



The 32nd Edition Menu

Signature Appetizers Taken To A Whole New Level With A Jacksons Tower

Mussels sautéed with Lemon grass, coconut milk, red curry and grilled ciabatta 12

Crispy fried Calamari with chili garlic glaze, shredded carrot, nappa and cilantro salad 8

Pan seared scallops with caper raisin emulsion and roasted cauliflower 9

Ahi Tuna Tataki with avocado, citrus ponzu, spicy radish, wasabi aioli and won-ton crisp 14

Jumbo Lump Crab Cake with Kataifi, fennel-apple slaw and remoulade 11

Parma Prosciutto Flatbread with caramelized onion, arugula, bleu cheese and salted ricotta cheese 14

Sopressetta Pizza with spicy Parma Sopressetta, fresh mozzarella, basil and artichoke 12

Famous Shrimp and Chorizo Chowder, traditional chowder presented in a non-traditional way Cup 5 Bowl 6

Summer Vegetable Soup, mix of the seasons bounty Cup 5 Bowl 6

Soup of the day made fresh using seasonal ingredient Cup 5 Bowl 6

Jackson Wedge with iceberg lettuce, roasted red peppers, Danish blue cheese, smoked bacon and balsamic vinaigrette 7

Blood Orange Salad with shaved fennel, arugula, toasted almonds, bleu cheese and Minus 8 ice wine vinaigrette 9

Caesar Salad with garlic Parmesan Caesar dressing, prosciutto crisps, garlic parmesan crostini, tomato strips and fresh Parmigiano Reggiano 8

Baby Spinach & Quinoa Salad with preserved lemon vinaigrette, radish, candied lemons, red onion, spiced walnuts 10

Starters

Soups And Salads

Pappardelle Bolognese Pasta ground pork beef and veal simmered in a rich tomato sauce 20

Chicken & Sweet Sausage Tagliatelli with roasted red pepper puree, spinach, kalamata olives, sweet chilis and goat cheese 22

**Grilled Scallops with roasted baby carrot, purple potatoes and wasabi mango coulis 24*

** Potato Chip Encrusted Tilapia with Sea salt and Malt vinegar emulsion, zucchini, parsnip and baby carrot 22*

** Herb Seared Ahi Tuna avocado, spicy radish, jasmine rice, citrus ponzu cucumber and wasbi aioli 32*

** Short Rib Sous Vide served with bleu cheese smash, baby carrot and port wine reduction 23*

**Maple Peppercorn Salmon sweet potato puree, apple and pea shoot salad 23*

Main Courses

Jacksons Tasting Menu 45

Enhance your dining experience with Jacksons create your own tasting menu, chose any first, second, third course and dessert NY Strip & Filet \$55

Rotisserie Chicken lacquered with honey and wood fire rub served with jasmine rice and roasted root vegetables 20

Apple Wood Chicken breast with cheddar pierogies, smoked onion sauer kraut, mustard seed vinaigrette 20

Char grilled pork tenderloin with smoked goat cheese polenta, rainbow Swiss chard and tamarind BBQ sauce 24

Grilled Steak & Frites tenderized top choice sirloin with French fries and house made steak sauce 24

**Certified Angus N.Y. Strip mesquite grilled with purple potatoes, roasted cauliflower and pancetta bleu cheese sauce 39*

** Certified Angus Filet Mignon with bleu cheese smash, roasted root vegetables and red wine reduction 39*