

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

ROQUETTE SALAD (GF/V) 15

Baby Arugula, Fresh Sliced Strawberries, Shaved Regiano Parmigiano, Almonds, Extra Virgin Olive Oil, Balsamic Vinegar, Fresh Cracked Black Pepper

CAPRESE (NF/GF/V) 19

Heirloom Tomato Wedges, Fresh Local Field Greens, Burrata, Lemon Basil Sorbet, Basil Oil, Cracked Black Pepper, Sea Salt, Balsamic Reduction

GRILLED WATERMELON (NF/GF/V) 17

Feta, Lemon Zest, Arugula, Sea Salt, Mint.
Make It Boozy! Add on a Shot of Corzo Silver Tequila to soak in! +4

JAZZBOLINE STEAKHOUSE SALAD (NF) 27

Chopped Iceberg, Smoked Bleu Cheese, Pickled Red Onion, Heirloom Tomatoes, House-Made Bleu Cheese Dressing, 8 oz. Sliced Marinated Flank Steak, Haystack Matchstick Potatoes

CHEF CRAFTED PLATES

VEGAN RAVIOLI BOLOGNESE (V) 30

Featuring Jazzboline's Vegan Bolognese with Mushroom, Tomato & Mediterranean Grilled Vegetables, Nutritional Yeast

WILD GAME BOLOGNESE (NF) 34

Elk, Venison, Bison, and Spicy Italian Pork Sausage, Rigatoni, Basil, Shaved Reggiano Parmigiano

ORECCHIETTE PASTA (NF) 30

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

CRISPY SKIN FAROE ISLAND SALMON (NF/LF) 39

Orange Infused Israeli Cous Cous with Seasonal Grilled Vegetable, Orange Beurre Blanc

GRILLED SWORDFISH (NF/GF) 42

Blueberry Risotto, Asparagus, Lemon Beurre Blanc

SEA SCALLOPS & PORK BELLY (NF/GF) 50

Seared Sea Scallops and House Brined Heritage Breed Pork Belly, Corn Silk, Crispy Polenta Cakes, Berry Wine Glaze, Grilled Asparagus

ROASTED HALF CHICKEN (NF/GF) 32

Peruvian Style, House-Cut Fries, Creamy Huacatay (Black Mint) Dipping Sauce

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

Bourbon BBQ Glazed Heritage Berkshire Pork, Roasted Carrots, Cheddar Polenta

BROILED 10 OZ. FILET MIGNON (NF/GF) 62

Mash of the Day, Sautéed Broccolini, Bordelaise

14 OZ. ANGUS RESERVE STRIP STEAK (NF/GF) 58

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

JAZZBOLINE BUTTER BURGER (NF) 28

8 oz. Plato Dale Farms Ground Beef, Jazzboline Steakhouse Butter, Spicy Pickle Onion Relish, Baby Arugula, Trio Cheese Blend, Croissant Bun, House Cut Truffle Fries

Add to any Steak:

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

STARTERS

BREADS & SPREADS 12

Local Artisanal Crafted Pretzel Croissant, Sourdough Country Bread and Focaccia, Green Garbanzo Hummus, Cranberry Feta, EVOO with Balsamic & Pizza Seasoning

CHARCUTERIE 34

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

CHEF'S DAILY SOUP 10

Chef's Daily Crafted Creation

BUFFALO CHICKEN SAUSAGE DIP (NF) 14

Melted Smoked Bleu Cheese, Naan, Medium Heat Level

CRISPY DUCK WINGS (NF) 20

Hibiscus BBQ Glaze, Buttermilk Chive Ranch

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 Ragoût

TUNA TACO TRIO (NF) 22

Poke Cut Sashimi Grade Ahi Tuna, Blue Corn Tortilla Shell, Avocado Relish, Cilantro

- Available Friday and Saturday - Market Price

JOCKO'S GRAND SEAFOOD TOWER (GF/NF)

SERVES TWO / SERVES FOUR

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

OYSTERS (GF/NF/LF) HALF DOZEN / DOZEN

Chilled on the Half Shell with Classic Sauces

SIDES AND SHAREABLES

Add to any item for \$8

SAUTÉED HARICOT VERT

GRILLED JUMBO ASPARAGUS

SAUTÉED BROCCOLINI

DAILY MASHED POTATOES

CHEDDAR POLENTA

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

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

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.

- SPRING/SUMMER 2025 -