



APPETIZERS

Prosciutto Bruschetta	\$16	White Truffle Burrata	\$16
Lemon Mascarpone Cream, Shaved Parm, Fennel, White Truffle		Tomato Jam, Truffle Oil, Focaccia & Lime Basil Vinaigrette	
Fluffy Pillows	\$9	Tenderloin Tip Brochette 	\$19
Garlic Parmesan Spread		Peppercorn Cognac Cream, Mushroom Dust	
Tuna Tartare	\$21	Buttermilk Fried Calamari	\$18
Avocado Wasabi Aioli, Soy Ginger		Smoked Peppercorn Aioli, Charred Lemon	
Bang Bang Shrimp	\$16	Spinach and Artichoke Dip	\$16
Sweet Chili Aioli		Toasted Bread	
Chicken Pesto Flatbread	\$12	Margarita Flatbread	\$12
Pesto, White Cheddar, Lemon Zest		Burrata, Homemade Red Sauce, Basil	

SOUPS & SALADS

Caesar Salad	\$17	Wedge Salad 	\$18
Romaine Lettuce, Caesar Dressing, Parmesan, Croutons		Blue Cheese, Sundried Tomato Relish, Crispy Bacon, Chives & Candied Pecans	
Beet Salad 	\$17	Chef Soup of the Day	\$7
Pistachio, Feta Cheese, Espresso Balsamic, Tzatziki Spread			
Add Salmon	\$12	Add Shrimp	\$12
		Add Steak	\$14

ENTREES

Grilled Chicken Club	\$17	Grilled Salmon 	\$33
Shredded Chicken, Lettuce, Tomato, Tzatziki, Bacon		Lemon Hollandaise, Vegetable Ragu	
The Jackson Burger	\$17	Banana Leaf Mahi Mahi 	\$31
Smash Style, Remoulade, Shaved Lettuce, Heirloom Tomato, White Cheddar, Spicy Dill Pickle		Cilantro Lime Coconut Broth, Snap Pea and Rice Salad	
Cajun Shrimp Alfredo Pasta	\$29	Seared Scallops 	\$36
Garlic Cream Sauce & parmesan		Potato Puree, Herb Pesto, Red Wine Reduction, Shaved Brussels Sprouts, Peas	
Grilled Chicken Spicy Vodka Fettuccine	\$29	Roasted Chicken 	\$29
Parmesan		Roasted Vegetables, & Risotto Tomato Beurre Blanc	
Cola Braised Short Rib 	\$36	Filet & Frites 	\$48
Parmesan Polenta, Red Wine Demi-Glace, Spinach, Roasted Onion		Peppercorn Cream Sauce, Truffle Aioli	

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.