

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 Tulle, 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

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 (NF) 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.