

DINNER AT

Jack's ON THE GREEN



SPRING 2025

SHAREABLES

SAUSAGE & CALAMARI

Jimmy Nardello Pepper | Broccoli Rabe | Caper
Cherry Tomato | **\$18** | PGF

CRAB QUESO FONDUE DIP

Chihuahua Cheese | Corn Tortilla | Romesco | **\$18** | GF

CHILI CHEESE TOTCHOS

Tater Tots | Cheddar Curds | Cilantro Crema | **\$16** | PGF

SLOW ROASTED WINGS

Buffalo | Thai Chili | BBQ | **\$18** | GF

BOURBON SWEET POTATO WEDGES

Parmesan | Parsley | Lemon Aioli | **\$10** | GF

MEDITERANEAN CHICKPEA HUMMUS

Grilled Za'atar Naan | Pickled Goathorn Peppers
Cilantro | Extra Virgin Olive Oil | **\$12** | V | PGF

SUNDAY GRAVY MEAT BALLS

Grilled Ciabatta | Ricotta | Parmesan
Fresh Basil | **\$15** | PGF

SPOON & FORK

CREMINI MUSHROOM SOUP

Shrimp Dumpling | Garlic Chips | Scallion
C **\$6** | B **\$12** | PGF

SHORT RIB FRENCH ONION SOUP

Short Rib | Beef Broth | Provolone | Gruyere
Crock **\$12** | PGF

CAESAR

Romaine | Garlic Crouton Crumble | Asiago
Classic Dressing | **S \$8** | **L \$14** | PGF

COBB

Arcadian Mixed Greens | Hickory Smoked Bacon
Avocado | Grape Tomato | HB Egg | Gorgonzola
Green Goddess Dressing | **S \$10** | **L \$16** | PV

BOSTON BIBB & STRAWBERRY

Toasted Almond | Cotija | Cucumber | Red Onion
Champagne Vinaigrette | **S \$10** | **L \$16** | PV

ADD TO ANY OF THE SALADS ABOVE:

CHICKEN \$8 | SALMON \$10 | SHRIMP \$10

*PGF = POSSIBLE GLUTEN FREE | GF = GLUTEN FREE
PV = POSSIBLE VEGAN | V = VEGAN

HANDHELDS

— ALL INCLUDE HOUSE FRIES

GULF SHRIMP ROLL

Dill | Lemon | Mayo | **\$19** | PGF

CALI GRILLED TURKEY BLT

Hickory Smoked Bacon | Guacamole
Lime Mayo | **\$17** | PGF

CAPRESE CIABATTA

Burrata | Tomato | Balsamic Molasses
Genovese Pesto | **\$16** | PGF

ANGUS BURGER

Snowflake Bun | Angus Patties | Lettuce
American Cheese | Golden T Sauce | **\$18** | PGF

MAINS

GARLIC BUTTER SHRIMP SCAMPI

Pappardelle | Parsley | Regiano Parmesan | Lemon
Pinot Grigio | **\$32** | PGF

STEAK FRITES

Flat Iron | Yucca Fries | Chimichurri
Garlic Crouton Crumble
8 oz - **\$32** | 12 oz - **\$39** | GF

GRILLED FAROE ISLAND SALMON

Couscous Tabbouleh | Mint | Basil
Labne Yogurt | Za'atar | **\$34** | PGF

ALLENTOWN HAMLOAF

Mashed Yukon Potato | Green Beans
Cider & Brown Sugar Glaze | **\$29**

GREEN PEA RISOTTO

Cremini Mushroom | Smoked Hickory Bacon | Gruyere
Jimmy Nardello Pepper | Chive | **\$24** | PV

TURKEY SCHNITZEL

Roast Potato | Apple Sauerkraut
Grain Mustard Sauce | **\$29** | PGF

FRIED BUTTERMILK CHICKEN

Mashed Yukon Gold Potato | Green Beans
Pan Gravy | **\$32**

SWEETS

WARM STICKY TOFFEE PUDDING

Pecan Nut | Caramel | Vanilla Bean Ice Cream | **\$9**

BOURBON VANILLA CRÈME BRÛLÉE

Almond Biscotti | Amarena Cherries | **\$8** | PGF

CHOCOLATE CRUNCH

Chocolate Mousse | Praline Wafer Crust
Bloomed Cranberries | **\$9**

A 20% gratuity will be added to the final bill of all parties of 8 or more.

Consumer Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.