

# LUNCH MENU

## SANDWICHES

All sandwiches are served with our fresh, hand-cut frites and salad.

We have carefully chosen the bread selection to match each sandwich style. However, if you prefer to substitute, any sandwich can be made on: Baguette, Whole Wheat Roll, Focaccia, 7-grain Bread or Brioche Hot Dog Bun

### Jack Burger 12.95

Grilled ½ lb. certified natural Angus beef on a Parker House roll  
(cheese, bacon or mushroom add'tl \$1.00 each)

### Chicken Parmigiana Sandwich 12.95

Breaded chicken cutlet with tomato sauce and mozzarella on a garlic focaccia roll

### Fresh Turkey Club 12.95

Fresh roast turkey breast, Applewood smoked bacon, lettuce, tomato, homemade mayo on 7-grain bread

### Grilled Bacon, Cheddar, Tomato 11.75

Applewood smoked bacon, sharp cheddar cheese and tomato on 7-grain bread

### Tuna Salad Sandwich 11.95

The classic made better with fresh yellow fin tuna, served on 7-grain bread

### Spicy Pulled Chicken Sandwich 12.95

With onions and melted cheddar cheese, served on a whole wheat roll

### Ham & Brie 11.95

Sliced Black Forest Ham and Brie with butter, on baguette

### Grilled Fish Sandwich 12.95

Fish of the day with ginger sesame dressing and grilled onion, served on focaccia

### Brisket Sandwich 12.95

Tender, braised brisket, with gravy and cranberry/horseradish relish, served on a Parker House roll

### Crabcake Sandwich 13.95

Fresh lumpmeat crabcake with tomato and remoulade sauce, served on a brioche hot dog bun

### Overstuffed Roast Beef Sandwich 12.95

Fresh roast beef, lettuce, tomatoes and a smoky red pepper spread, served on focaccia

### Chicken Quesadilla 12.50

Grilled chicken, black bean purée, Monterey Jack cheese in a flour tortilla

### Scrambled Egg Quesadilla 11.95

Scrambled eggs, Gruyère & Applewood smoked bacon in a flour tortilla, with salsa on the side

### Barbecued Pork Tostada 12.50

Pulled pork, monterey jack cheese and a jicama relish on a toasted tortilla

## SALADS

### Curried Chicken Salad 13.75

Freshly roasted chicken breast with raisins, apples, onions in a curry mayonnaise, served with frisée, fresh apple slices and 7-grain bread

### Cobb Salad 15.95

Freshly roasted turkey, bleu cheese, bacon, eggs, tomatoes and avocado on romaine and iceberg lettuce with sherry vinaigrette

### Grilled Chicken Salad 15.95

Chicken breast, apples, walnuts, Brie, mesclun, with an apple cider vinaigrette

### Nicoise Salad 16.95

Sautéed tuna with rosemary and thyme, red potatoes, string beans and eggs, on mesclun, served with a mustard vinaigrette

### Vegetable Salad 13.95

Roasted red pepper, green beans, tomatoes and warm Halloumi sheep's milk cheese with a lemon vinaigrette

### Hanger Steak Salad 15.75

Grilled marinated hanger steak, roasted beets and shaved parmesan, over mesclun with a balsamic vinaigrette

### Scallop Salad 16.95

Sautéed sea scallops with bacon, fresh papaya and walnuts, served on mesclun with a papaya vinaigrette

### Caesar Salad 10.50

Romaine, radicchio, red leaf, croutons and a parmesan crisp

### With Chicken 15.50

### With Shrimp 16.50

## CRÊPES

### Mushroom 11.00

Two crêpes with sautéed mushrooms and ricotta cheese, with salad

### Ham and cheese 12.00

Two crêpes with ham, fresh herbs and a blend of cheeses, with salad

### Chicken and Spinach 12.95

Two crêpes with roast chicken, sautéed spinach and ricotta, with salad

### Cinnamon Apple 7.95

Two crêpes with fresh apples, raisins and toasted oat crumble

## ORGANIC CAGE-FREE EGGS

### Omelettes served with frites and salad 11.95

#### Choice of 2 fillings:

American, Brie, cheddar, goat or Gruyère cheese; ham, mushrooms, sautéed onions, peppers, spinach, tomatoes (Addtl fillings \$1.00 each)

### Eggs any style, served with frites and salad 9.25

With Applewood smoked bacon 11.75

With maple sausage 11.75

With steak 12.95

## APPETIZERS

### Onion Soup 6.95

Rich beef and chicken stock, served with a melted Gruyère and garlic crouton

### Mini Crab Cakes 9.75

Fresh lump crabmeat cakes, pan fried, served with remoulade sauce

### Jack's Frites 5.50

Cone of our fresh, hand-cut frites, served with Dijon and Harissa dipping sauces

### Herbed Spinach Dip 8.95

Warm spinach, cheese and herb purée, with homemade bread chips

### Fried Calamari 9.75

Cornmeal-crusting calamari, served with a chipotle tomato sauce

### Mesclun, Vegetable, Apple Salad 6.75

Julienned jicama, carrots, pickled onions, diced apples on baby greens with a balsamic vinaigrette

(w/ goat cheese croutons add \$2)

## ENTRÉES

### Steak Frites 19.95

Grilled hanger steak with Jane's Marinade, served with pepper cognac sauce and frites

### Mac and Cheese 12.95

The classic: elbow macaroni in a rich, creamy blend of cheeses, plus a panko crust. Ham, bacon or sausage, add \$3

### Grilled Brook Trout 15.95

Grilled marinated trout fillet, served with a country rice blend with pecans, apple and dried cherry and a smoky, maple vinaigrette

### Prince Edward Island Mussels 15.50

Heaping bowl of steamed PEIs, with a choice of broth:

Provençal Tomato & Garlic, White Wine & Garlic, or Smoky Chorizo

FREE SODA AND ICED TEA REFILLS

## DESSERT DOLLOPS

Assorted mini-desserts - \$2.95 each

## WEEKLY DINNER SPECIALS

Monday All You Can Eat Mussels \$15.95  
Tuesday Tuesday Wine Special – Featured wine \$4 glass  
Wednesday Wine Discovery Night – All bottles 25% off  
Thursday Dessert Night – Desserts half off (with entrée)

Friday \$5 well drinks/Lobster Paella \$24.95  
Saturday "Group Night"– 6 guests or more:  
Appetizers ½ off (with entrée)  
Sunday "Light Night"–Two appetizers \$15 (w/ wine \$18)

EXECUTIVE CHEF JOHN HESSE

20% gratuity added to parties of 8 or more/Split plate charge \$3