

STARTERS

SPICY GULF SHRIMP TEXAS "SOPPING" TOAST \$18

GRILLED CALAMARI BALSAMIC DRIZZLE \$17

CHILLED ASPARAGUS TOMATO GOAT CHEESE, CARAMELIZED SWEET ONION VINAIGRETTE \$13

JACK'S MOM'S MEATBALLS CHEESY HERB POLENTA \$13

POTATO SKINS BACON AND CHEESE \$10

SALADS & SOUP

HOUSE GARDEN GREENS BALSAMIC VINAIGRETTE/CREAM GARLIC \$5

CLASSIC GREEK SALAD \$14

ADD CHICKEN \$6 OR SHRIMP \$7

LEMON ARTICHOKE & CRAB BISQUE \$7

CHICKEN TOMATILLO \$7

DINNERS SERVED WITH SOUP OR SALAD

BABY BACK RIBS (CHOICE OF SIDE) FULL \$37 HALF \$22

HALF RACK & JAMBALAYA \$37

HALF RACK & FRIED SHRIMP (CHOICE OF SIDE) \$34

ROAST PRIME RIB AU JUS 14OZ WITH A CHOICE OF SIDE \$42

HERBED LEMON CHICKEN SEMI-BONELESS ROASTED HALF CHICKEN,
WITH A YUKON POTATO AND VEGETABLE TIAN \$25

ALASKAN HALIBUT PAN ROASTED WITH MANGO SALSA AND BASMATI RICE \$42

BLACKENED SALMON OVER NEW ORLEANS DIRTY RICE \$28

***AUSTRALIAN LAMB CHOPS** (3) GRILLED AND SERVED WITH SAUTEED SPINACH
AND LEMON OREGANO POTATOES \$47

LINGUINI AND MEATBALLS RED SAUCE, FRESH BASIL AND PARMESAN \$21

SIDES:

CHEF'S VEGETABLES, SPINACH, BAKED POTATO, FRENCH FRIES,
POTATOES AU GRATIN, DIRTY RICE

DESSERTS

SOUR CHERRY CHEESECAKE \$9

VANILLA BRIOCHE BREAD PUDDING ALAMODE \$10

CARROT CAKE CREAM CHEESE ICING \$9

CHOCOLATE LAYER CAKE \$9

**These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*