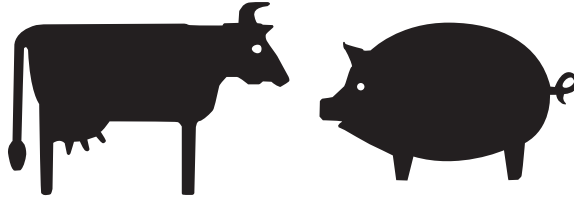


JACK FRY'S



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

PAN SEARED HUDSON VALLEY FOIE GRAS WITH CARAMELIZED LOCAL APPLES, ONIONS AND AGED CALVADOS SYRUP.

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.

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– 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.

FIG SALAD 9.00

MISSION FIGS MARINATED IN BROWN SUGAR, ALLSPICE AND NUTMEG WITH ARUGULA, KENTUCKY COUNTRY HAM, CITRUS VINAIGRETTE AND A HONEY LIME CRÉME FRAICHE.

ROASTED BEET SALAD 6.75

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

STILTON SALAD 6.75

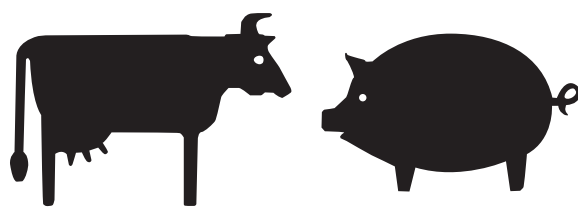
FINE ENGLISH BLUE CHEESE AND WALNUTS SERVED WITH SEASONAL GREENS.
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A service charge of 18% will be added to parties of 5 or more requesting separate checks.
A \$4.00 charge will be applied to split entrees.

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 31.00*

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

SALMON 25.00

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

LAMB CHOPS 32.00*

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

AHI TUNA 32.00*

CUMIN SEARED WITH DIJON GLAZE, SAUTEED SPINACH, CRISPY FRIED SHRIMP AND A COUNTRY HAM SCALLION BUTTER.

VEAL TENDERLOIN 32.00*

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

POULET ROUGE FERMIER 25.00

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

FILET 35.00 *

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.

LOBSTER CAMPANELLE 28.00

LOBSTER TAILS TOSSED WITH CAMPANELLE PASTA, NIÇOISE OLIVES, BACON, SUN-DRIED TOMATOES, JALAPENOS, BROCCOLI RABE AND TOMATO CONCASSE IN A ROSEMARY SHALLOT OLIVE OIL. TOPPED WITH PARMIGIANO-REGGIANO.

JACK'S BURGER 10.00

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 - **MCCLAIN BROWN**

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