

JACK FRY'S

APPETIZERS

ESCARGOTS 16 Broiled in garlic butter with croutons and Parmigiano-Reggiano.

LOBSTER CRAB CAKES 20 Served over ahi Amarillo aioli with a serrano chili and cilantro coulis.

SPICY FRIED OYSTERS 18 Breaded and seasoned oysters, Weisenberger grits, country ham beurre blanc, and green onions.

TORTELLINI 17 *V* House-made and filled with herbed ricotta, served in brown butter jus with Swiss chard, pepitas, and saba.

TOMATO & ARTICHOKE TART 16 *V* Marinated artichoke hearts and heirloom tomatoes baked into a buttery puff pastry with creamed spinach mornay and crispy Vidalia onions.

SHRIMP & GRITS 18 Sautéed shrimp in red eye gravy with Broadbent country ham, cremini mushrooms, and tomatoes. Served over Weisenberger grits and finished with parmesan cheese.

SALADS

BLUE CHEESE SALAD 12 *GF* Leaf lettuce, shaved radish, charred spring onion, applewood smoked bacon, and parsley in Gorgonzola dulce vinaigrette.

BEET & TOMATO SALAD 12 *GF V* Oven-roasted red and golden beets and heirloom tomatoes with mixed greens in a white balsamic vinaigrette over whipped goat cheese, topped with crushed pistachios and lavender honey.

CAESAR SALAD 12 Romaine lettuce in a creamy black pepper-parmesan dressing, topped with hazelnut gremolata, croutons, and crispy capers.

BRIE SALAD 12 *GF V* Bibb lettuce in basil-Dijon vinaigrette with melted brie and toasted almonds.

ENTRÉES

SOFT SHELL CRAB 39 Fried until crispy and served over a sweet pea, fava bean, corn, and red pepper succotash finished with preserved lemon aioli, red pepper coulis, and arugula oil.

BEEF FILET* 67 Grilled tenderloin over asparagus and crispy potatoes, with sage beurre blanc, Parmigiano-Reggiano, and prosciutto.

ROASTED CHICKEN 37 Joyce Farms half chicken with a Brussels sprout country ham hash and walnut parmesan crema.

SALMON* 39 *GF* Pistachio-encrusted Pacific salmon over risotto and sautéed spinach, served with tomato-chive beurre blanc.

BOURBON-BRAISED SHORT RIB 45 Accompanied with sweet corn bread pudding and garlic-roasted heirloom carrots in an herbed sorghum jus.

PORK CHOP* 42 Herbed breadcrumb-encrusted bone-in loin chop with asparagus and a compote of new potatoes, smoked bacon, roasted garlic and mushrooms in rosemary-vermouth glaze.

RICOTTA GNOCCHI 38 *V* Zucchini, summer squash, red peppers, cherry tomatoes, caramelized leeks, and garlic tossed in brown butter and drizzled with aged balsamic finished with shaved Pecorino Toscano.

WALLEYE *GF* 37 Cornmeal breaded and pan fried over sauce gribiche with a medley of sautéed zucchini, summer squash, haricot vert, and wilted swiss chard finished with IPA vinegar.

LAMB CHOPS* 65 *GF* Frenched and grilled, served with provolone caramelized shallot potato gratin, haricots verts, and rosemary-Dijon glaze de veau.

JACK'S BURGER* 20 Eight ounce USDA prime beef patty with caramelized onions, lettuce, tomato, and Habagardill pickles on brioche, served with fries. Available with cheddar or Swiss. *Add brie, blue cheese, or pepper-jack cheese for \$1.50. Add bacon or fried egg for \$2. Add pimento cheese for \$3.*

A charge of \$5 will be applied to all split entrées.

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES.

***Consuming raw or undercooked foods may increase the risk of food-borne illness.**

V = Vegetarian

GF = Gluten-Free

DF = Dairy-Free

Executive Chef – DUNCAN WILLIAMS

Chef de Cuisine – CHRISTIAN JOHNSTON

Sous Chef – SCOTT FINN

