



Starters

Pan Seared Sesame Crusted Tuna*	14
Seared Medium Rare, Drizzled with Citrus Ponzu Over Cucumber-Wasabi Wilted Watercress and Daikon Radish	
Jack's House Salad	10
Frisée, Arugula, Endive, Poached Pear, Oregonzola Cheese, Dried Cherries, Candied Pecans, Sangria Vinaigrette	
Baked Onion Soup	10
Baked with Crusted Focaccia and Three Cheeses	

Sandwiches

Served with lettuce, tomato, red onion and fries

Grilled Chicken Sandwich	13
Grilled Breast of Chicken with Bacon, Avocado and Pepper Jack Cheese	
Smokehouse Burger	13
Served with American Cheese and Smokehouse Bacon	
Crab Cake Sandwich	16
Pan Seared Maryland Jumbo Crab with Spicy Baja Sauce	

From The Grill

Served with the Chef's vegetable selection and Jack's Place au gratin potato. Steaks are aged at least 21 days, seasoned with a house blend of spices and served with horseradish herbs butter

Filet Mignon 6 oz	32
Served with Horseradish Herb Butter	
Pan Seared Salmon	34
Salt and Pepper Baby Marble Potatoes , Garlic Dill Butter	
Pan Seared Chicken	30
Salt and Pepper Marble Potatoes, Lemon-Thyme Jus	
Prime New York Strip 12oz	44
Green Pepper Brandy Sauce	

*There is a risk associated with consuming raw or undercooked animal proteins. If you have a chronic illness or immune disorder, you are at a greater risk of illness when consuming these products. If unsure of your risk, please consult your physician.