

JACK

BISTRO ♦ BAR

\$10 EXPRESS LUNCH BOARD

Fresh and Fast!

Entrée with choice of Frites, Salad, Soup, plus Soft Drink

SANDWICHES

Jack Burger

Grilled ½ lb certified natural beef on a Parker House Roll (cheese,bacon,mushroom add \$1.50 ea)

Fresh Turkey Club

Fresh roast turkey breast, bacon, lettuce, tomato, homemade mayo on 7-grain bread

Grilled Bacon, Cheddar, Tomato

Bacon, sharp cheddar and tomato on 7-grain bread

Tuna Salad Sandwich

The classic - but made better with fresh yellow fin tuna, served on 7-grain bread

Spicy Pulled Chicken Sandwich

With onions and melted cheddar cheese, on a garlic focaccia roll

Scrambled Egg Quesadilla

Scrambled eggs, Gruyère & bacon in a flour tortilla, with salsa on the side

Ham & Brie

Sliced Black Forest Ham, Brie, butter on baguette

Chicken Quesadilla

Grilled chicken, black bean purée, Monterey Jack cheese in a grilled flour tortilla

Chicken Parmigiana Sandwich

Breaded chicken cutlet with tomato sauce and mozzarella on a garlic focaccia roll

Grilled Fish Sandwich

Mahi mahi with ginger sesame dressing and grilled onion, served on a garlic focaccia roll

Brisket Sandwich

Fork-tender, braised brisket, served with gravy, cranberry/horseradish relish, a toasted Parker House roll

Crabcake Sandwich

Fresh lumpmeat crabcake with tomato and homemade remoulade sauce, served on a Parker House roll

SALADS

Curried Chicken Salad

Freshly roasted chicken breast with raisins, apples, onions in a curry mayonnaise, with frisée, fresh apple slices and toasted 7-grain bread

Grilled Chicken Salad

Chicken breast, apples, walnuts, Brie, mesclun, with an apple cider vinaigrette

Vegetable Salad

Fresh roasted beets, roasted red pepper, green beans, tomatoes and warm Halloumi sheep's milk cheese, served with a lemon vinaigrette

Caesar Salad

Romaine, radicchio and red leaf lettuce, served with croutons, a parmesan crisp and Caesar dressing

HOMEMADE CRÊPES

Fresh Mushroom and Ricotta Cheese

Ham and Cheese

Chicken and Spinach

Cinnamon Apple

ORGANIC CAGE-FREE EGGS

Omelette with choice of 2 fillings:

American, Brie, cheddar, goat or Gruyère cheese; ham, bacon, mushrooms, sautéed onions, peppers, spinach, tomatoes (Addtl fillings \$1.50 each)

Eggs any style -With or without bacon

Add a 2nd Express side for \$3!

SALADS

Cobb Salad 15.95

Freshly roasted turkey, bleu cheese, bacon, eggs, tomatoes and avocado on romaine and iceberg lettuce with sherry vinaigrette

Nicoise Salad 16.95

Sautéed tuna with herbs, red potatoes, string beans and hard boiled eggs, on mesclun, with a mustard vinaigrette

Hanger Steak Salad 15.95

Grilled marinated hanger steak, roasted beets and shaved parmesan, over mesclun with a balsamic vinaigrette

Scallop Salad 16.95

Sautéed sea scallops with bacon, fresh papaya and walnuts, served on mesclun with a papaya vinaigrette

Caesar Salad

Romaine, radicchio and red leaf lettuce, served with croutons, a parmesan crisp and homemade Caesar dressing

W/ Grilled Chicken 15.75

W/ Grilled Shrimp 16.75

Cheddar Bread Basket 2.50 small/4.00 large

For the table ~Try a basket of our warm, cheddar-topped brioche pullapart rolls

APPETIZERS

Onion Soup 6.95

Rich beef and chicken stock, with a Gruyère garlic crouton

Herbed Spinach Dip 8.95

Warm spinach, cheese and herb purée, served with homemade assorted bread chips

Jack's Frites 5.95

Cone of our fresh, hand-cut frites, served with Dijon and Harissa dipping sauces

Sweet Frites 6.95

Cone of sweet potato frites, w/ Dijon & Harissa sauces

Mesclun, Vegetable, Apple Salad 6.95

Julienned jicama, carrots, pickled onions, diced apples on baby greens with a balsamic vinaigrette

(with goat cheese croutons add \$2)

Chilled Steamed Artichoke Served with a Dijon aioli 8.95

Mini Crab Cakes 9.95

Fresh lump crabmeat cakes, pan fried, sauce remoulade

Fried Calamari 9.75

Corrmeal-cruste fried calamari, with a chipotle tomato sauce

ENTRÉES

Steak Frites 19.95

Grilled hanger steak with Jane's Marinade, served with pepper cognac sauce and frites

Mac and Cheese 12.95

Classic: elbow macaroni in a rich, creamy blend of cheeses, plus a panko crust. Ham, bacon or sausage, add \$3

Grilled Brook Trout 15.95

Grilled marinated trout fillet, served with a country rice blend, pecans, apple, dried cherry and a smoky, maple vinaigrette

Prince Edward Island Mussels 15.50

Heaping bowl of steamed PEl's, with a choice of broth:

Provençal Tomato/Garlic, White Wine/Garlic, Chorizo

WEEKLY DINNER SPECIALS

Monday: All You Can Eat Mussels \$15.95

Thursday: Dessert Night – All desserts half off (with entrée)

Tuesday: Wine Special – Featured wine \$4 glass

Fri & Sat: 1 lb Lobster Paella \$24.95/\$5 cocktails (house brands)

Wednesday: Wine Discovery – All bottles 25% off

Sunday: "Light Night"-Two appetizers \$15 (w/ wine \$18)

EXEC. CHEF JOHN HESSE

20% gratuity added to parties of 8 or more