



# DINNER PRIX FIXE \$64<sup>95</sup> PP++

## SHARING COURSE

APPLEWOOD SMOKED BACON / LOCAL BURRATA BRUSCHETTA  
SWEDISH MEATBALLS / TEMPURA ARTICHOKE

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## RUFFAGE COURSE CHOICE OF

### NU-OLD CAESAR

Chopped Romaine, Baby Romaine Heart, Parmesan, Garlic Crouton

### JACK'S HOUSE SALAD

Mixed Field Greens, Heirloom Tomatoes, Chopped Onion, Honey Balsamic Vinaigrette

### BABY ICEBERG WEDGE SALAD

Red Onions, Bacon, Tomatoes, Fourme D'Ambert Crumbles, Blue Cheese Dressing

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## MAIN COURSE CHOICE OF

### \*ALASKAN HALIBUT <sup>GF</sup>

Pan Seared, Pink Peppercorn Crusted

### \*16oz U.S.D.A. CHOICE NEW YORK STRIP <sup>GF</sup>

All Natural Wet-Aged

### PAN SEARED BONE-IN CHICKEN BREAST

Springer Mountain Chicken Breast, Pan Gravy

### \*8oz CENTER CUT FILET MIGNON <sup>GF</sup>

All Natural

- All entrees served Family Style with Yukon Gold Mashed Potatoes and Chef's Seasonal Vegetables -

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## SWEET TOOTH COURSE

### DESSERT PLATTERS TO SHARE

Chef's Seasonal Sweets & Scratch Made Cookie Plate

**GF=GLUTEN FREE**

\*ITEMS MARKED WITH AN ASTERISK\* ARE SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A CERTAIN MEDICAL CONDITIONS.

ROSWELL  
10/28/20