

JACK'S GRILL. ©

LI RESTAURANT WEEK FALL 2026

CHOOSE ONE STARTER ONE MAIN AND ONE DESERT. \$48

STARTERS

- SOURDOUGH BREAD** with parmesan-herb butter V
- DEEP FRIED OLIVES** filled with melted pecorino V
- SHRIMP SKEWERS** gochujang glaze, black garlic aioli DF, GF
- SPINACH ARTICHOKE DIP** served with house-made tortilla chips and salsa V, GF
- LITTLE GEM CAESAR SALAD** sourdough croutons, pecorino (grilled chicken or shrimp **+\$8**)
- WHIPPED FETA & SNAP PEA SALAD** fennel, cucumber, fresh herbs, kalamata olives GF, V
- PETERSON'S CHARRED MUSSELS **+\$4**** parmesan-herb butter, dill, sourdough (**limited daily**)

MAINS

- CLASSIC CHEESEBURGER** butter lettuce, red onion, house pickle, special sauce, brioche bun*
- CRISPY CHICKEN SANDWICH** pea shoots, house pickle, black garlic aioli, brioche bun*
- FRENCH DIP** shaved roast prime rib, horseradish cream, au jus, semolina hero*
* (choose French fries or coleslaw)
- RIGATONI NORMA** plum tomato, seared eggplant, ricotta salata V
- GRILLED BRATWURSTS** apple compote, braised red cabbage, pommes purée GF
- HOUSE MEATLOAF** veal, sweet peas, lingonberry, pommes purée
- AMISH BRICK CHICKEN** wild mushrooms, braised leeks, pommes purée, grilled lemon, jus GF
- JUMBO LUMP CRAB CAKES** saltine crust, house remoulade, coleslaw (**limited daily**)
- FAROE ISLAND SALMON** pan-seared, dill potatoes, grilled zucchini, horseradish vinaigrette GF
- STEAK FRITES AU POIVRE **+\$8**** butcher's cut, peppercorn sauce, fries GF

DESSERTS

- CHOCOLATE TART AND MOUSSE** V
- APPLE TARTE TATIN** V
- ICE CREAM WITH BERRY COMPOTE or HOT FUDGE** V, GF

V=vegetarian, DF= dairy-free, GF=gluten-free, R= served raw or undercooked

All of Jack's dishes are made from scratch daily. Some dishes may sell out during service. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or other foods may increase your risk of food-borne illness. Please inform your server of any food allergies or dietary restrictions.