

## 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 BONE-IN 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.