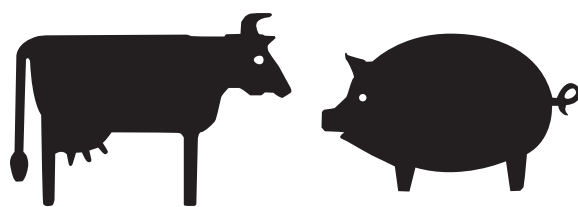


JACK FRY'S



1007 BARDSTOWN ROAD, LOUISVILLE, KY 40204

DINNER MENU

– APPETIZERS –

SHRIMP AND GRITS 11.00

SAUTÉED SHRIMP IN A RED EYE GRAVY WITH SHIITAKE MUSHROOMS, TOMATOES AND COUNTRY HAM SERVED OVER CREAMY GRITS.

DATES 12.00

BACON WRAPPED MEDJOL DATES STUFFED WITH CHORIZO SAUSAGE AND CAPRIOLE FARM GOAT CHEESE WITH A SMOKY TOMATO SAUCE.

FOIE GRAS 14.00

SEARED HUDSON VALLEY FOIE GRAS WITH LOCAL CARMELIZED PEACHES, BLUEBERRY VERJUS AND CRÈME FRAICHE.

SPICY FRIED OYSTERS 12.00

KENTUCKY COUNTRY HAM, GREEN ONIONS AND CREAMY GRITS.

ESCARGOTS 8.00

BROILED WITH GARLIC BUTTER AND CROUTONS.

DIVER SCALLOPS 12.00

PAN SEARED AND SERVED WITH A KENTUCKY BIBB LETTUCE AND BROWN BUTTER SAUCE. FINISHED WITH WHITE TRUFFLE OIL.

COUNTRY PATÉ 8.00

SERVED WITH ROASTED GARLIC, CORNICHONS, RED ONIONS AND FRENCH BREAD.

– SALADS –

GOAT CHEESE SALAD 6.50

CANDIED PECANS, SUN-DRIED CRANBERRIES AND GOAT CHEESE OVER MIXED GREENS IN A LEMON BALSAMIC VINAIGRETTE.

WARM BRIE SALAD 6.50

SERVED ON BIBB LETTUCE WITH TOASTED ALMONDS.

ROASTED BEET SALAD 6.75

KENTUCKY ARUGULA WITH PISTACHIO AND HERB ROLLED INDIANA GOAT CHEESE IN A SHALLOT CITRUS VINAIGRETTE.

STILTON SALAD 6.75

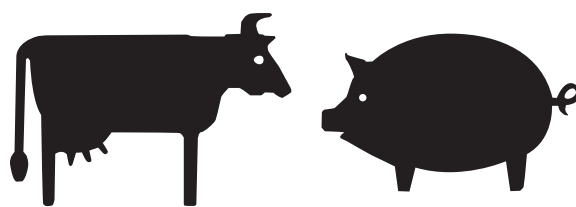
FINE ENGLISH BLUE CHEESE AND WALNUTS SERVED WITH SEASONAL GREENS.

A service charge of 18% will be added to parties of 5 or more requesting separate checks.
A \$4.00 charge will be applied to split entrees.

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES
**** WE FRY IN PEANUT OIL ****
VEGETARIAN OPTIONS CAN BE PREPARED, PLEASE ASK YOUR SERVER

*CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE THE RISK OF FOOD BORNE ILLNESS!

JACK FRY'S



1007 BARDSTOWN ROAD, LOUISVILLE, KY 40204

DINNER MENU

– ENTREES –

PORK CHOP 25.00*

TWELVE OUNCE CENTER CUT LOIN CHOP, HERB ENCRUSTED AND SEARED WITH A DRY VERMOUTH GLAZE. SERVED WITH A MEDLEY OF ROASTED NEW POTATOES, ASPARAGUS, APPLE SMOKED BACON, GARLIC AND SHIITAKES.

DUCK 33.00*

PREPARED OVER BOURBON AND BACON BRAISED COLLARD GREENS, ROASTED FINGERLING POTATOES AND FINISHED WITH AN ORANGE GASTRIQUE AND PAN SEARED FOIE GRAS.

SALMON 24.00

PAN SEARED FILET ENCRUSTED WITH ALMONDS AND PISTACHIOS. SERVED ON SAUTÉED SPINACH WITH A TOMATO, PEARL ONION AND CHIVE BEURRE BLANC.

LAMB CHOPS 30.00*

GRILLED AND SERVED WITH A ROSEMARY NATURAL JUS AND A GRATIN OF POTATOES, SHIITAKES AND THYME.

TUNA 30.00*

PEPPER ENCRUSTED TATAKI-STYLE YELLOWFIN TUNA WITH WARM ESCAROLE AND A MACERATED GOLDEN RAISIN ICE WINE REDUCTION.

VEAL TENDERLOIN 32.00*

SEARED WITH ROASTED CARROTS, FINGERLING POTATOES, PEARL ONIONS, LEEKS AND A TOASTED ALMOND, SHALLOT AND PROSCIUTTO BUTTER.

SEABASS 32.00

PAN SEARED WITH SWEET CORN, SCALLIONS AND BASIL IN A LOBSTER, GINGER AND RED PEPPER BROTH FINISHED WITH A LIME, RED BELL PEPPER CRÈME FRAÎCHE.

POULET ROUGE FERMIER 25.00

PREPARED WITH FRENCH GREEN LENTILS, TRUFFLED BRUSSEL SPROUTS, BACON, LOCAL KALE AND A POULET JUS.

HALIBUT 30.00

WITH A WARM LOBSTER HERB GLACÉ AND PROVENÇAL VEGETABLES TOSSED IN A SHERRY VINAIGRETTE.

FILET 34.00*

GRILLED CENTER CUT BEEF FILET WITH PARMA PROSCIUTTO, ASPARAGUS, SAGE BEURRE BLANC AND A CRISPY POTATO CAKE. FINISHED WITH PARMIGIANO-REGGIANO

POTATO GRATIN 16.00

LAYERS OF POTATOES, WILD MUSHROOMS AND THYME TOPPED WITH CAPRIOLE FARM GOAT CHEESE. ACCOMPANIED BY GRILLED VEGETABLES WITH MIXED WILD GREENS IN A NUTTY VINAIGRETTE AND A PEPPER CURRANT RELISH.

JACK'S BURGER 9.75

MR. FRY'S FAMOUS FARE FROM A HIGHLANDS LANDMARK. SERVED WITH FRIES, CARAMELIZED ONIONS, LETTUCE, PICKLE AND TOMATO. AVAILABLE WITH SWISS, CHEDDAR OR BACON.

EXECUTIVE CHEF - **SHAWN WARD** / SOUS CHEF - **JOE BALLANTINE** / SOUS CHEF - **MCCLAIN BROWN**