

DINNER MENU

FALL/WINTER 2024

FROM THE GARDEN

Add to any Salad:

Roasted Natural Chicken 9 | Chilled Shrimp 13 | 8 oz. Filet of Sirloin 13

JAZZBOLINE CAESAR (NF) 15

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

FALL HARVEST SALAD (GF) 14

Field Greens, Roasted Butternut Squash, Beets, Maple Mascarpone Spread, Candied Pecans, Blood Orange Beet Sorbet, Apple Cider Vinaigrette

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

SHORT RIB RAVIOLI (NF) 36

Shaved Parmesan, Fried Basil, Short Rib Ragout

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)*

ROASTED LION'S MANE AND OYSTER MUSHROOM PASTA (NF) 32

Garganelli Pasta, Mushroom Tarragon Cream Sauce

GARDEN VEGETABLE GRATIN (V/GF/NF) 27

Vegetable Lasagna, Mozzarella, Basil Pesto, San Marzano Sauce

CRISPY SKIN FAROE ISLAND SALMON (NF/LF) 38

Roasted Butternut Squash and Farro Risotto, Apple Cider Glaze

SEARED SEA SCALLOPS (GF/NF) 50

Parmesan Risotto, Grilled Asparagus, Lemon Beurre Blanc

16 OZ. TOMAHAWK PORK CHOP (GF/NF) 48

Heritage Berkshire Pork, Roasted Carrots, Cheddar Polenta

ROASTED NATURAL CHICKEN (GF/NF) 29

Peruvian Style Marinated Chicken, House-Cut Fries, Huacatay *(Black Mint)* Cream Sauce

BRAISED NATURAL SHORT RIB (GF/NF) 48

Cheddar Polenta, Red Wine Demi Glace, Braised Vegetables, Orange Gremolata

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

Mash of the Day, Sautéed Broccolini, Bordelaise

16 OZ. PRIME RIBEYE (GF/NF) 62

Mash of the Day, Market Vegetables, Maître D' Butter

12 OZ. PRIME DRY AGED NY STRIP STEAK (GF/NF) 58

House-Cut Truffle Fries, Sautéed Mushrooms, Maître D' Butter

Add to any Steak:

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

SIDES AND SHAREABLES

Add to any item for \$8

Sautéed Haricot vert

Grilled Jumbo asparagus

Sautéed Broccolini

Daily Mashed Potatoes

Cheddar Polenta

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

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

CHICKEN AND CORN CHOWDER 10

Natural Roasted Chicken, Fried Leeks

CRISPY BRUSSELS 14

Fried, Horseradish Crema, Balsamic Reduction

BUFFALO CHICKEN SAUSAGE DIP (NF) 14

Melted Smoked Bleu Cheese, Naan
Medium Heat Level

CRISPY DUCK WINGS (NF) 20

Hibiscus BBQ Glaze

CAJUN FRITTERS (NF) 16

Breaded Andouille and Tasso Ham, Corn Silk and Corn Shoots

LAMB RIBS (GF/NF/LF) 22

Appalachian Craft Root Beer BBQ

CRISPY LION'S MANE MUSHROOMS (V) 16

Tempura Battered, Korean Gochujang Dipping Sauce

FRITTO MISTO (GF/NF/LF) 20

Calamari, Shrimp, Lemon, Pepperoncini, Tomato Ragout

TUNA TARTARE WITH WONTON CRISPS (NF) 22

Cucumber Salad, Wakame Seaweed Salad

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

Served Warm

INDULGENCES

VANILLA BEAN CRÈME BRÛLÉE (V/GF) 10

WARM SEASONAL FRUIT CRUMBLE (V/GF) 11

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

SPONGE CANDY CHEESECAKE (V) 14

CHOCOLATE RASPBERRY MOUSSE CAKE (V) 14

WARM BROOKIE A LA MODE (V) 14

PUMPKIN PIE CHEESECAKE TART (V) 12

When dining at Jazzboline, you are supporting our locally sourced purveyors including Flat #12 Mushrooms, Plato Dale Farms, and From this Valley Farm.

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.