

# Dinner

## STARTERS

- PECAN-CRUSTED BRIE 🍴 🥜 \$15  
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
- TRUFFLED ARANCINI 🍴 🥜 \$16  
three fried risotto balls / goat cheese / pesto & plum tomato sauce
- BRAVO! CHARCUTERIE \$25 | \$40  
after 30 years, a total remix of jackson's original antipasto platter small (2-4) / large (4+)
- MUSSELS ARRABIATA 🍷 🍴 \$16  
spicy plum tomato sauce
- SOUP OF THE DAY \$5 | \$8  
ask your server for allergen information
- HOUSE TOMATO-BASIL SOUP 🍴 🥜 \$5 | \$8

## 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 / charcoaled 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
- SALAD ADD-ONS  
chicken \$6 | shrimp (each) \$3 | grilled salmon \$12 | smoked salmon \$10 | crawfish tails \$10 | lump crabmeat \$13 | crab cake (each) \$8 | fried oysters \$14 | anchovies \$3 | skirt steak \$16 | vegan patty \$8 |

## WOOD-FIRED PIZZAS

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













- VESUVIUS \$17  
marinara / mozzarella / goat cheese / roasted garlic / prosciutto / arugula / red chile peppers
- SHRIMP AND BASIL PESTO 🍷 🍴 \$18  
fontina / mozzarella / sun-dried tomatoes / artichoke hearts
- MILANO \$17  
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 🍴 \$17  
spinach / roasted garlic / roasted red peppers / rosemary mushrooms / goat cheese / parmesan / fresh basil
- RICOTTA & SWEET POTATO 🥜 \$19  
lemon zest / candied walnuts / shaved brussels / red wine soaked cranberries / prosciutto / brie
- DUCK CONFIT & BRIE \$20  
cherry marmalade / brie / fontina / arugula / caramelized onion
- CARNE \$18  
marinara / fresh mozzarella / pepperoni / italian sausage / prosciutto / pancetta
- MARGHERITA 🍴 \$16  
plum tomato sauce / fresh mozzarella / romano / fresh basil
- QUATTRO FORMAGGIO 🍴 \$16  
ricotta / mozzarella / fontina / parmesan / red chili flakes
- GENOVESE 🥜 \$17  
basil pesto / mozzarella / chicken / fontina / sun-dried tomatoes / rosemary mushrooms
- 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 	\$25	WOOD-FIRED LASAGNA	\$22
pancetta / basil / tomatoes / vermouth broth		fresh pasta sheets / ricotta / marinara / house ground beef / mozzarella	
ANGEL HAIR WITH SHRIMP, ASPARAGUS, MINT, & BASIL  	\$26	SEAFOOD FETTUCCINE ARRABIATA  	\$26
thin sauce of butter / extra virgin olive oil / garlic / red chili flakes		mussels / clams / shrimp / spicy marinara	
LINGUINE WITH CRAWFISH TAILS  	\$26	RAVIOLI	\$28
andouille / artichoke hearts / tomatoes / button mushrooms / basil pesto / creole cream		cheese ravioli / duck confit / shiitake mushrooms / spinach / port wine cream sauce	
		FETTUCCINE ALFREDO  	\$19
		heavy cream / nutmeg / parmesan add chicken \$6   add shrimp \$3 ea.	
		RISOTTO OF THE DAY	MKT

# ENTREES

FETTUCCINE & 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  	\$25	DUCK BREAST 	\$40
golden raisins / pine nuts / red potatoes / onions / seasonal vegetables		Two potato & caramelized onion hash / fig-marsala reduction / seasonal vegetables	
FOCACCIA GREMOLATA-CRUSTED SALMON	\$29	DOUBLE-CUT PORK CHOP 	\$33
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
plum tomato sauce / 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	\$42	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 	\$34		
porcini-bone marrow compound butter / sweet potato risotto / seasonal vegetables / pommes frites			

STEAK ADD-ONS: grilled shrimp (each) \$3 / lump crab meat \$13 / crawfish tails \$10 / 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

