



The 33rd Edition Menu

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

Appetizers

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

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

Roasted pork shoulder with celery root puree and mustard sauce 5

Spicy baked oysters with banana pepper butter and grilled bread 10

Pan seared tuna with roasted red pepper and kalamata olive relish 12

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*

Soups and Salads

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

*Camembert brie cheese, Morbier, roasted pineapple, roasted pear, raspberries
and almonds 10*

Cucumbers, celery, celery leaves, blue cheese, blue cheese dressing and black berries 8

*Wedge of iceberg lettuce with roasted red peppers, Danish blue cheese, smoked bacon and creamy
balsamic 6*

*Chop Salad with romaine hearts, roasted shallot vinaigrette, smoked bacon, brie cheese
and pine nuts 6*

*Caesar Salad with romaine heart, roasted red pepper Caesar dressing, feta cheese, kalamata olives
and red onion 6*

Entrees

Vegetables; roasted acorn squash, broccoli, oyster mushrooms, curly endive, swiss chard, celery, carrots and red wine balsamic gastrique 18

Chicken Pasta with proscuitto, grilled chicken, curly endive, cremini mushrooms, cream and pappardelle pasta 18

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

Clams simmered in white wine, roasted garlic, butter with swiss chard, pearl onions and sweet potato hash 22

Sea Scallops pan seared; browned butter, pine nuts, sautéed arugula, red ribbon sorrel and roasted Yukon potatoes 22

Snapper braised with red peppers, caramelized onions, curly endive with basmati rice 24

Jacksons Tasting Menu 40

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

Tuna mesquite grilled with mushroom broth, green onions, oyster mushrooms and basmati rice 24

Rotisserie Chicken lacquered with honey and wood fire rub slow roasted in the rotisserie with parsnips, broccoli and fried potatoes 18

Venison Loin wrapped in smoked bacon; pan seared with maple cream sauce, celery root, roasted carrots and fried potatoes 28

Beef Short Ribs with carrots, celery, parsnips, whipped potatoes and beef jus 18

Flank Steak marinated and mesquite grilled with veal glace, sautéed arugula, roasted celery root and fried potatoes 18

N.Y. Strip hand cut premium choice; mesquite grilled with broccoli, roasted cremini mushrooms and macaire potato cake 32

Filet Mignon; tender premium choice mesquite grilled with balsamic grilled red onions, chevre cheese, sautéed swiss chard and whipped potatoes 32

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