

Jag's Steak & Seafood Celebration for Two
Steak & Seafood Piano Bar

FRIDAY NIGHT DINNER FOR TWO \$99

FIRST COURSE

CHOOSE APPETIZER TO SHARE

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| FIG & PROSCIUTTO CROSTINI | TRIPLE CREAM BRIE, FIG JAM, GRANNY SMITH APPLE AND PROSCIUTTO ON GARLIC CROSTINI |
| CAMELOT CHICKEN | COCONUT ENCRUSTED CHICKEN TENDERS WITH COCONUT HONEY MUSTARD, TOASTED COCONUT AND PINEAPPLE |
| SPINACH & ARTICHOKE DIP | CREAMY SPINACH AND ARTICHOKE DIP SERVED WITH CROSTINIS AND YUCCA CHIPS |
| FIRE & ICE SHRIMP COCKTAIL | FOUR COLOSSAL SHRIMP IMMERSSED IN FIERY COCKTAIL SAUCE |



SECOND COURSE

CHOOSE SALAD OR SOUP

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| CRANBERRY WALNUT | MIXED GREENS, CANDIED WALNUTS, CRAISINS, APPLE, FETA CHEESE, RED ONION AND HEIRLOOM TOMATOES TOSSED WITH CITRUS VINAIGRETTE |
| JAGUAR SALAD | GOURMET GREENS WITH RADISH, CARROTS, RED ONION, MUSHROOMS, CUCUMBER AND YOUR CHOICE OF DRESSING |
| WILD MUSHROOM BISQUE | MUSHROOM STOCK STEEPED WITH CREAM AND TOPPED WITH TRUFFLE CRÈME FRAICHE AND WILD MUSHROOMS |
| CRAB BISQUE | INTENSE CRAB STOCK BLENDED WITH FRESH CREAM AND TOPPED WITH SHERRY CRÈME FRAICHE AND LUMP CRAB |

MAIN COURSE

CHOOSE FROM FILET MIGNON OR NEW YORK STRIP
WITH YOUR CHOICE OF ACCOMPANIMENT

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| LUMP CRAB CAKE | SEARED CRAB CAKE TOPPED WITH CITRUS HOLLANDAISE |
| KING SALMON | LIGHTLY BLACKENED TOPPED WITH CREAMY HORSERADISH SAUCE |
| MAPLE SCALLOPS | CARAMELIZED SCALLOPS WITH MAPLE BEURRE BLANC AND CANDIED PANCETTA |
| WILD MUSHROOMS | SAUTÉED WILD MUSHROOMS TOPPED WITH SEASONED GOAT CHEESE & DEMI GLACE |

DRINK FEATURES

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| RHINEGEIST BUBBLES rosé ale | \$6 |
| NORTH COAST pilsner | \$6 |
| DREAMING TREE red blend | \$10 |
| MOHUA sauvignon blanc | \$10 |
| AL CAPONE bulleit rye, ginger ale | \$10 |

ALL ENTREES SERVED WITH GARLIC MASHED POTATOES & STEAMED ASPARAGUS

FRIDAY FEAT FUTURE