



**Jack's**  
PLACE



**PALATE Special Prix Fixe MENU**

July 11<sup>th</sup> - August 17<sup>th</sup>

\$39/person

**APPETIZERS**

**Jack's Escargot**

Wild Mushrooms, Pesto, Tomato

**Baked Onion Soup**

Crusted Focaccia, Three Cheeses

**Caesar Salad**

Fresh-Shaved Parmigiano-Reggiano, Herbed Focaccia Croutons

**ENTREES**

**Chilled Tuna Niçoise Salad\***

Sesame Crusted Ahi Tuna, Seared Rare, Field Greens, Niçoise Olives, Baby Heirloom Tomatoes, Roasted Fingerling Potatoes, Haricot Verts, Hard-Boiled Egg, Onion, Lemon Thyme Vinaigrette

**Prime New York Strip\* 14 oz.**

Jack's Place au Gratin Potato, Chef's Vegetable Selection, Green Peppercorn Brandy Sauce

**Macadamia Nut-Crusted Chicken**

Breast of Chicken, Goat Cheese Mashed Potatoes, Chef's Vegetable Selection, Shoyu Cream Sauce

**STEAK ENHANCEMENTS**

Scampi-Style Jumbo Gulf Shrimp (3)	15
Pan-Seared Sea Scallops (3)	18
Oscar-Style Crab with Asparagus and Hollandaise Sauce	15
Broiled Lobster Tail	35

**DESSERT**

**Flourless Chocolate Torte**

Made from the Finest Belgian Chocolate

**Jack's Key Lime Pie**

This Authentic Florida Recipe is an Award Winner

**Jack's Classic Crème Brule**

Creamy Custard, Torched Carmel Crust - Ask your Server for the Chef's Daily Flavor

\*There is a risk associated with consuming raw or undercooked animal proteins. If you have a chronic illness or immune disorder, you are at a greater risk of illness when consuming these products. If unsure of your risk, please consult a physician.