

Appetizers

CAMELOT CHICKEN

coconut encrusted chicken tenders with coconut honey mustard 13

SPINACH & ARTICHOKE DIP

creamy spinach and artichoke dip with crostinis and yucca chips 12

ARTISAN CHEESE & OLIVE PALTE

prairie breeze cheddar, truffle pecorino, cambozola, marinated olive, rustic crackers, accoutrement 19

FIRE & ICE SHRIMP COCKTAIL

four sweet & tender tiger shrimp immersed in fiery cocktail sauce 18



Soups

FRENCH MAUI ONION SOUP

caramelized maui onions stewed in rich beef broth and topped with crostinis and gruyere cheese 9

CRAB BISQUE

intense crab stock blended with fresh cream and topped with lump crab and sherry crème fraîche 9

MUSHROOM BISQUE

Flavorful mushrooms blended with vegetable stock. Blended smooth with cream. Topped with truffle cream and crispy mushrooms. 9

Salads

BOURSIN BERRY

gourmet greens tossed with fresh berries, boursin cheese, candied walnuts, haricot verts, craisins, tomatoes, red wine vinaigrette

entrée 9
side 5

JULIUS CAESAR

crisp romaine lettuce tossed with tangy caesar dressing, parmesan cheese and housemade croutons with a parmesan crisp garnish

entrée 9
side 5

WEST CHESTER CHOP

romaine and iceberg blend, red onion, bacon, egg, tomato, cucumber, aged cheddar, ranch dressing and garlic croutons

entrée 9
side 5

MOUNTAIN WEDGE

iceberg wedge topped with danish blue cheese, candied pancetta, pecans, heirloom baby tomatoes, fresh berries and blue cheese dressing

entrée 9
side 5

w/ SALMON 28

w/ CHICKEN 14

w/ SCALLOPS 30

w/ FILET 28

Gourmet Burgers

served with kettle chips and pickle wedge

BRICK BURGER

widmer aged brick cheese, balsamic onions, spinach, tomato, brioche bun 16

MUSHROOM SWISS BURGER

caramelized mushrooms, melted swiss cheese. topped with lettuce, tomato, onion and pickle on a brioche bun 16

BLACK & BLUE BURGER

lightly blackened burger topped with melted blue cheese, applewood smoked bacon, lettuce, tomato, onion and pickle on brioche bun 16

Sandwiches

served with kettle chips and pickle wedge

GOURMET GRILLED CHEESE

aged cheddar, boursin cheese, provolone, gruyère cheese melted with sliced mushrooms, tomato confit and chives on griddled whole wheat bread 14

ROASTED TURKEY CLUB

slow roasted turkey breast stacked with provolone, applewood smoked bacon, lettuce, tomato, and cranberry aioli on wheat bread 15

CORNED BEEF REUBEN

fork tender corned beef brisket served with housemade sauerkraut, melted swiss cheese and thousand island dressing on griddled marble rye bread 15

FILET MOZZARELLA SANDWICH

grilled filet mignon with melted fresh mozzarella cheese, roasted jalapeños, fried onion straws and peppercorn aioli on a toasted french baguette 26

FRIED COD SANDWICH

beer battered cod filet with melted american cheese, shaved red onions, housemade tartar sauce and coleslaw on griddled rye bread 18

Signature Entrees

ORA KING SALMON

bourbon glazed king salmon over coconut lime beurre blanc with mango salsa. served with jasmine rice and steamed haricot verts 37

CHICKEN MARSALA

free-range chicken breast sautéed with sweet marsala wine, button mushrooms, chicken stock and whole butter. served with garlic mashed potatoes and roasted carrots 31

BLACK TRUFFLE SCALLOPS

garlic butter seared scallops over black truffle cream sauce. served with garlic mashed potatoes and steamed haricot verts 45

FILET MIGNON STROGANOFF

sliced 5oz filet mignon over pappardelle pasta with shitake mushrooms, caramelized onions, mascarpone, sherry cream, veal demi-glace and thyme crème fraîche 40

ROASTED TURKEY BREAST

slow roasted turkey breast topped with turkey gravy. served with garlic mashed potatoes, sage-cranberry dressing and steamed haricot verts 27

Award Winning Steaks

Jag's is proud of our continued partnership with the *Certified Angus Beef Brand®* from Wooster, Ohio. Our award-winning steaks are consistently well marbled, flavorful, and juicy. Steaks are served with fried onion straws, veal demi-glace, garlic mashed potatoes and steamed asparagus.

FILET MIGNON

5oz 37 6oz 42 8oz 52

NEW YORK STRIP

12oz 42

DELMONICO RIBEYE

16oz 58

PORTERHOUSE

26oz 67