



APPETIZERS



BAKED BRIE PLATTER

warm brie served with roasted garlic, roasted apple compote and warm toast points \$9.99

BLACKENED YELLOW FIN*

seared to rare unless specified with field greens lemon and wasabi \$11.99

SHRIMP COCKTAIL

chilled spiced shrimp served with cocktail sauce and lemon \$12.99

FISH TACOS

blackened tilapia with cilantro aioli, feta cheese, slaw and roasted corn salsa in flour tortilla \$10.99

ARTICHOKE DIP

served with pita chips or corn tortilla chips \$9.99

QUESADILLA

choice of steak or chicken with sautéed peppers, onions, mushrooms and cheddar cheese, served with salsa \$9.99

PESTO & VEGGIE GOAT CHEESE PIZZA

basil pesto spread over focaccia pizza crust topped with grilled vegetables and goat cheese garnished with baby spinach \$10.99

FRIED PICKLES

"must try" served with ranch for dipping \$6.99



SALADS & SOUPS



*additions to your salad
chicken \$3.99 shrimp \$4.99 salmon \$6.99*

*dressing choice: raspberry vinaigrette, balsamic vinaigrette, ranch,
bleu cheese, thousand island, french and walnut vinaigrette*

CHEF SALAD

turkey, ham, onion, tomato, bacon, black olives, american and swiss cheese served on a bed of mixed greens \$10.99

WALNUT GORGONZOLA

fresh field greens, candied walnuts, gorgonzola cheese tossed in walnut vinaigrette finished with dried cranberries \$10.99

FRESH MOZZARELLA

fresh greens, mozzarella, vine-ripened tomato, basil and balsamic reduction \$9.99

CAESAR SALAD

romaine lettuce, parmesan and croutons tossed in caesar dressing \$9.99

THE WEDGE

crisp wedge of iceberg lettuce topped with bacon, diced tomato, red onion, bleu cheese dressing and croutons \$6.99

GREEK SALAD

fresh field greens with chopped tomato, cucumber, red onion, kalamata olive, feta cheese tossed in our house balsamic vinaigrette \$9.99

SWEET PEPPER CRAB OR SOUP DU JOUR bowl \$4.99 / cup \$3.99



SANDWICHES



*served with your choice of fries, sweet potato chips,
coleslaw or cottage cheese*

*substitute soup or side salad for \$0.99
onion rings \$2.99*

SMOTHERED STEAK SANDWICH*

6 oz grilled ribeye smothered with sautéed mushrooms, onions and peppers topped with melted swiss cheese served open face on toasted wheat bread \$10.99

BLEU CHEESE BACON BURGER*

half pound all natural angus ground chuck patty grilled to desired temperature, topped with bacon and melted bleu cheese crumbles \$10.99

BLACK ANGUS BURGER*

half pound all natural black angus ground chuck patty grilled to desired temperature choice of cheddar, swiss, provolone or american cheese \$8.99

GRILLED CHICKEN & BRIE

a grilled chicken breast topped with roasted apple compote and melted brie cheese \$8.99

PERCH SANDWICH

6 oz crispy fried lake perch topped with american cheese and served with tarragon remoulade \$10.99

FRENCH DIP*

shaved roast beef piled high on french bread, topped with sautéed mushrooms and melted swiss cheese, served with au jus \$9.99

TRADITIONAL CLUB

the triple decker stacked high with turkey, ham, bacon, lettuce, tomato, swiss cheese, american cheese and mayo \$9.99

PORTABELLA SANDWICH

a garlic and balsamic marinated portabella cap grilled to perfection topped with roasted red peppers and melted provolone cheese \$8.99

CLASSIC RUEBEN

corned beef, swiss and sauerkraut with thousand island dressing \$10.99

*Cooked To Order

consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness especially if you have medical conditions



ENTREES



prime rib only served after 5pm



*all entrees are served with a side salad, warm rolls
and a choice of two sides*

PRIME RIB*

usda choice grade ribeye slow roasted to your desired temperature served with au jus and horseradish sauce
king cut 16 oz \$21.99
petite cut 10 oz \$17.99

7 OZ FILET*

certified black angus tenderloin grilled to your desired temperature finished with melted goat cheese and balsamic glaze \$21.99

14 OZ RIBEYE*

usda choice ribeye garlic butter brushed and grilled to desired temperature finished with garlic marinated grilled portobello mushroom \$21.99

10 OZ SIRLOIN*

choice grade top sirloin grilled and topped with gorgonzola cheese and fried onion strings \$18.99

MAHOGANY STEAK MEDALLIONS*

8 oz tenderloin medallions seared medium, finished with a sweet and spicy worcestershire reduction served with roasted garlic mashed potatoes \$18.99 (no choice of side)

WILD CAUGHT ALASKAN SALMON

8 oz wild alaskan salmon filet, seasoned with asian sea salt broiled and topped with lemon dill compound butter \$18.99

PECAN ENCRUSTED WHITEFISH

lake superior whitefish, pan seared and finished with a lemon dill cream sauce \$17.99

LAKE PERCH

half pound lightly seasoned fresh lake perch, served with lemon and tarragon remoulade \$18.99

PARMESAN ENCRUSTED TILAPIA

6 oz seared filet, finished with a sundried tomato, goat cheese and white wine sauce \$16.99

jack's restaurant meat temps

rare - cold red center • medium rare - warm red center • medium - hot pink center
medium well - hot slight pink center • well - brown throughout



PASTA



all pastas served with a side salad and warm rolls



CHIPOTLE SHRIMP SCAMPI

tiger shrimp sautéed with garlic, scallions, roasted red pepper, cilantro and puréed chipotle peppers, finished with a spicy white wine butter sauce, served over linguine \$16.99

BASIL PESTO CHICKEN

6 oz seasoned grilled chicken breast that sits on a bed of spinach fettuccine tossed in a fresh basil pesto cream sauce and finished with diced tomato \$15.99

SPINACH RAVIOLI

ravioli stuffed with spinach and cheese, tossed in a goat cheese cream sauce with sautéed baby spinach and diced tomatoes, sprinkled with parmesan cheese \$14.99

BLACKENED SALMON

wild caught alaskan salmon rubbed with cajun seasoning and pan-seared with garlic and scallions, finished with diced tomatoes and fresh basil, tossed in a spicy cream sauce, served over linguine \$16.99

BEEF STROGANOFF

traditional russian classic served with grilled roma tomatoes \$12.99

PORTABELLA FETTUCCINE

marinated portabella mushroom cap sautéed with garlic, red onions, roasted red pepper and fresh basil, finished with a white wine butter sauce and sprinkled with parmesan cheese, served over spinach fettuccine \$12.99



SIDES



saffron risotto • roasted garlic mashed potatoes • gruyere potatoes
baked potato • mozzarella salad • green bean almondine • seasonal vegetables

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