

## DINNER MENU

SUMMER 2024

### FROM THE GARDEN

Add to any Salad:

Roasted Organic Chicken 9 | Chilled Shrimp 13 | 8 oz. Filet of Sirloin 13 | Seared Ahi Tuna 13

#### BURRATA CAPRESE (V/NF) 19

Heirloom Tomatoes, Baby Arugula, Basil Oil, Aged Balsamic, Lemon Basil Sorbet, Grilled Crostini

#### SPRING LETTUCES (V/GF) 14

Candied Walnuts, Chevre, Mixed Berries, Strawberry White Balsamic Vinaigrette

#### JAZZBOLINE CAESAR (NF) 15

Little Gem Spears, Chopped Romaine, Focaccia Croutons, White Anchovy, Parmesan Tuille, Creamy Caesar Dressing

#### JOCKO'S WEDGE SALAD (GF) 20

Baby Iceberg, Lardons, Heirloom Grape Tomatoes, Pickled Red Onion, Smoked Bleu Cheese, Bacon Bleu Cheese Dressing

### CHEF CRAFTED PLATES

#### PAN SEARED CANADIAN HALIBUT (GF/NF) 48

Blueberry Arugula Risotto, Broccolini

#### LOBSTER RAVIOLI (NF) 38

Spring Peas, Super Lump Crab, Lobster Madeira Cream

#### WILD GAME BOLOGNESE (NF) 34

Elk, Venison, Bison, and Spicy Italian Pork Sausage, Rigatoni, Basil, Ricotta Salata

#### ORECCHIETTE PASTA (NF) 28

Roasted Free Range Chicken, Tomato, Arugula, Artichoke, Fresh Basil, Creamy Goat Cheese Sauce. *(Vegetarian Option Available Without Chicken)*

#### GARDEN VEGETABLE GRATIN (V/GF/NF) 27

Vegetable Lasagna, Mozzarella, Basil Pesto, San Marzano Sauce

#### SEARED SEA SCALLOPS (GF/NF) 50

Spring Pea Risotto, Grilled Asparagus, Lemon Beurre Blanc

#### CRISPY SKIN FAROE ISLAND SALMON (NF/LF) 38

House-Made Tabouleh Featuring Cracked Bulgur Wheat, Parsley, Lemon, Olive Oil. Avocado Tomato Salad

#### GRILLED ELYSIAN FIELD FARM LAMB CHOPS (GF/NF) 46

Twin "T-Bone" Chops, Roasted Fingerlings, Roasted Local Carrots, Fresh Mint Glaze

#### HERITAGE PORK DUET (GF/NF) 48

Blackberry Glazed Pork Belly & Red Wine Marinated Tenderloin, Parmesan Polenta, Roasted Local Carrot Salad

#### PAN SEARED ORGANIC CHICKEN BREAST (GF/NF) 34

Jazzboline Select Blackberry Bourbon Glaze, Roasted Fingerlings, Balsamic Grilled Summer Squash

#### BROILED 10 OZ. FILET MIGNON (GF/NF) 58

Mashed Potatoes of the Day, Sautéed Broccolini, Bordelaise

#### 14 OZ. PRIME NY STRIP STEAK (GF/NF) 62

Hand Cut Truffle Fries, Haricot Vert, Sautéed Mushrooms, Maitre d' Butter

Add to any Steak:

Stone Oven Roasted Lobster Tail (GF) 36 | Colossal Shrimp (GF) 13 | Jumbo Scallops (GF) 17

### INDULGENCES

VANILLA BEAN CRÈME BRÛLÉE (V/GF) 10

WARM SEASONAL FRUIT CRUMBLE (V/GF) 11

FRANK & DOLLY'S ICE CREAM (V/GF) 7

ESPRESSO CHEESECAKE (V) 14

LEMON BLUEBERRY MERINGUE CAKE (V) 12

LAYERED CHOCOLATE RASPBERRY MOUSSE CAKE (V) 14

WARM BROOKIE A LA MODE (V) 14

### STARTERS

#### JOCKO'S GRAND SEAFOOD TOWER (GF/NF) SERVES TWO 52 / SERVES FOUR 90

A Towering Assortment of Colossal Shrimp, Oysters, Jonah Crab Claw and Lobster Tails. Served on Ice with Mignonette and Cocktail Sauce

#### ARTISAN BREADS & SPREADS 10

With Seasonal Spreads and Herb Olive Oil

#### CHARCUTERIE 34

Chef's Daily Crafted Selection of Locally Produced Cured Meats and Artisan Cheese, with Seasonal Accompaniments and Local Artisan Crafted Breads

#### OYSTERS (GF/NF/LF) HALF DOZEN 19 | DOZEN 36

Chilled on the Half Shell with Classic Sauces

#### GAMBAS AL AJILLO (NF) 18

Colossal Shrimp, Garlic, White Wine Butter Sauce, Grilled Crostini

#### BUFFALO CHICKEN DIP (NF) 14

Hanzlian's Buffalo Chicken Sausage, Smoked Bleu Cheese, Stone Oven Baked Naan Bread  
*Medium Heat Level*

#### CRISPY DUCK WINGS (NF) 20

Hibiscus BBQ Glaze, Buttermilk Chive Dipping Sauce

#### CAJUN FRITTERS (NF) 16

Breaded Andouille & Tasso Ham, Corn Silk & Corn Shoots

#### LAMB RIBS (GF/NF/LF) 22

Appalachian Craft Root Beer BBQ

#### CRISPY LION'S MANE MUSHROOMS (V) 16

Tempura Battered, Spicy Korean Gochujang Dipping Sauce

#### FRITTO MISTO (GF/NF/LF) 20

Calamari, Shrimp, Lemon, Pepperoncini, Tomato Ragout

#### AHI TUNA TACO TRIO (GF/NF/LF) 22

Seared Sashimi Grade Tuna, Crispy Purple Corn Tortilla, Avocado Relish, Micro Cilantro

#### MIXED OLIVES (V/GF/NF/LF) 12

Served Warm

### SIDES AND SHAREABLES (V/GF)

Add to any item for \$8

#### DAILY MASHED POTATOES

#### ROASTED FINGERLING POTATOES

#### BLUEBERRY ARUGULA RISOTTO

#### SPRING PEA RISOTTO

#### SAUTÉED HARICOT VERT

#### GRILLED JUMBO ASPARAGUS

When dining at Jazzboline, you are supporting our locally sourced purveyors including Flat #12 Mushrooms, Plato Dale Farms, Herb'n Garden Farm, From this Valley Farm, Hanzlian's Sausage, and Anastasia's Artisan Breads.

We ask that you do not separate checks more than 2 per table. Gratuity of 18% will be added to parties of 6 or larger.

V = Vegetarian | GF = Gluten-Free | NF = Nut-Free | LF = Lactose-Free

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.