

Dinner

STARTERS

PECAN-CRUSTED BRIE 🍴 🥜	\$14
dried cherry marmalade / arugula salad / crostini	
CRAB CAKES 🦞	\$16
tomato-tarragon beurre blanc / crispy shoestring potatoes	
GRILLED PORTABELLA MUSHROOMS 🍴	\$13
roasted red bell peppers / white bean hummus / crostini	
FRIED POLENTA 🍴	\$13
rosemary & honey-infused mushrooms	
CALAMARI FRITTI 🍴 🥜	\$16
tomato-caper dipping sauce	
BRUSCHETTA 🍴 🍴	\$13
warm tomatoes / basil / red onions / balsamic / crostini add chicken \$5	
FRIED ARTICHOKE HEARTS 🍴	\$12
orange-chipotle dipping sauce	
RED POTATOES ROMESCO 🍴 🥜	\$13
spanish-inspired tomato sauce with almonds/ goat cheese / extra virgin olive oil	
TRUFFLED ARANCINI 🍴 🥜	\$16
three fried risotto balls / goat cheese / pesto marinara	
BRAVO! CHARCUTERIE	MKT
after 30 years, a total remix of jackson's original antipasto platter small (2-4) / large (4+)	
MUSSELS ARRABIATA 🦞	\$16
spicy marinara	
SOUP OF THE DAY	\$5 \$8
ask your server for allergen information	
HOUSE TOMATO-BASIL SOUP 🍴 🥜	\$5 \$8

WOOD-FIRED PIZZAS

(substitute gluten-sensitive crust +\$2) add side caesar or mesclun greens salad +\$3

VESUVIUS	\$16
marinara / mozzarella / goat cheese / roasted garlic / prosciutto / arugula / red chile peppers	
SHRIMP AND BASIL PESTO 🦞 🦞	\$18
fontina / mozzarella / sun-dried tomatoes / artichoke hearts	
MILANO	\$16
bechamel / fontina / chicken / caramelized onions / gorgonzola / sun-dried tomatoes	
VEGANO 🍴 🥜	\$18
basil pesto / ratatouille / grilled portabella / asparagus / arugula / sun-dried tomatoes / pine nuts / aged balsamic / cashew parmesan	
SMOKED SALMON	\$20
mascarpone-dill spread / fontina / capers / red onions / chives	
VERDURE 🍴	\$16
spinach / roasted garlic / roasted red peppers / rosemary mushrooms / goat cheese / parmesan / fresh basil	

SALADS

CAESAR 🍴	\$6 \$10
romaine / parmesan / focaccia croutons	
FIELD GREENS SALAD 🍴 🍴	\$6 \$10
mesclun lettuces / kalamata olives / grape tomatoes / red onion / focaccia croutons / citrus and balsamic vinaigrettes	
SPINACH 🍴 🥜	8 \$12
goat cheese / mushrooms / candied walnuts / red onion / warm balsamic and pancetta vinaigrette	
CHICKEN & SWEET POTATO 🍴 🥜	\$16
mesclun lettuces / dried cranberries / candied walnuts / gorgonzola / grape tomatoes / red onion / focaccia croutons / pomegranate vinaigrette	
BLACKENED BEEF 🍴 🥜	\$17
shoulder tenderloin grilled medium rare / arugula / charcoal red onions / crispy onions / fresh mozzarella / dried cherries / pine nuts / grape tomatoes / focaccia croutons / balsamic vinaigrette	
SOUTHWESTERN FRIED OYSTERS 🦞	\$19
mesclun lettuces / black bean & corn salsa / tortilla strips / grape tomatoes / red onion / roasted red pepper and cilantro cremas / orange-chipotle vinaigrette	
SEARED YELLOWFIN TUNA 🍴 🥜	\$19
sushi grade tuna cooked rare / mesclun lettuces/ bacon / herb-spiced pecans / pickled red onion / gorgonzola / green onion / hard-boiled egg / kalamata olives / grape tomatoes / citrus vinaigrette	
SOUP & SALAD COMBO	\$12
bowl of tomato basil or soup of day / choice of caesar or mesclun greens salad	
SALAD ADD-ONS	
chicken \$5 shrimp (each) \$3 grilled salmon \$12 smoked salmon \$12 crawfish tails \$8 jumbo lump crabmeat \$16 crab cake (each) \$8 fried oysters \$14 anchovies \$3 skirt steak \$16	











DUCK CONFIT & BRIE	\$20
cherry marmalade / brie / fontina / arugula / caramelized onion	
CARNE	\$17
marinara / fresh mozzarella / pepperoni / italian sausage / prosciutto / pancetta	
MARGHERITA 🍴	\$16
marinara / fresh mozzarella / heirloom cherry tomatoes / fresh basil	
QUATTRO FORMAGGIO 🍴	\$16
ricotta / mozzarella / fontina / parmesan / red chili flakes	
GENOVESE 🥜	\$16
basil pesto / mozzarella / chicken / sun-dried tomatoes / rosemary mushrooms / artichoke hearts / fresh basil	
PIZZA OF THE DAY	MKT
ask your server for today's special	

PASTA

(substitute gluten free pasta + \$2) add side caesar or mesclun greens salad +\$3
all pastas are garnished with grande parmesan cheese

PENNE WITH HEIRLOOM CHERRY TOMATOES  	\$20	LINGUINE WITH MEATBALLS 	\$19
pancetta / fresh mozzarella / basil pesto-lemon cream add chicken \$5 add shrimp \$3 ea.		pork & beef meatballs / marinara / fresh basil	
PENNE WITH BEEF SHOULDER TENDERLOIN AND PORTABELLA MUSHROOMS 	\$24	WOOD-FIRED LASAGNA	\$20
pancetta / basil / tomatoes / vermouth broth		fresh pasta sheets / ricotta / marinara / house ground beef / mozzarella	
ANGEL HAIR WITH SHRIMP, ASPARAGUS, MINT, & BASIL  	\$25	SEAFOOD FETTUCINE ARRABIATA  	\$25
thin sauce of butter / extra virgin olive oil / garlic / red chili flakes		mussels / clams / shrimp / spicy marinara	
LINGUINE WITH CRAWFISH TAILS  	\$25	RAVIOLI	\$28
andouille / artichoke hearts / tomatoes / button mushrooms / basil pesto / creole cream		cheese ravioli / duck confit / shiitake mushrooms / spinach / port wine sauce	
		FETTUCINE ALFREDO  	\$19
		heavy cream / nutmeg / parmesan add chicken \$5 add shrimp \$3 ea.	

ENTREES

FETTUCINE & TUNA STEAK 	\$34	SKEWERED GRILLED SHRIMP  	\$27
white wine / butter / garlic / capers / lemon zest / kalamata olives / focaccia gremolata		pineapple-curry BBQ sauce / fried polenta / seasonal vegetables	
HONEY-BALSAMIC GLAZED CHICKEN (THE ORIGINAL!)	\$25	DUCK BREAST 	\$39
golden raisins / pine nuts / red potatoes / seasonal vegetables		Two potato & caramelized onion hash / fig-marsala reduction / seasonal vegetables	
FOCACCIA GREMOLATA-CRUSTED SALMON	\$29	DOUBLE-CUT PORK CHOP 	\$32
yukon gold mashed potatoes / ratatouille / aged balsamic		yukon gold mashed potatoes / seasonal vegetables / mostarda-cream	
CHICKEN PARMESAN	\$25	NEW ORLEANS STYLE SIMMONS CATFISH & GRITS 	\$24
marinara / fresh mozzarella / fettucine alfredo		grape tomatoes / andouille / corn / bacon / green bell peppers / truffled soft polenta	
REDFISH WITH WHITE BEANS	\$33	CRAB-CRUSTED MAHI-MAHI	\$35
heirloom cherry tomatoes / white wine / butter / garlic / focaccia gremolata		horseradish beurre-blanc / brussels & shallot ragout / pancetta / roasted red potatoes	
GRILLED 8 OZ. BEEF FILET	\$39	VEGETARIAN PLATE   	\$23
potato parmesan "pave" / seasonal vegetables / port wine demi-glaze		grilled eggplant / grilled portabella mushroom / hummus / seasonal vegetables / choice of: fried polenta, truffled soft polenta, or pesto risotto	
GRILLED SKIRT STEAK 	\$32		
porcini-bone marrow compound butter / sweet potato risotto / seasonal vegetables / pommes frites			

STEAK ADD-ONS: grilled shrimp (each) \$3 / lump crab meat \$16 / crawfish tails \$8 / gorgonzola \$5 / portabella mushroom \$6 / rosemary mushrooms \$4 / caramelized onions \$4

*Consuming raw or undercooked eggs or fish may increase your risk of foodborne illness, especially if you have certain medical conditions



GLUTEN FREE
OPTION AVAILABLE



VEGETARIAN



CONTAINS NUTS



SHELLFISH