

• PRICES & ITEMS SUBJECT TO CHANGE •



STARTERS

Truffle Deviled Eggs 6

Crispy Ginger Calamari 12

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

Fresh Truffle Chips 10

Buttermilk blue, candied pecans, sage, balsamic drizzle

Today's Soup 7

Steamed Edamame 7

Thai lime salt

Tomato Pizza 10

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

Pepperoni Pizza 11

Tomato, herb parmesan

Italian Sausage Pizza 11

Kalamata olives, fresh basil, banana peppers

SUSHI ROLLS*

Classic California 7

Crab Salad 13.5

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

Spicy Tuna Crunch 13

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

Shrimp Tempura 13

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

SANDWICHES*

Our burgers are fresh ground grass fed beef; Sandwiches are served on a sesame seed brioche bun. Add truffle potato chips, French fries, or coleslaw +3

Classic Cheeseburger 9

Lettuce, tomato, onion, cheddar cheese

Cowboy Burger 11

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

Crispy Buttermilk Chicken 9

Tomato, lettuce, havarti, sweet pickle mayo

Jekyll's Cheeseburger 9

American cheese, lettuce, house sauce

ENTREES*

Slow-Roasted Half Chicken 16

Smashed herb potatoes, natural chicken citrus sauce

Grass Fed Boneless Beef Short Rib 24.5

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

Center Cut Filet Mignon 36

Maître d'butter, baked potato

BBQ Baby Back Ribs 25

French fries, coleslaw

Southern Fried Chicken 16

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

Hawaiian Ribeye Steak 35

Pineapple soy ginger marinated, baked potato

Shrimp Linguini 19

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

SEASONAL FEATURES*

Market Fish

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

Atlantic Salmon 24 Idaho Rainbow Trout 21 Costa Rican Tilapia 19

Steak Frites

Maître d'butter, French fries

New York Strip 29 Ribeye 35

Georges Bank Sea Scallops 25

Seared; smashed herb potatoes, lemon lime butter sauce

Pasta Bolognese 16

Parmesan reggiano

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

Baked Potato

Loaded Baked Potato (Add \$1)
Bacon, cheddar, butter, sour cream

SALADS*

Wedge Salad 8.5

Tomato, red onion, bacon, blue cheese dressing

Kale & Brussels Sprouts 9

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

Caesar 7.5

Parmesan, house made garlic croutons, grilled lemon

Crispy Chicken Salad 15

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

Thai Noodle Chicken Salad* 14

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

Sushi Salad 17

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

JEKYLL'S KITCHEN DOES NOT ADD AN "AUTOMATIC GRATUITY" TO ANY CHECK REGARDLESS OF PARTY SIZE.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions 08 5/29