

FALL / WINTER

DINNER



• APPETIZERS •

Baked Gulf Coast Oysters

On cheddar creamed spinach with bacon-panko crust and piri-piri garlic butter ~ 12

Meze Plate

Basil, goat cheese, and chickpea hummus dip tapenade and sun-dried tomato crostini, capicola chip, grilled asparagus tips, and roasted sweet red pepper relish ~ 11

Pesto Arancino

Fried pesto risotto filled with fresh mozzarella and served with spicy pork sausage-porcini Bolognese sauce and shaved Pecorino Romano ~ 8

Crispy Lobster Tempura

Marinated in unagi sauce, battered and panko fried, with sweet red-chili-dressed baby arugula salad and ginger-tamari dipping sauce ~ 15

Tasso-Spiced Gulf White Shrimp, Greens, and Pork Belly Debris Gravy

Cast iron baked over cheddar cheese grits ~ 13

Seared Hudson Valley Foie Gras

Barrel-aged port wine-poached pear, East Hill comb honey, Montrachet goat cheese, rosemary focaccia toast points, fig-balsamic-port gastrique and microgreens ~ 19

Fried Green Tomatoes

Accompanied by Vidalia onion, cucumber, and bell pepper relish with fresh-herb vinaigrette and crispy bacon ~ 8

Gulf Coast Shrimp Cocktail

Served with cocktail and rémoulade sauces ~ 15 **GF**

Pan-Seared Atlantic Diver Scallops

Drizzled with agave, baby arugula salad of diced, roasted fingerling potatoes, portobello mushrooms, and butternut squash dressed with 18-year-old balsamic and truffle oil vinaigrette, and shaved Parmesan ~ 16 / 31 **GF**

• SOUPS AND SALADS •

Roasted Vidalia Onion Soup

With Gruyère crust ~ 9

Asparagus Soup

With grilled tips ~ 9

Cucumber-Wrapped Asparagus and Feta Cheese Salad ~ 9 **GF**

"Tomato Joe" Caprese Stack

Stacked slices of red and yellow tomatoes, marinated fresh mozzarella, kalamata olives, aged balsamic vinegar, extra virgin olive oil, and fresh basil ~ 11 **GF**

Jackson's Caesar Salad ~ 8

Unique Mixed Greens Salad ~ 9

Baby Iceberg and Blue Cheese Salad ~ 8 **GF**

Steakhouse Chopped Salad ~ 8 **GF**

☆ STEAKS, CHOPS, AND LOBSTER **GF** ☆

Steaks are hand-selected, wet-aged, grain-fed beef from the heartland of America. Grilled meats served with garlic confit and 100% natural demi-glace.

14-oz. Delmonico ~ 35

14-oz. New York Strip ~ 35

6-oz. Petite Filet ~ 29

8-oz. Filet Mignon ~ 34

24-oz. Porterhouse ~ MP

12-oz. Kansas City Veal Strip ~ 35

12-oz. Bison ~ MP

Double-Cut Elk Rack Chop ~ MP

Whole Maine Lobster ~ MP

DEEP-DISH SIDES

Broccolini ~ 8

Grilled Asparagus ~ 8

Baby Green Beans ~ 8

Fresh Collard Greens ~ 6

Homemade Creamed

Sweet Corn ~ 6

Whipped Potatoes ~ 6

Spanish Rice ~ 4

Cheddar Cheese Grits ~ 6

Three-Cheese Macaroni ~ 8

Sautéed Mushrooms and Onions ~ 12

Creamy Quinoa ~ 4

MEAT AND LOBSTER TOPPINGS

Lump Crab ~ 7 · Grilled Shrimp ~ 7 · Seared Foie Gras ~ 11 · Oscar ~ 11 · Béarnaise Sauce ~ 4 · Au Poivre ~ 7 · Blue Cheese ~ 3

Diane ~ 7 · Brandy-Steeped-Cherries Reduction Sauce ~ 8 · White Truffle Oil ~ 4 · Carpetbag ~ 9 · Rock Lobster Tail ~ MP

• ENTRÉES •

"Dressed" American Wagyu Flat Iron Steak

Open-fired American Wagyu blade steak slices tossed in three-herb chimichurri and piled high with mixed baby heirloom tomatoes, baby arugula, broccolini florets, and caramelized pearl onions ~ 36 **GF**

Peppered Duck Breast with Caramelized Golden Delicious Apples

Apple reduction sauce, toasted pistachios sliced over scalloped potatoes, and broccolini ~ 35

Slow-Roasted Family Farms Pork Belly

Massaged with fresh rosemary and caraway seeds, served over snip-top carrots, roasted fingerling potatoes, pearl onions, and roasting jus ~ 35

Irv's Crab Cakes Topped with Toasted Pecan Aioli

Accompanied by acorn squash mash with maple syrup balsamic and leafy spinach salad tossed in roasted-walnut shallot vinaigrette with seasonal orange supremes ~ 16 / 31

Grilled Rosemary and Garlic Oil-Brushed Lamb Chops

With goat cheese-roasted garlic crust, 18-year-old balsamic-caramelized Vidalia onions, roasted acorn squash mash, and grilled asparagus ~ 39

Open-Fired Salmon BLT

Smearred with roasted garlic, crusted with bacon and panko, artisanal greens salad with mixed baby heirloom tomatoes, and avocado with Dijon vinaigrette and creamy quinoa ~ 28

Fresh Thyme and Spicy Honey-Brushed Chicken Breast

Griddled and baked bone-in chicken breast, East Hill Orange Blossom Honey and crushed red chilies, baby green beans, and Spanish rice ~ 26 **GF**

Wood-Fired Petite Filet with Fried Green Tomatoes and Lump Crab

6-oz. beef tenderloin, fried green tomatoes, lump crab, tasso cream, and three-cheese macaroni ~ 37

Coast-to-Coast Cioppino

With freshest Gulf catch, Alligator Point clams, Gulf white shrimp, Atlantic Prince Edward Island black mussels, Baja diver bay scallops, fennel-tomato seafood broth, fresh herbs, and Chef Irv's garlic bread ~ 33

Sesame-Seared and Sliced Yellowfin Tuna

With baby arugula, cucumber, avocado, carrot salad, crispy wontons, and Thai vinaigrette ~ 16 / 31

The Vegan Palate

Mirin-soy, ginger, and garlic-marinated and roasted portobello mushroom, grilled tomato, steamed spinach, julienne of zucchini, squash, red onion, baby green beans sautéed in extra virgin olive oil, edamame with red curry, roasted garlic, and fresh thyme, boiled quinoa, and drizzled with miso vinaigrette ~ 22 **GF**

Open-Fired New World Spice-Rubbed Gulf Grouper

With citrus butter sauce, tempura-fried baby blooming capsicum sweet chili pepper, Spanish rice, and baby green beans ~ 34

Ask to see our after-dinner drinks and dessert menu. Prices and menu offerings subject to change. **GF** = Gluten free.

CONSUMER INFORMATION: There is risk associated with consuming raw or undercooked beef, fish, chicken, and shellfish. If you have chronic illness of the liver, stomach, or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult a physician.