

# Appetizers

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## CAMELOT CHICKEN

coconut encrusted chicken tenders with coconut honey mustard 12

## SPINACH & ARTICHOKE DIP

creamy spinach and artichoke dip with crostinis and yucca chips 11

## ARTISAN CHEESE & OLIVE PLATE

sweet red cheddar, truffle pecorino, cambozola, marinated olives, rustic crackers, accoutrements 18

## FIRE & ICE SHRIMP COCKTAIL

four sweet & tender tiger shrimp immersed in fiery cocktail sauce 17



# 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

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## 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 25

w/ CHICKEN 12

w/ SCALLOPS 30

w/ FILET 25

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# Gourmet Burgers

served with kettle chips and pickle wedge

## BRICK BURGER

widmer aged brick cheese, balsamic onions, spinach, tomato, brioche bun 14

## MUSHROOM SWISS BURGER

caramelized mushrooms, melted swiss cheese. topped with lettuce, tomato, onion and pickle on a brioche bun 14

## BLACK & BLUE BURGER

lightly blackened burger topped with melted blue cheese, applewood smoked bacon, lettuce, tomato, onion and pickle on brioche bun 14

# Sandwiches

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served with kettle chips and pickle wedge

## GOURMET GRILLED CHEESE

aged cheddar, boursin, provolone, and gruyère cheese melted with sliced mushrooms, tomato confit and chives on griddled whole wheat bread 13

## ROASTED TURKEY CLUB

slow roasted turkey breast stacked with provolone, applewood smoked bacon, lettuce, tomato, and cranberry aioli on wheat bread 14

## CORNED BEEF REUBEN

fork tender corned beef brisket served with housemade sauerkraut, melted swiss cheese and thousand island dressing on griddled marble rye bread 14

## 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 16

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## 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 32

## 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 22

## BLACK TRUFFLE SCALLOPS

garlic butter seared scallops over white wine, parmesan, black truffle cream sauce.  
served with garlic mashed potatoes and asparagus 40

## 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 39

## ROASTED TURKEY BREAST

slow roasted turkey breast topped with turkey gravy. served with garlic mashed potatoes, sage-cranberry dressing and steamed haricot verts 22

# Award Winning Steaks

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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 32      6oz 37      8oz 47

## NEW YORK STRIP

12oz 40

## COWBOY RIBEYE

BONE-IN 16oz 55

## DELMONICO RIBEYE

16oz 56