



STARTERS

Truffle Deviled Eggs 6.9

Crispy Ginger Calamari 12

Sliced peppers, chili lime dipping sauce, fresh cilantro

Fresh Truffle Chips 10

Buttermilk blue, candied pecans, sage, balsamic drizzle

Lobster Bisque 9.5

Today's Soup 7.5

Steamed Edamame 6.5

Thai lime salt

SUSHI ROLLS*

Classic California 8

Crab Salad 14.5

Crab, avocado, cucumber, romaine lettuce, scallions, tobiko

Spicy Tuna Crunch 13.5

Spicy tuna, tobiko, avocado, cream cheese, wasabi tempura, eel sauce, spicy mayo, scallions

Shrimp Tempura 13

Shrimp tempura, avocado, cucumber, crab, tobiko, sesame, spicy mayo, eel sauce

Lobster Roll 16

Lobster, green onion, mango, papaya coulis

RUSTIC PIZZAS

Tomato 10.5

Fresh mozzarella, basil, E.V.O.O.

Pepperoni 11.5

Fresh tomato, herb parmesan

Italian Sausage 11

Kalamata olives, fresh basil, banana peppers

BBQ Chicken 12.5

Red onion, four cheese, cilantro, pineapple

HAND HELDS*

Our burgers are fresh ground locally sourced grass fed beef; Hand helds are served on a sesame seed brioche bun. Add truffle potato chips, hand-cut fries, or coleslaw +4

Classic Cheeseburger 9.9

L.T.O., cheddar cheese, bread & butter pickles

Cowboy Burger 10.9

Cheddar cheese, smoked bacon, jalapeño, lettuce, tomato, BBQ sauce, onion straws

Crispy Buttermilk Chicken 9.5

Tomato, lettuce, havarti, sweet pickle mayo

Jekyll's Cheeseburger 9.5

American cheese, lettuce, house sauce

GREENS*

Jekyll's Salad 7.9

Mixed greens, mango slaw, citrus vinaigrette

Kale & Brussels Sprouts 8.9

Roasted almonds, dried cranberries, goat cheese, raspberry balsamic vinaigrette, goat cheese croquette

Caesar 8

Romaine, parmesan, croutons, grilled lemon, anchovy deviled egg

Thai Chicken Salad 14

Marinated chicken, romaine, iceberg, peanuts, red pepper, cabbage, carrot, crispy lo mein noodles, Asian peanut sesame vinaigrette

Sushi Salad 16

Spicy tuna crunch roll, mixed greens, mango slaw, citrus vinaigrette

MAINS*

Pasta Bolognese 16 small 12

Parmesan reggiano

Southern Fried Chicken 16.9

Boneless chicken breast medallions, spicy chorizo chicken gravy, herb smashed potatoes

Locally Sourced Grass-Fed Boneless Beef Short Rib 25.9

Mushroom risotto cake, spinach, truffle bordelaise sauce, onion straws

BBQ Baby Back Ribs 25

Hand-cut fries, coleslaw, BBQ sauce

SEAFOOD*

Pan-seared or grilled; served with herb smashed potatoes; choice of miso vinaigrette, lemon lime butter sauce, sweet chili soy vinaigrette

Atlantic Salmon 26.5

Costa Rica Tilapia 21

Idaho Rainbow Trout 22

Florida Grouper 35

Pan-Seared Georges Bank Sea Scallops 25

GRILLED STEAKS*

We serve hand-selected aged USDA prime & choice beef. Steaks are seasoned then finished with maître d' butter. Served with herb smashed potatoes.

Filet Mignon 6oz 34.5

Filet Mignon 9oz 42

USDA Prime Ribeye Steak 14oz 39

New York Strip Steak 12oz 34

TOPPINGS: \$2 Béarnaise, \$2 Horseradish, (Crab, Asparagus, Béarnaise \$7)

ON THE SIDE

Hand-Cut Fries, malt mayo 6

Herb Smashed Potatoes 6.5

Grilled Asparagus 7

Miso-glazed, candied lemon

Brussels Sprouts 7.5

Sautéed with hickory smoked bacon

Sautéed Cremini Mushrooms 7

SWEET ENDINGS

Salted Caramel Cheesecake 7

Toasted pecans, caramel sauce

Flourless Chocolate Cake 7

Bailey's crème anglaise, port wine reduction

Ice Cream or Sorbet 5

Vanilla Bean Crème Brûlée 7

Toasted S'mores 7

Flourless chocolate cake, graham cracker crust, chocolate ganache, toasted marshmallow fluff

SEASONAL FEATURES*

STARTERS

Flash Fried Baby Shrimp 12

Sweet chili sauce, Napa slaw, peanuts

MAINS

Lobster Linguini 38

Oven roasted tomatoes, spinach in lemon white wine butter sauce

Sole Picatta 24

Herb smashed potatoes

USDA Prime Bone-In Ribeye 22oz 49

Herb smashed potatoes, creamy horseradish sauce, maître d' butter