



Hors d'Oeuvres

Jumbo Lump Crab Cake 9

Served with a sherry horseradish cream sauce

Stuffed Vidalia Onion 6

Vidalia onion stuffed with sautéed mushrooms, roasted garlic and shallot balsamic reduction topped with Gorgonzola cheese

Escargot 10

Helix snails in a garlic cream sauce baked with a Parmesan crust

Crispy Chicken Wings 9

Ten wings hot or golden breaded served with BBQ sauce, ranch or Bleu cheese

Marinated Stuffed Portobello 14

Portobello mushroom cap stuffed with beef tips served with Gorgonzola cream sauce and topped with tobacco onions

12 Oysters

On a half shell stuffed with apple-wood smoked bacon, onions, fresh spinach and pepper jack cheese

9 Spice-Seared Tuna

Served over a shaved vegetable salad in a lemon-horseradish cream

9 Mussels and Chorizo

Half a pound of mussels steeped with chorizo, sausage and leeks

10 Nut-Crusted Brie

With a raspberry gastrique & fresh mountain berries

8 Blackened Shrimp over Smoked Cheddar Macaroni

With crispy bacon and Hollandaise



Soups & Salads

Salads

Jackalope's Caesar Salad | 7

Crisp romaine lettuce tossed with a homemade Caesar dressing atop French croutons and Parmesan cheese

Mixed Green Salad | 6

House mixed greens with red onions, Craisins, cucumbers, carrots and tomatoes

Dressing Choices

Balsamic Vinaigrette, Champagne Vinaigrette, Black Walnut-Raspberry Vinaigrette, Ranch, Bleu Cheese, and Caesar Dressing

8 | Bibb Salad

Boston lettuce topped with apples, walnuts, tomatoes and fried goat cheese, drizzled with champagne vinaigrette

6 | Wedge Salad

Iceberg wedge topped with bacon, Bleu cheese crumbles, grape tomatoes, red onions and Bleu cheese dressing

Soups

Soup du Jour | 5

Ask your server about today's selection

6 | Seasonal Squash Bisque



Entrées

Fresh Mountain Trout | 21

Prepared one of three ways: Nut encrusted with raspberry amaretto butter, Lemon & Butter and Blackened. Makes you feel like you're in the mountains!

32 | Grilled Filet Mignon

Served with tobacco onions over demi-glace or Gorgonzola Cream 8oz

Jumbo Lump Crab Cakes | 22

Two crab cakes served with horseradish sherry sauce

MARKET PRICE | Wild Game

Ask your server for the selection du jour

Peppercorn Crusted Ribeye | 28

Mouthwatering hand-cut ribeye served with a classic bourbon demi-glace 12oz

18 | Stuffed Chicken

Large chicken breast stuffed with spinach, smoked sausage, mushroom duxelle and goat cheese

Grilled Rack of Lamb | 28

Mint Pea Purée in a red wine reduction

16 | Chicken Picatta

Sautéed chicken breast with forest mushrooms, lemon, white wine and capers

Roasted Young Duckling | 30

A partially boned Spring duckling served crispy on the outside, moist in the middle. Served with a Raspberry Coulis

20 | Weiner Schnitzel

A tender, pounded veal cutlet hand-breaded and pan fried

All-Natural Pork Tenderloin | 18

Grilled and served over a black bean purée and a Chimichuri sauce

All entrées on this page served with a vegetable and a starch



Entrées

Mushroom Ravioli 17

Mushroom-stuffed ravioli in a Gorgonzola cream topped with red pepper coulis and roasted vegetables

Shrimp Ziti Pasta 18

Tiger shrimp, bacon, tomatoes, mushrooms and green peas tossed in a creamy Alfredo sauce with ziti pasta

18 Pasta Jambalaya

Chicken, shrimp, chorizo in a spicy tomato cream over Ziti

16 Veggie Sampler

Selection of seasonal vegetables

Side Choices

Chef's Choice Risotto
Mashed Potatoes
Smoked Cheddar Macaroni and Cheese

Seasonal Vegetable Medley
Haricots Verts
Asparagus with Hollandaise



7\$ split plate charge

We reserve the right to add 20% gratuity to parties of 5 or more

"More views than a politician and a lot better company!"