



JAG'S STEAK & SEAFOOD

\$46 | Dinner

FIRST COURSE

Choice of one-

Fig and Prosciutto Bruschetta

Creamy Brie, Fig Jam, Prosciutto,
Granny Smith Apple, Balsamic Reduction

Spinach & Artichoke Dip

Served with Crostinis

Camelot Chicken

Coconut Encrusted Chicken Tender
with Coconut Honey Mustard

SECOND COURSE

Choice of one-

Harvest Salad

Blended Greens, Blue Cheese, Sliced Pear, Craisins,
Candied Walnut, Green Onion, Crouton, Creamy Garlic Dressing

Roasted Beet & Goat Cheese Salad

Honey Coriander Yogurt, Beet Pesto, Roasted Baby Beet, Arugula,
Honey Goat Cheese, Orange, Marcona Almond, Citrus Vinaigrette

Cream of Cauliflower Soup

Roasted Brussels Sprouts & Cauliflower Garnish,
Goat Cheese, Chive Oil

THIRD COURSE

Choice of one-

Filet Mignon Au Poivre

5oz Filet Mignon topped with Peppercorn Demi-Glace with Brandy
& Cream. Served with Garlic Mashed Potatoes and Asparagus

Brown Butter Halibut

Pan Seared Halibut topped with Brown Butter,
Caper, Lemon & Herb Breadcrumbs. Served with
Cauliflower Puree & Sautéed Spinach

Creamy Garlic Chicken

Organic Chicken with Roasted Whole Garlic,
Chicken Demi-Glace, Wild Mushrooms & Cream. Served
with Garlic Mashed Potatoes & Steamed Haricot Verts



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