

PRIVATE DINING - LUNCH

ALL OF OUR ENTREES INCLUDE COMPLIMENTARY SEASONAL FRESH VEGETABLES
(LOCAL WHEN AVAILABLE), CHEF'S STARCH, OVEN FRESH BREAD AND COFFEE SERVICE

1ST COURSE

JACK'S HOUSE SALAD

ORGANIC FIELD GREENS, BLUE CHEESE CRUMBLES,
CUCUMBER, TOMATO AND ITALIAN VINAIGRETTE

CAESAR SALAD

CRISPY ROMAINE TOSSED WITH PARMESAN,
ANCHOVIES, HOME MADE CROUTONS AND CREAMY
DRESSING

2ND COURSE

CHICKEN FRANCAISE

WHITE WINE AND FRESH LEMON

"STEAKHOUSE" CHOPPED SIRLOIN

WITH SAUCE ROBERT DEMI (SHALLOTS, PEPPERCORNS,
WHITE WINE & MUSTARD)

FISH OF THE DAY

OUR FRESHEST SEAFOOD, PREPARED DIFFERENTLY
EVERYDAY

RIGATONI POMODORO

OVEN ROASTED TOMATOES, FRESH ORGANIC SPINACH,
PESTO, AND REGGIANO

DESSERTS

CHOCOLATE MOUSSE

LAYERED WITH CHOCOLATE GANACHE AND
CHANTILLY CREAM

JACK'S CHEESECAKE

FRESH STRAWBERRIES AND HAND WHIPPED CREAM

CHEF SCHEPIC'S DESSERT OF THE DAY

INSPIRED BY THE SEASON

DELUXE 1ST COURSE OPTIONS

MARYLAND JUMBO LUMP CRABCAKES (\$5)
LEGENDARY RECIPE WITH TANGY REMICK

COLOSSAL SHRIMP COCKTAIL (\$6)
LEMON HORSERADISH, COCKTAIL SAUCE

GOLDEN BROWN CALAMARI (\$5)

DELUXE 2ND COURSE OPTIONS

SURF & TURF SKEWER (\$10)
FILET MEDALLION & GRILLED SCALLOP

PAN SEARED NATIVE SEA SCALLOPS
ROASTED BEET, GINGER PINEAPPLE REDUCTION
(\$8)

DELUXE DESSERT OPTIONS

MIXED FRESH FRUIT PLATE (\$4)

\$29.99 PER PERSON / MINIMUM OF 15 GUESTS
PLUS 20% ADMINISTRATIVE FEE AND 8% SALES TAX
ITEMS AND PRICES SUBJECT TO CHANGE