

HOLIDAY LUNCH MENU²⁰¹⁹

Appetizers

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

CRAB CAKE NAPOLEON

LUMP CRAB CAKE OVER CREAMED CORN
WITH AVOCADO SALAD, FRIED TOMATO,
CILANTRO CRÈME FRAÎCHÉ AND PICKLED
CHERRY PEPPERS 13

FILET CARPACCIO

FENNEL POLLEN DUSTED WITH PARMESAN,
SEASALT, CAPERS, ONIONS, WARM
CROSTINIS, CITRUS ARUGULA SALAD 15

FIG & PROSCIUTTO CROSTINI

TRIPLE CREAM BRIE CHEESE, FIG JAM,
GRANNY SMITH APPLE AND PROSCIUTTO ON
GARLIC CROSTINIS 13

FIRE & ICE SHRIMP COCKTAIL

FOUR SWEET & TENDER TIGER SHRIMP
IMMERSED IN FIERY COCKTAIL SAUCE 16



Soups

FRENCH MAUI ONION SOUP

CARAMELIZED MAUI ONIONS STEWED IN
RICH BEEF BROTH AND TOPPED WITH
GRUYÈRE CHEESE CROSTINI 9

CRAB BISQUE

INTENSE CRAB STOCK BLENDED WITH FRESH
CREAM AND TOPPED WITH LUMP CRAB AND
SHERRY CRÈME FRAÎCHÉ 9

RED PEPPER BISQUE

ROASTED RED PEPPERS BLENDED WITH
VEGETABLE STOCK WITH PESTO CRÈME
FRAÎCHÉ AND GOAT CHEESE CROSTINI 9

SIGNATURE FILET CHILI

FILET MIGNON STEWED WITH TOMATOES &
BEANS. TOPPED WITH AGED CHEDDAR &
JALAPEÑO CRÈME FRAÎCHÉ 11

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, CROUTONS, 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

KALE AND BROCCOLI SALAD

BABY KALE, BROCCOLI, ARUGULA, BRUSSELS SPROUTS, HARICOT VERTS, CUCUMBER,
RED ONION, HEIRLOOM TOMATOES, TOASTED ALMONDS, FETA, CITRUS VINAIGRETTE

ENTRÉE 9
SIDE 5

w/ SALMON 18

w/ CHICKEN 10

w/ SCALLOPS 15

w/ FILET 20

Pasta Entrées

FILET MIGNON STROGANOFF

SLICED 5oz FILET MIGNON OVER PAPPARDELLE PASTA WITH SHIITAKE MUSHROOMS, CARAMELIZED
ONIONS, MASCARPONE, SHERRY CREAM, VEAL DEMI-GLACE AND THYME CRÈME FRAÎCHÉ 39

BLACK TRUFFLE SCALLOPS

CARAMELIZED SCALLOPS WITH GARLIC BUTTER OVER LINGUINE PASTA WITH GARLIC, WHITE WINE, HEAVY
CREAM, PARMESAN CHEESE & BLACK TRUFFLES 32

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 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

CHICKEN CORDON BLEU

GRILLED CHICKEN BREAST TOPPED WITH HONEY HAM WITH MELTED SWISS CHEESE, LETTUCE AND DIJON CREAM. SERVED ON A PRETZEL ROLL 13

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

AHI TUNA SANDWICH

LIGHTLY BLACKENED AHI TUNA WITH TOMATO, ONION, MICROGREENS AND WASABI-GINGER AIOLI ON A TOASTED CROISSANT BUN 19

CRAB CAKE SANDWICH

LUMP CRAB CAKE, HERB SLAW, SPICY REMOULADE, SHAVED RED ONION, CILANTRO MICROGREENS ON A CROISSANT BUN 16

FRIED COD SANDWICH

BEER BATTERED COD FILET WITH MELTED AMERICAN CHEESE, SHAVED RED ONIONS, HOUSEMADE TARTAR SAUCE ON GRIDDLED RYE BREAD WITH SIDE OF COLESLAW 16

Gourmet Burgers

served with kettle chips and pickle wedge

BOURBON BRICK BURGER

CARAMELIZED ONIONS WITH BOURBON BARBECUE, AGED CHEDDAR, SPINACH AND GRILLED TOMATO ON A BRIOCHE BUN 14

CALIFORNIA BREAKFAST BURGER

AMERICAN CHEESE, APPLEWOOD SMOKED BACON, FRIED EGG AND AVOCADO SALAD. TOPPED WITH GARLIC AIOLI AND MICROGREENS ON A CROISSANT 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

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 26

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

CRANBERRY SCALLOPS

SAGE BROWN BUTTER SCALLOPS OVER RUMCHATA BEURRE BLANC WITH CRANBERRY CHUTNEY. SERVED WITH GARLIC MASHED POTATOES AND STEAMED HARICOT VERTS 28

ROASTED TURKEY BREAST

SLOW ROASTED TURKEY BREAST TOPPED WITH TURKEY GRAVY. SERVED WITH MASHED SWEET POTATOES, SAGE-CRANBERRY DRESSING AND STEAMED HARICOT VERTS 20

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 32 6oz 38 8oz 45

COWBOY RIBEYE

BONE-IN 16oz 48

NEW YORK STRIP

12oz 37

DRY-AGED RIBEYE

16oz 58

Perfect Additions

BUTTON MUSHROOMS 6

CARAMELIZED ONIONS 6

DANISH BLUE CHEESE 4

WILD MUSHROOMS 9

AU POIVRE 9

CREAMED SPINACH 6

Classic Sides

JALAPEÑO HERB COLESLAW 3

JAGUAR SALAD 4

FRESH SEASONAL FRUIT 6

COTTAGE CHEESE 3

GARLIC PARSLEY FRIES 3

