

## Dinner Menu

### FROM THE GARDEN

Add to any Salad: Roasted Natural Chicken 9 | Chilled Shrimp 13  
8 oz. Sirloin Strip Steak 13

#### JAZZBOLINE CAESAR (NF) 15

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

#### WINTER 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 HALF CHICKEN (GF/NF) 29

Peruvian Style, 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 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

### 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 12

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

#### SCALLOP & PORK BELLY DUET 22

Seared Diver Scallops, Slow Roasted Heritage Pork Belly, Orange Balsamic Glaze

#### 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

### SIDES AND SHAREABLES

Add to any item for \$8

SAUTÉED HARICOT VERT      GRILLED JUMBO ASPARAGUS

SAUTÉED BROCCOLINI      DAILY MASHED POTATOES

CHEDDAR POLENTA

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

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.

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

- WINTER 2025 -