

# Appetizers

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## 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

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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 28

w/ CHICKEN 14

w/ SCALLOPS 30

w/ FILET 28

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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 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

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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

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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 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

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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 39    8oz 49

## **NEW YORK STRIP**

12oz 43

## **COWBOY RIBEYE**

BONE-IN 16oz 56

## **DELMONICO RIBEYE**

16oz 59