



STARTERS

Truffle Deviled Eggs 5.9

Crispy Ginger Calamari 11.9

Sliced peppers, carrots, chili lime dipping sauce, fresh cilantro

Fresh Truffle Chips 9.9

Buttermilk blue, candied pecans, sage, balsamic drizzle

Today's Soup 7.5

Steamed Edamame 6.9

Thai lime salt

Tomato Pizza 9.9

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

Pepperoni Pizza 10.9

Tomato, herb parmesan

Italian Sausage Pizza 10.9

Kalamata olives, fresh basil, banana peppers

SUSHI ROLLS*

Classic California 7.5

Crab Salad 13.5

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

Spicy Tuna Crunch 12.9

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

Shrimp Tempura 12.9

Avocado, cucumber, crab, tobiko, sesame, spicy mayo, eel sauce

SANDWICHES*

*Sandwiches are served on a sesame seed brioche bun.
Add truffle potato chips, French fries, or coleslaw +3*

Classic Cheeseburger 8.9

Lettuce, tomato, onion, cheddar cheese

Cowboy Burger 9.9

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

Crispy Buttermilk Chicken 8.9

Tomato, lettuce, havarti, sweet pickle mayo

Jekyll's Cheeseburger 8.9

American cheese, lettuce, house sauce

ENTREES*

Slow-Roasted Half Chicken 15.9

Smashed herb potatoes, natural chicken citrus sauce

Black Angus Boneless Beef Short Rib 24.5

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

Petite Twin Filet Mignon 6oz 21.9

Herb smashed potatoes, crispy onion straws, béarnaise sauce upon request

BBQ Baby Back Ribs 24.9

French fries, coleslaw

Southern Fried Chicken 15.9

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

Hawaiian Ribeye Steak 34.9

Pineapple soy ginger marinated, baked potato

Shrimp Linguini 18.5

Shallots, garlic, mushrooms, tomatoes, spinach, lobster butter sauce, parmesan

Filet Mignon 29.9

Maitre d'butter, baked potato

Market Seafood

Pan-seared or grilled; served with smashed herb potatoes, lemon lime butter sauce

Atlantic Salmon 22.9 Idaho Rainbow Trout 19.9

Georges Bank Sea Scallops, pan-seared 23.9

Steak Frites

Maitre d'butter, French fries

New York Strip 28.9 Ribeye 34.9

ON THE SIDE 5.5

French Fries, malt mayo

House Coleslaw

Chef's Vegetables

Iron Skillet Green Beans

Herb garlic butter, crispy onions

Smashed Herb Potatoes

Loaded Baked Potato (Add \$1)

Bacon, cheddar, butter, sour cream

Baked Potato

Keith Brown, General Manager Alan D'Angelo, Executive Chef

SALADS*

Wedge Salad 6.9

Tomato, red onion, bacon, blue cheese dressing

Kale & Brussels Sprouts 7.5

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

Caesar 6.9

Parmesan, house made garlic croutons, grilled lemon
Add Salmon half \$8 full \$15

Crispy Chicken Salad 12.9

Chopped chicken, avocado, tomato, bacon, cheddar cheese, cilantro, croutons, ranch dressing

Thai Noodle Chicken Salad* 12.9

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

Sushi Salad 13.9

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