

APPETIZERS

Prosciutto Bruschetta \$16

Goat Cheese, Fig Jam with Prosciutto and Caramelized Shallots

Fluffy Pillows \$9

Garlic, Cheddar-Parmesan Spread

Tuna Tartare \$21

Avocado Wasabi Aioli, Soy Ginger

Bang Bang Shrimp \$18

Sweet Chili Aioli

Buttermilk Fried Calamari \$18

Smoked Peppercorn Aioli, Charred Lemon

White Truffle Burrata \$16

Tomato Jam, Truffle Oil, Focaccia & Lime Basil Vinaigrette

Tenderloin Tip Brochette (1) \$20

Peppercorn Cognac Cream, Mushroom Dust

Margarita Flatbread \$14

Burrata. Homemade Red Sauce. Basil

Tart Flambee Flatbread \$16

Creme Fraiche, White Cheddar, Parmasan, Shallots, Bacon & Truffle Oil

SOUPS & SALADS

Caesar Salad \$17

Romaine Lettuce, Caesar Dressing, Parmasan, Croutons

Warm Brussel Salad (1) \$17

Wedge Salad (1) \$18

Blue Cheese, Sundried Tomato Relish, Crispy Bacon, Chives & Candied Pecans

Bourbon Maple Vinaigrette, Caramelized Shallots, Goat Cheese, Chef Soup of the Day \$7 Bacon, Crushed Pistachios, Beet & Carrot-Ginger Purees

Add Chicken \$8 Add Salmon \$8 Add Shrimp \$8 Add Steak \$14

ENTREES

Grilled Chicken Bacon Ranch \$19

Grilled Chicken, Ranch, Tomato, Cheddar, Romaine Lettuce

The Jackson Burger \$19

Smash Style, Burger Sauce, Shaved Lettuce, Heirloom Tomato, Cheddar, Spicy Dill Pickle

Pumpkin Parmesan Tortellini \$26

Pumpkin Parmesan Cream Sauce, Brown Butter, Toasted Pistachio's, Fried Sage

Bolognese Fettuccine \$29

Meat Sauce & Parmesan

Cola Braised Short Rib (1) \$36

Parmesan Whipped Potato, Red Wine Demi-Glace, Spinach, Roasted Shallot

Grilled Salmon (1) \$36

Miso Glaze, Sauteed Spinach & Sweet Potato Mash

Seared Scallops (1) \$38

Potato Puree, Herb Pesto, Red Wine Reduction, Shaved Brussel Sprouts, Peas

Roasted Chicken (1) \$32

Lemon-Thyme Pan Seared Chicken with Parmesan Mushroom Risotto

Filet & Frites (1) \$50

Peppercorn Cream Sauce, Truffle Aioli

Grilled Ribeye (1) \$58

Smashed-Fried Fingerlings tossed in Smoked Aioli and

Caramelized Onion Choice of Zip Sauce or Peppercorn Cream Sauce