



RESTAURANT WEEK 2019

PRIX FIXE FOUR COURSE MENU

\$35 /PER PERSON

APPETIZERS

GF MUSSELS

Cioppino Broth, Pickled Fennel, Parsley Salad

FRIED ARTICHOKE

Lemon-Garlic Aioli, Parmesan

EMPANADA

Braised Pork Empanada, Lime Crema, Three Chile Jam, Cilantro/Onion Salsa

ARTICHOKE DIP

Grilled Flat Bread, Veggies

SOUPS & SALADS

GF MESCLUN

Heritage Lettuce, Cranberries, Shaved Red Onions, Apples, Candied Walnuts, Cider Emulsion

UPTOWN CAESAR

Romaine, Crispy Brussel Sprouts, Crutons, Parmesan

GF BUTTERNUT SQUASH BISQUE

Brioche Bread, Goat Cheese, Almonds

NEW MEXICO GREEN CHILE STEW

Pulled Chicken, Green Chile, Potato, Warm Flour Tortilla

ENTRÉES

GF GRILLED PORK CHOP

Smashed Potatoes, Pickled Fennel, Whole Grain Mustard Pan Sauce

GF GUMBO

Duck Confit, Shrimp Bites, White Rice, Chilled Green Onions

GF ANSON MILLS POLENTA

Roasted Vegetables, Slow Poached Egg, Parmesan, Kale Chips

GF FLANK STEAK

Orange Ancho Mole, Garlic Smashed Potatoes, Sautéed Kale, Fried Plantains

DESSERT

BRIOCHE BREAD PUDDING

Berry Preserves, Chocolate Ganache Mousse, Candied Bay Leaf

LEMON TORTE

Acai Sorbet, Caramel Popcorn Granola

TRIPLE CHOCOLATE BROWNIE

Chocolate Chip Brownie, Dark Chocolate Coffee Mousse, White Chocolate Crème

Mains

Sandwiches Served with your choice of French Fries or Sweet Potato Fries
Substitute Gluten Free Bread for +\$1

	Jack's House Roasted Prime Rib*	14
	<i>Shaved Prime Rib • Horseradish Cream • Swiss Cheese • Caramelized Onion • Au Jus</i>	
	<i>Served Rare as Possible or Well-Done</i>	
	Jack's Uptown Burger*	11
	<i>Lettuce • Tomato, Onion • Choice of Cheese • Sesame Seed Brioche</i>	
	Add Ons:	
	Avocado	1
	Bacon	1.5
	Extra Cheese	1
	Crispy Chicken Sandwich (Available Grilled)	10
	<i>Hand-Breaded Chicken Breast • Lettuce • Tomato • Onion • Mayo • Pickle</i>	
	<i>Tossed in Buffalo Sauce</i>	
	Uptown Caesar	10
	<i>Romaine • Crispy Brussels Sprouts • Grated Parmigiano • Rustic Croutons • House-Made Caesar Dressing</i>	
GF	Power Greens Bowl	12
	<i>Quinoa • Brussels Sprouts • Kale • Sweet Potato • Avocado • Almonds • Pesto Dressing</i>	
GF	Kale Salad	10
	<i>Roasted Butternut Squash • Pecorino • Stone Fruit • Lemon-Honey Dressing</i>	
GF	Spinach Salad	10
	<i>Slow Roasted Cherry Tomatoes • Shaved Red Onions • Cheddar Cheese • Crispy BBQ Pork • Green Goddess Dressing</i>	
	House Salad	8
	<i>Mixed Greens • Cucumber • Carrots • Heirloom Cherry Tomatoes • Croutons • Choice of Dressing</i>	
	House-made Dressings:	
	<i>Ranch • Blue Cheese • 1000 Island • Apple Cider Miso • Balsamic Vinaigrette • Bacon-Mustard Vinaigrette</i>	
	<i>Honey Mustard • Lemon Honey • Caesar • Green Goddess Dressing</i>	
	Proteins	
	<i>Grilled Chicken Breast</i>	5
	<i>Shrimp</i>	6
	<i>Salmon*</i>	7

GF Gluten Free

*Some items may be served raw or undercooked, or contain raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

For our guests with food allergies, please inform server prior to ordering and we will make every effort to accommodate your request.

We proudly make everything from scratch so it may take longer to prepare, and occasionally can sell out.

Thanks for understanding that 20% gratuity will be added to parties of 6 or more.