; cantaloupe, sunflower seeds, feta cheese and sunflower seed vinaigrette 6

Iceberg; a crisp wedge with roasted red peppers, Danish blue cheese, smoked bacon and creamy balsamic 6

Romaine; chopped with smoked bacon, brie cheese, pine nuts and roasted shallot vinaigrette 6

Starters

Soups And Salads

Vegetables; mesquite grilled haricot verts, oyster mushrooms, roasted beets, baby carrots, summer squash, spinach and roasted Yukon potatoes 18

Chicken Pasta with proscuitto, grilled chicken, spinach, corn, cream and giglio pasta 18

Meat Sauce; slow cooked with ground beef, mild Italian sausage and tomato basil sauce with torcia pasta 18

Ricotta Gnocchi with mild sausage, snow peas, button mushrooms, pea tendrils and ricotta cheese 20

Sea Scallops pan seared with mushroom broth, snow peas, corn and jasmine rice 22

Snapper; breaded with jalapeño lime aioli, sautéed with swiss chard greens, swiss chard ribs and heirloom tomatoes 25

Main Courses

Jacksons Tasting Menu 40

You choose 4 courses you would like to experience. Tasting menu with filet, strip, lamb or rib eye is 50

Halibut mesquite grilled with black olive puree, haricot verts, summer squash and jasmine rice 25

Wild Sockeye Salmon mesquite grilled with tarragon pine nut crème fraiche, roasted beets, braised leeks and corn fritter 22

Rotisserie Chicken lacquered with honey and wood fire rub slow roasted in the rotisserie with baby carrots and fried potatoes 18

Lamb Rack; mesquite grilled with pistachio butter crust, pea tendrils, corn and fried potatoes 26

Rib Eye pan roasted with morbier cheese, braised leeks, summer squash and roasted Yukon potatoes 34

N.Y. Strip hand cut premium choice; mesquite grilled with oyster mushrooms, haricot verts and macaire potato cake 32

Filet Mignon; tender premium choice mesquite grilled with confit red onions, roasted beets, spinach and fried potatoes 32

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