



Spring Restaurant Week

Sunday, April 27th through Sunday, May 4th

\$39.00

Per Person + Tax & Gratuity

APPETIZERS

FRIED CALAMARI SERVED WITH MARINARA SAUCE

BANG BANG SHRIMP WITH THAI CHILI AIOLI

JACKSON HALL SPRING SALAD

Mixed Greens, Sliced Strawberries, Walnuts, & Goat Cheese Served with an Apple Cider Vinaigrette

OUR FAMOUS LOBSTER BISQUE (+ \$4.95)

BURNT ENDS SKILLET (+ \$4.95)

Bacon Habanero Glaze & Sesame Seeds

ENTRÉES

ULTIMATE CHICKEN FRANCESE

Egg Battered Chicken in a Cherry Pepper Infused Francese Sauce Topped with Mozzarella Served over Linguine

HALF RACK ST. LOUIS RIBS

Served with Barbecue Sauce, Coleslaw, Sweet Potato Fries, & Maple Aioli

BROILED SALMON

Served with Sautéed Vegetables & Roasted Potatoes

CHICKEN PENNE ALA VODKA

Sautéed Chicken, Spinach, & Prosciutto in a Pink Cream Sauce

LAND & SEA

12 oz. Skirt Steak & Jumbo Shrimp Served with Asparagus & Mashed Potatoes

LOBSTER BOMB (+ \$7.95)

Homemade Bread Bowl Filled with Our Famous Lobster Bisque, 1/2 Lb. of Lobster Meat, & More Lobster Bisque on Top

LOBSTER ROLL | CHOOSE FROM 8 STYLES (+ \$5.95)

Choose One (1) Roll Style: Connecticut, New England, Surf & Turf, Long Island, Spicy Crunchy, Maryland Lobster & Crab, Bacon Habanero, or California Lobster & Crab Served with Fries, Pickles, & Cole Slaw

DESSERT

CHOCOLATE MOUSSE CAKE • CREAMY NY CHEESECAKE • TARTUFO

NO SUBSTITUTIONS OR MODIFICATIONS

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.