



STARTERS

Truffle Deviled Eggs 6

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 7

Today's Soup 6

Steamed Edamame 6.5

Thai lime salt

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

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

Lobster Roll 16

Lobster, green onion, mango, papaya coulis

RUSTIC PIZZAS

Tomato 10

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

Pepperoni 11

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 +3

Classic Cheeseburger 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

Tomato, lettuce, havarti, sweet pickle mayo

Jekyll's Cheeseburger 9

American cheese, lettuce, house sauce

GREENS*

Jekyll's Salad 7

Mixed greens, mango slaw, citrus vinaigrette

Kale & Brussels Sprouts 7.9

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

Caesar 7

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

Thai Chicken Salad 12

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 15 small 11

Parmesan reggiano

Southern Fried Chicken 15.9

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

Locally Sourced Grass-Fed Boneless Beef Short Rib 24.9

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 23

Costa Rica Tilapia 18

Idaho Rainbow Trout 20

Pan-Seared Georges Bank Sea Scallops 22

GRILLED STEAKS*

We serve hand-selected aged USDA prime & choice beef.

Steaks are seasoned then finished with maitre d'butter. Served with herb smashed potatoes.

Filet Mignon 6oz 29

Filet Mignon 9oz 38

USDA Prime Ribeye Steak 14oz 39

New York Strip Steak 12oz 29

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

ON THE SIDE

Hand-Cut Fries, malt mayo 5

Herb Smashed Potatoes 6

Grilled Asparagus 6

Miso-glazed, candied lemon

Brussels Sprouts 6

Sautéed with hickory smoked bacon

Sautéed Cremini Mushrooms 6

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

5-Spice Seared Tuna 11

Napa cabbage slaw, sweet soy

MAINS

Shrimp Linguini 18

Shallots, garlic, cremini mushrooms, spinach, tomato, lobster butter sauce

Ocean Trout 19

Broccolini, lime soy glaze