

# Valentine's Day

## Prix Fixe Four Course Menu

\$37.50 / PER PERSON

### Appetizers

Al La Carte

<b>GF</b> MUSSELS Cioppino Broth, Pickled Fennel, Parsley Salad	11
GRILLED FLAT BREAD Roasted Red Peppers, Caramelized Onion, Goat Cheese, Almond Pesto	8
EMPANADA DUO Duck and Braised Beef Empanadas, Lime Crema, Three Chile Jam, Cilantro/Onion Salsa	10
CRAB CAKE Potato Croquette, Harissa Cream, Cucumber/Lemon Confit	12

### Soups & Salads

<b>GF</b> MESCLUN Heritage Lettuce, Cranberries, Shaved Red Onions, Apples, Candied Walnuts, Cider Emulsion	10
<b>GF</b> SHAVED BRUSSEL Red Romaine, Toasted Almonds, Roasted Squash, Pecorino Cheese, Avocado Vinaigrette	12
<b>GF</b> BUTTERNUT SQUASH BISQUE Brioche Bread, Goat Cheese, Almonds	4

### Entrées

<b>GF</b> GRILLED PORK CHOP Smashed Potatoes, Pickled Fennel, Whole Grain Mustard Pan Sauce	22
<b>GF</b> GUMBO Duck Confit, Shrimp Bites, White Rice, Chilled Green Onions	22
<b>GF</b> SHORT RIBS Anson Mills Polenta, Roasted Winter Vegetables, Slow Poached Egg, Pecorino	24
RAVIOLI Three Cheese and Artichoke Ravioli, Preserved Lemon and Mushroom Consommé, Watercress, Shaved Parmesan	14

### Dessert

BRIOCHE BREAD PUDDING Berry Preserves, Chocolate Ganache Mousse, Candied Bay Leaf	7
LEMON TORTE Acai Sorbet, Caramel Popcorn Granola	7
SWEET WINE CAKE Marsala Reduction, Espresso Crumble, Whipped Cream	7

# Mains

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

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

**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.