



JAG'S STEAK & SEAFOOD

\$46 | Dinner

FIRST COURSE

Choice of one-

Smoked Salmon Bruschetta

Garlic Crostini, Boursin Cheese, Cucumber, Creamy Smoked Salmon Salad

Blue Point Oysters

Cucumber Mignonette, Chili Oil

Spinach & Artichoke Dip

served with Crostinis

Camelot Chicken

Coconut Encrusted Chicken Tender with Coconut Honey Mustard

SECOND COURSE

Choice of one-

Jalapeno Citrus Salad

Spring Greens, Blood Orange, Honey Goat Cheese, Watermelon Radish, Marcona Almond, Blistered Jalapeno-Lemon Vinaigrette

Cream of Artichoke Soup

Lemon Herb Mascarpone, Grilled Artichoke Heart

Caesar Salad

Crisp Romaine, Parmesan Reggiano, Garlic Herb Crouton, Parmesan Crisp, Caesar Dressing

THIRD COURSE

Choice of one-

Filet Mignon

5oz Filet Grilled Mignon Topped With Veal Demi-Glace & Pink Peppercorn Horseradish Butter, served with Garlic Mashed Potatoes & Steamed Asparagus

*Upgrade to 8oz Filet for an Additional \$15

Atlantic Salmon

Creamy Goat Cheese & Caramelized Fennel Farro, Tri-Colored Beets, Black Pepper Beet Syrup, Blood Orange Olive Oil

Chicken Marsala

Free-Range Chicken Breast Sautéed with Sweet Marsala Wine, Mushrooms, Chicken Stock & Whole Butter served with Garlic Mashed Potatoes & Roasted Carrots



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