



DINNER PRIX FIXE \$74⁹⁵ PP++

SHARING COURSE

APPLEWOOD SMOKED BACON / LOCAL BURRATA BRUSCHETTA
SWEDISH MEATBALLS / TEMPURA ARTICHOKE
OYSTERS JACKAFELLER

RUFFAGE COURSE CHOICE OF

NU-OLD CAESAR

Chopped Romaine, Baby Romaine Heart, Parmesan, Garlic Crouton

JACK'S HOUSE SALAD

Mixed Field Greens, Heirloom Tomatoes, Chopped Onion, Honey Balsamic Vinaigrette

BABY ICEBERG WEDGE SALAD

Red Onions, Bacon, Tomatoes, Fourme D'Ambert Crumbles, Blue Cheese Dressing

MAIN COURSE CHOICE OF

*ATLANTIC HALIBUT^{GF}

Pan Seared, Pink Peppercorn Crusted

*16oz U.S.D.A. NEW YORK STRIP^{GF}

All Natural Wet-Aged

PAN SEARED BONE-IN CHICKEN BREAST

Springer Mountain Chicken Breast, Pan Gravy

*16oz U.S.D.A. BONELESS RIBEYE^{GF}

All Natural

All entrees Served Family Style with our Signature Sides:

CREAMED SPINACH / YUKON GOLD MASHED POTATOES

TRUFFLE MAC & CHEESE / LOCAL MUSHROOMS

CORN BRULEE

SWEET TOOTH COURSE

DESSERT PLATTERS TO SHARE

Chef's Seasonal Sweets & Scratch Made Cookie Plate

GF=GLUTEN FREE

ITEMS MARKED WITH AN ASTERISK ARE SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A CERTAIN MEDICAL CONDITIONS.

ROSWELL
10/28/20