



JACKSON'S WOULD LIKE TO WISH YOU A HAPPY THANKSGIVING!

DINNER MENU

TRADITIONAL 3-COURSE THANKSGIVING DINNER

Each Meal Comes with Your Choice of Roasted Butternut Squash Bisque or Kale Salad with Shaved Brussels Sprouts, Toasted Pecans, Cranberries and Mustard Seed Vinaigrette. For Dessert You have a Choice of either Pumpkin or Pecan Pie. Kid's (4-12 yrs old) \$15.

Roasted Turkey 34

Served with Cornbread Stuffing, Green Beans, Cranberry Compote & Gravy

Baked Ham 34

Served with Braised Collard Greens, Buttermilk Mashed Potatoes & Bourbon Mustard Glaze.

APPETIZERS

- Coconut Shrimp 13
Sweet Coconut Shavings, Vermicelli Noodles, Sweet Chili Tangy Orange Whole Grain Mustard
Yellowfin Tuna Tartar* 15
Chilled Yellowfin Tuna, Mango, Avocado, Crispy Wontons
Fried Pork Spring Rolls 11
Vietnamese Style Pork, Julienne Vegetables, House Made Nuoc Mam Sauce, Fresh Romaine Lettuce Wraps
Jumbo Lump Blue Crab Cake 18
Delicate Jumbo Lump Blue Crab Cake, Key Lime Buerre Blanc, Roasted Corn Relish
Tomato & Buffalo Mozzarella 13
Beefsteak Tomato, Fresh Buffalo Mozzarella, Basil, Extra Virgin Olive Oil, Aged Balsamic Vinegar
Edamame 6
Steamed Soy Beans, Sea Salt
Ponzu Parmesan Edamame 7
Steamed Soy Beans, Citrus Ponzu, Aged Parmesan Cheese

SOUPS & SALADS

Add to Any Salad Grilled Chicken 5 / Salmon 7 / Scallops 8 Grilled Shrimp 7 / Jumbo Lump Crab 9

- Lobster Bisque 8
Crisp Blue Crab Fritter in a Lobster Cream Base
New England Clam Chowder 8
Our Chef's Homage to a Traditional Seafood Favorite, Chopped Manilla Clams in a Creamy Chowder
Jackson's Salad 11 w/ entrée 7
Goat Cheese, Carrots, Tomatoes, Red Onions and Kalamata Olives over Fresh Field Greens lightly tossed with House Made Balsamic Vinaigrette.
Caesar Salad 11 w/entrée 7
Baked Parmesan Crisp, Herbed Focaccia Crostini, Fresh Romaine Lettuce, House Made Caesar Dressing
Wedge Salad 11
Baby Iceberg Wedge, Applewood Smoked Bacon, Tomatoes, Red Onion, Creamy Gorgonzola Dressing
Grilled Marinated Chicken Salad 13
Grilled Marinated Chicken Breast, Bocconcini, Mozzarella, Roma Tomatoes, Onions, Applewood Smoked Bacon, Hard Boiled Eggs, Tangy Tuscan Vinaigrette

FRESH FISH

Our Fresh Fish can be Prepared Grilled or Baked and is Served with Mixed Vegetables and Roasted Fingerling Potatoes.

- Red Snapper 28
Grouper 29
Yellowfin Tuna 27
Salmon 24

MARKET FRESH SEAFOOD

- Pan-Seared Grouper & Crab Stack 29
Pan-Seared Grouper, Jumbo Lump Blue Crabmeat, Chardonnay Butter, Crisp Potato Pancake, Sautéed Baby Spinach with Garlic
Sesame Crusted Yellowfin Tuna 27
Sesame Crusted Yellowfin Tuna Filet, Pan-seared, Seasoned Sushi Rice, Stir-fry Vegetables, Soy Glaze
Pan-Seared Red Snapper & Jumbo Sea Scallops 28
Pan-Seared Red Snapper and Jumbo Sea Scallops, Steamed Black Jasmine Rice, Julienne Vegetables, Spicy Thai Red Curry, Ginger, Garlic, Coconut Milk Sauce
Grilled Salmon 24
Grilled Salmon, Roasted Garlic Herb Fingerling Potatoes, Grilled Asparagus, Whole Grain Mustard Cream Sauce
Jumbo Lump Blue Crab Cakes 28
Delicate Jumbo Lump Blue Crab Cakes, Steamed Black Jasmine Rice, Grilled Asparagus, Key Lime Buerre Blanc Sauce, Roasted Corn Relish

STEAKS & POULTRY

Jackson's serves American Beef wet-aged a minimum of twenty-eight days. Our mid-western grain-fed Beef has abundant marbling that enables our steaks to be flavorful and grilled to perfection.

- Filet Mignon 8 oz. 41
Hand-Trimmed, Center-Cut Beef Tenderloin Steak, Potatoes Au Gratin, Fresh Seasonal Vegetables, Classic Demi-Glace
Ribeye 12 oz. 38
Hand-Trimmed, Center-Cut Beef Ribeye Steak, Potatoes Au Gratin, Fresh Seasonal Vegetables, Classic Demi-Glace
New York Strip 12 oz. 38
Hand-Trimmed, Center-Cut Beef Sirloin Steak, Potatoes Au Gratin, Fresh Seasonal Vegetables, Classic Demi-Glace
Wild Mushroom Chicken Marsala 20
Chicken Breast Cutlets, Marsala Wine, Wild Mushroom Medley, Potatoes Au Gratin, Sautéed Baby Spinach with Garlic, Crisp Onions

PASTA & VEGETABLES

- Chicken Penne 20
Seared Chicken Breast, Broccoli Florets, Roma Tomatoes, Kalamata Olives, Pine Nuts, Fresh Pesto Cream Sauce
Fresh Basil Pesto Marinated Grilled Vegetables 16
Grilled Zucchini, Squash, Asparagus, Tomatoes, Bell Peppers, Thai Red Curry, Ginger, Garlic, Coconut Milk Sauce, Steamed Black Jasmine Rice
Seafood Scampi 22
Tiger Shrimp, Jumbo Sea Scallops, Sautéed Spinach with Garlic, Roma Tomatoes, Linguine Pasta, Savory Scampi Sauce
Lobster Carbonara 26
Maine Lobster, Applewood Smoked Bacon, Sweet Peas, Pappardelle Pasta, Creamy Garlic Cheese Sauce.

ACCOMPANIMENTS

- Potatoes Au Gratin 7
Gourmet Seasoned French Fries 4
Crispy Tin Cut Onion Stings 6
Sautéed Baby Spinach 6
Thai Jasmine Rice 6
Grilled Asparagus Spears 8
Maine Lobster Mac & Cheese 12
Seasonal Mixed Vegetables 4

*Consuming raw or undercooked seafood may increase your risk of food-borne illness. For your convenience, a suggested 18% gratuity charge will be added to parties of 8 or more.