

ALL DAY MENU

• SALADS

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 dressing, bacon crumbles,
cherry tomatoes

CHICKEN \$6 / SHRIMP \$8

SALMON \$6 / STEAK \$10

• MAIN COURSE

blackened salmon*

\$ 36.00

sweet potato, crispy brussels sprouts,
smoked pepper aioli

grilled mahi mahi*

\$ 36.00

green coconut curry sauce, peapods &
thai rice

fettuccine bolognese*

\$ 26.00

shaved parmesan

lemon garlic cream tortellini*

\$ 25.00

shaved parmesan, lemon zest
add chicken \$6 add shrimp \$8

filet & frites*

\$ 50.00

peppercorn cognac sauce, truffle aioli

12oz new york strip*

\$ 45.00

mashed potato's, grilled vegetables of
the day, peppercorn cognac sauce

the jackson burger

\$ 21.00

smash style, lettuce, tomato, spicy dill
pickles, cheddar & fries
Add bacon \$2 Add Egg \$2 truffle fries \$6



• 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

truffle whipped ricotta*

\$ 14.00

honey, truffle oil, sea salt,
toast herb foccacia

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

blue cheese crumbles, balsamic glaze

whipped potatos

\$ 6.00

*Gluten Free

COCKTAILS

SIGNATURES

jackson g&t

pea flower gin, grapefruit bitters, mediterranean tonic

\$ 16.00

the paint can

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

\$ 16.00

michigan maple

bourbon, michigan maple syrup, orange bitters

\$ 16.00

margarita

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

\$ 16.00

here fishy fishy

rum, orange juice, passionfruit, yuzu, mint syrup

\$ 16.00

BEER \$6

- modelo

peroni

peroni 0.0%

oberon

milller lite

• ESPRESSO MARTINIS

- vodka & vanilla

vodka, espresso, coffee liquor, madagascar vanilla syrup

\$ 16.00

tequila & pecan

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

\$ 16.00

• CREATIVE COCKTAILS

- amalfi spritz

aperol, homemade lemoncello, prosecco, soda

\$ 16.00

hugo spritz

elderflower liquour, prosecco, soda water, mint

\$ 16.00

tea time

Pineapple infused gin, ceylon tea, mint syrup, rose water

\$ 16.00

MOCKTAILS

- levender tonic

cucumber, lemon, tonic

\$ 12.00

cosmo mule

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

\$ 12.00

little fishy fishy

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

\$ 12.00

WINE BY THE GLASS

• WHITE

- barone fini pinot grigio

italy, Trentino 2023

\$15 | \$60

true nature sauvignon blanc

italy, Trentino 2023

\$15 | \$60

eroica resling

washington, columbia valley, 2022

\$15 | \$60

saracina chardonnay

central coast, california, 2023

\$15 | \$60

le garenne sancerre

france, loire valley

\$25 | \$100

• ROSE

- whispering angel

france, loire valley

\$15 | \$60

• RED

- bonanza by caymus cabernet

california, 2023

\$15 | \$60

pike road pinot noir

willamette valley, oregon, 2023

\$15 | \$60

pessimist red blend

pasa robles, california, 2023

\$18 | \$72

villa antinori super tuscan

tuscany, italy, 2020

\$18 | \$72

• BUBBLES

- solisto sparkling wine

anadia, portugal

\$15 | \$60

WINE BY THE BOTTLE

- chateau cotes du blaignan

Bordeaux Blend \$70

medoc, bordeaux, france, 2020

jordan

Cabernet Sauvignon \$100

napa valley, usa 2019

orin swift "palermo"

Red Blend \$150

california, usa 2022

beringer "special reserve"

Cabernet Sauvignon \$120

napa valley, usa, 2018

justin chardonnay

\$80

central coast, california, 2023