

Dinner Menu

FROM THE GARDEN

Add to any Salad: Organic Chicken 9 | Chilled or Grilled Shrimp 13 | 8 oz. Kobe Sirloin 15

JAZZBOLINE CAESAR (NF) 15
Little Gem Spears, Chopped Romaine,
Focaccia Croutons, White Anchovy,
Parmesan Tuile, Creamy Caesar Dressing

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

SUMMER SPINACH SALAD (GF/V) 16
Organic Baby Spinach, Fresh Strawberries,
Rainbow Beets, Shaved Almonds, Goat
Cheese, Micro Pea Tendrils, Creamy
Poppyseed Dressing.

JOCKO WEDGE SALAD (GF/NF) 16
Baby Gem Iceberg, Smoked Bacon,
Pickled Red Onion, Bleu Cheese Crumbles,
House-made Bleu Cheese Dressing,
Fresh Cracked Black Pepper

CHEF CRAFTED PLATES

GARDEN VEGETABLE GRATIN (V/NF) 30
Vegetable Lasagna with Ricotta, Basil Pesto, San Marzano Sauce

LOBSTER RAVIOLI 44
Lobster Ravioli, Shrimp, Crab, Roasted Tomatoes, Sherry Pesto Cream Sauce

WILD GAME BOLOGNESE (NF) 34
Elk, Venison, Bison, and Spicy Italian Pork Sausage, Hand-Made Pappardelle Prepared Al Dente,
Basil, Shaved Parmigiano-Reggiano

ORECCHIETTE PASTA (NF) 30
Organic Chicken, Tomato, Arugula, Artichoke, Fresh Basil, Creamy Goat Cheese Sauce. Vegetarian
Option Available without Chicken (V/NF) 24

CRISPY SKIN NORWEGIAN AUKRA SALMON (NF/LF) 39
Israeli Cous Cous with Seasonal Grilled Vegetable, Romesco Sauce

BUTTER POACHED HALIBUT (NF/GF/V/LF) 49
Butter Poached Wild Halibut, Forbidden Rice, Pineapple Salsa, Avocado Aioli, Crispy Daikon

SEARED SEA SCALLOPS (GF/NF) 48
Parmesan Risotto, Artichoke and Leek Puree, Lemon Beurre Blanc

16 OZ. TOMAHAWK PORK CHOP (NF/GF) 48
Bourbon BBQ Glazed Heritage Berkshire Pork, Roasted Carrots, Cheddar Polenta

ROASTED HALF CHICKEN (NF) 36
Peruvian Style, Roasted Fingerling Potatoes, Creamy Huacatay (Black Mint) Dipping Sauce,
and Aji Amarillo Roasted Corn Salsa

FILET MIGNON (NF/GF) 6 oz. 49 | 10 oz. 62
Served with Roasted Fingerling or Daily Mashed Potatoes, Rainbow Swiss Chard, Maître D'Butter

14 OZ. ANGUS RESERVE STRIP STEAK (NF/GF) 58
Served with Roasted Fingerling or Daily Mashed Potatoes, Rainbow Swiss Chard, Sautéed
Mushrooms, Maître D' Butter

KOBE STEAK FRITES (NF/GF) 46
Grilled 8 oz. Kobe Sirloin over House-cut Fries, Topped with Bordelaise, Maître D' Butter. Served
with Arugula, Pickled Onions, Cherry Heirloom Tomatoes, Lemon Vinaigrette.

JAZZBOLINE BUTTER BURGER (NF) 28
8 oz. Signature Ground Beef Blend, Jazzboline Steakhouse Butter, Baby Arugula, Spicy Pickle
Onion Relish, Trio Cheese Blend, Croissant Bun, House-cut Fries

Add to any Steak:
Stone Oven Roasted Lobster Tail (GF) 36 | Colossal Shrimp (GF) 13 | Jumbo Scallops (GF) 19

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 HALF 20 | FULL 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 with Sweet Chili Sauce

TUNA TARTARE (NF) 22
Poke Cut Sashimi Grade Ahi Tuna, Avocado
Relish, Cilantro, Served with Malanga Chips

JOCKO'S GRAND SEAFOOD TOWER (GF/NF)
SERVES TWO 55 | SERVES FOUR 95
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 19 | DOZEN 36
Chilled on the Half Shell with Classic Sauces

SIDES AND SHAREABLES

Add to any item for \$8
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.
Gratuuity 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.