

# Dinner Menu

## FROM THE GARDEN

Add to any Salad: Roasted Organic 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

### HARVEST SALAD 16

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

### BURRATA SALAD (NF/GF/V) 19

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

### 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, Hand-Made Pappardelle Prepared Al Dente, 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

### SEA BASS 48

Apple, Almond, and Sage Crusted Sea Bass  
Served Over Purple Cauliflower Purée and Sautéed Carrots

### SEARED SEA SCALLOPS (GF/NF) 48

Parmesan Risotto, Grilled Asparagus, Lemon Beurre Blanc

### CHARBROILED FILET MIGNON (NF/GF) 6 oz. 49 | 10 oz. 62

Choice of 6 oz. or 10 oz. Filet Mignon Served with Mash of the Day, Sautéed Broccolini, Bordelaise

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

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

### ROASTED HALF CHICKEN (NF/GF) 36

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

### 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, Baby Arugula, Spicy Pickle Onion Relish, 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

House-Made Honey Wheat Sourdough and Rosemary Sea Salt Focaccia, Served with Green Garbanzo Hummus, Cranberry Feta, EVOO and Balsamic

### CHARCUTERIE 34

Chef's Daily Crafted Selection of Locally Produced Cured Meats and Artisanal Cheese, with Seasonal Accompaniments and House-Made 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

### CALAMARI (GF/NF/LF) 20

Lightly Breaded and Golden Fried Calamari Rings, Served with Sweet Chili Sauce

### TUNA TARTARE (NF) 22

Poke Cut Sashimi Grade Ahi Tuna, Avocado Relish, Cilantro, Served with Malanga Chips

Available Daily - 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

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, From This Valley Farm, and Artigiana 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.

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