

ALL DAY MENU

• SALADS & SOUP

roasted beets \$ 18.00
tzatziki, feta, balsamic vinaigrette, arugula, crushed pistachios

caesar salad \$ 17.00
classic dressing, focaccia croutons, shaved parmesan

wedge salad \$ 19.00
blue cheese, bacon crumbles, cherry, chives, tomatoes

soup of the day \$ 8.00
ask your server for details

CHICKEN \$6 / SHRIMP \$8
SALMON \$6 / STEAK \$10

• MAIN COURSE

seared sea scallops \$ 42.00
whipped potatoes, herb pesto, red wine reduction, crispy brussels sprouts

blackened salmon \$ 36.00
roasted vegetables crispy brussels sprouts, smoked pepper aioli

grilled mahi mahi \$ 36.00
green coconut curry sauce, peapods & thai rice

garlic chicken parmesan \$ 32.00
garlic cream & vodka sauce, angel hair

spicy vodka penne \$ 25.00
shaved parmesan
add chicken \$6 add shrimp \$8 add bolognese \$8

lemon garlic cream tortellini \$ 25.00
shaved parmesan, lemon zest

filet & frites \$ 50.00
peppercorn cognac sauce, truffle aioli

12oz new york strip \$ 45.00
mashed potato's, grilled vegetables of the day, lemon chimichurri

the jackson burger \$ 21.00
smash style, lettuce, tomato, spicy dill pickles, cheddar
Add bacon \$2 Add Egg \$2



• APPETIZERS

white truffle burrata \$ 18.00
tomato jam, focaccia, lime basil vinaigrette

bang bang shrimp \$ 18.00
thai chili aioli

buttermilk fried calamari \$ 18.00
bang bang aioli, charred lemon

tenderloin tips \$ 22.00
peppercorn cognac cream

Fluffy Pillows \$ 10.00
white cheddar & parmesan spread, truffle oil

truffle whipped ricotta \$ 14.00
honey, sea salt, toast bread, herbs

tuna tartare \$ 18.00
truffle soy sauce, wasabi avocado puree, wonton chips

• SIDES

truffle fries \$ 10.00

fries \$ 5.00

crispy brussel sprouts \$ 7.00

honey glazed carrots \$ 7.00

roasted vegetables \$ 7.00

COCKTAILS

• SIGNATURES

jackson g&t \$ 16.00

pea flower gin, grapefruit bitters, mediterranean tonic

the paint can \$ 16.00

bourbon, mezcal, cointreau, ginger syrup, lemon / lime juice, plum bitters

michigan maple \$ 16.00

bourbon, michigan maple syrup, orange bitters

margarita \$ 16.00

blanco tequila, lime juice, cointreau, agave, orange bitters

here fishy fishy \$ 16.00

rum, orange juice, passionfruit, yuzu, mint syrup

BEER \$6

modelo peroni peroni 0.0%

bells two hearted miller lite

WINE BY THE GLASS

• WHITE

barone fini pinot grigio \$15 | \$60

italy, Trentino 2023

true nature sauvignon blanc \$15 | \$60

italy, Trentino 2023

eroica resling \$15 | \$60

washington, columbia valley, 2022

justin chardonnay \$20 | \$80

central coast, california, 2023

le garenne sancerre \$25 | \$100

france, loire valley

• ROSE

whispering angel \$15 | \$60

france, loire valley

• BUBBLES

mionetto prosecco \$15 | \$60

Vento, Italy

• ESPRESSO MARTINIS

vodka & vanilla \$ 16.00

vodka, espresso, coffee liquor, madagascar vanilla syrup

tequila & pecan \$ 16.00

reposado tequila, espresso, coffee liquor, agave, pecan bitters

• COCKTAILS

cucumber spritz \$ 16.00

gin, cucumber, st. germain, mediterranean tonic

spring breeze \$ 16.00

aperol, orange juice, bergamot liquor, rose wine

lychee martini \$ 16.00

vodka, lychee juice, lime juice

tea time \$ 16.00

pineapple infused gin, rose tea, mint syrup

MOCKTAILS

cucumber cooler \$ 12.00

cucumber, lemon, tonic

cosmo mule \$ 12.00

cranberry juice, lemon / lime, vanilla syrup, ginger beer

little fishy fishy \$ 12.00

orange juice, passion juice, yuzu, vanilla syrup, soda

• RED

bonanza by caymus cabernet \$15 | \$60

california, 2023

justin cabernet \$15 | \$15

paso robles, california, 2022

pike road pinot noir \$15 | \$60

willamette valley, oregon, 2023

pessimist red blend \$18 | \$72

pasa robles, california, 2023

villa antinori super tuscan \$18 | \$72

tuscany, italy, 2020

WINE BY THE BOTTLE

dievole chianti classico \$65
tuscany, italy, 2021

chateau cotes du blaignan Bordeaux Blend \$70
medoc, bordeaux, france, 2020

g.d vajra barbera d'alba \$80
piedmont, Italy, 2024

.black Stallion Cabernet Sauvignon \$85
napa valley, usa 2021

the prisoner, Red Blend \$95
napa valley, usa 2022

jordan Cabernet Sauvignon \$100
napa valley, usa 2019

orin swift "machete" Red Blend \$90
california, usa 2022

orin swift "abstract" Red Blend \$100
napa valley, USA 2022

orin swift "palermo" Red Blend \$150
california, usa 2022

beringer "special reserve" Cabernet Sauvignon \$120
napa valley, usa, 2018