

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, GORGONZOLA
CRUMBLES, CUCUMBER, TOMATO AND ITALIAN
VINAIGRETTE

CAESAR SALAD

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

2ND COURSE

CHICKEN FRANCAISE WITH CRUMBLES
WHITE WINE AND FRESH LEMON VELOUTE

"STEAKHOUSE" CHOPPED SIRLOIN
WITH SAUCE ROBERT DEMI (SHALLOTS, PEPPERCORNS,
WHITE WINE & MUSTARD)

DUO OF SEAFOOD

OUR FRESHEST SEAFOOD, PREPARED DIFFERENTLY
EVERYDAY

RIGATONI POMODORO

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

DESSERTS

CRÈME CARAMEL

RICH CUSTARD WITH A LIGHT CARAMEL SAUCE

FRENCH MASTER CHEF'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)

ROSEMARY AND MINT INFUSED WHITE BALSAMIC

SEARED SESAME GLAZED AHI TUNA (\$6)

SPICY LEMON GARLIC SAUCE, SEAWEED SALAD

DELUXE 2ND COURSE OPTIONS

SURF & TURF SKEWER (\$10)

2 FILET MEDALLION & 2 SHRIMP

PAN SEARED NATIVE SEA SCALLOPS

ROASTED BEET, GINGER PINEAPPLE REDUCTION
(\$8)

DELUXE DESSERT OPTIONS

ADD FRESH BERRIES (\$2)

MIXED FRESH FRUIT PLATE (\$4)

\$23.99 PER PERSON / MINIMUM OF 15 GUESTS
PLUS 20% ADMINISTRATIVE FEE AND 8% SALES TAX
ITEMS AND PRICES SUBJECT TO CHANGE