

Jakes

fine dining

APPETIZERS

ESCARGOT.....\$18

A Jakes classic - Merlot steeped French escargot served in garlic butter, topped with toasted herb parmesan bread crumbs and charred pita.

CHARCUTERIE BOARD.....\$32

Buffalo pastrami, guanciale, duck pastrami with balarina goat cheese, stinging nettle gouda, and herb boursin cheeses. Tapenade and Bonne Mamam preserve, garlic baguette, Marcona almonds, fresh berries and balsamic glazed figs.

SEARED DIVER SCALLOPS.....\$25

U-10 Diver scallop, with guanciale, black truffle dressing, micro greens, served with citrus ginger buerre blanc.

SESAME TUNA.....\$25

Seared rare yellowfin, wakame, pickled ginger, wasabi, dashi sauce, shiitake chopsticks.

JUMBO LUMP CRAB BISQUE.....\$14

Served with fried leeks and saffron cream.

TEMPURA TIGER SHRIMP.....\$19

Fried, mango sweet and sour, teriyaki, cucumber heirloom carrot salad.

LOBSTER & CRAB WON-TONS....\$18

Cold water lobster tail, lump crab, green onions and cream cheese. Served with soy ginger dipping sauce and pineapple sweet and sour.

SEAFOOD

ALL ENTREES INCLUDE SALAD, BREAD AND SORBET

ATLANTIC SALMON.....\$39

Pan seared fresh Atlantic salmon, braised baby bok choy and heirloom carrots, candied applewood smoke bacon, sushi rice, topped with red miso.

SEA BASS.....\$53

Pan seared chilean sea bass, risotto saffron arancini, grilled asparagus, italian black truffle cream sauce.

COLD WATER LOBSTER TAILS...\$69

Twin 6 oz tails, drawn butter and fresh lemon served with heirloom fingerling potato and grilled asparagus.

ADD LOBSTER TAIL.....\$30

To any dish.

Consuming raw or undercooked meat, eggs or poultry may increase your risk of food borne illnesses. 20% gratuity added to parties of 8 or more.

Split plate fee of \$10.

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ENTREES

ALL ENTREES INCLUDE SALAD, BREAD AND SORBET

GRIMAUD DUCK BREAST.....\$45

Hazelnut dusted, brussel sprouts, guanciale, fondant potato and balsamic reduction and apple glaze.

IBERICO PORK CHOP.....\$46

9 oz. pepperberry rubbed, artichoke farro, roasted shallot, brocolinni and rosemary demi.

FILET OSCAR.....\$56

7oz certified Angus beef tenderloin, topped with jumbo lump crab, and served with a sherry caper cream sauce, roasted garlic mashed potato and asparagus.

PIEDMONTESE

STYLE TOMAHAWK.....\$115

Certified Angus beef, light dry-aged, charred 32 oz bone-in ribeye, heirloom carrots and heirloom fingerling potato and veal demi glace' .

BUFFALO RAVIOLI.....\$42

5 Dakota buffalo ravioli, wild mushrooms, garlic brandy demi cream sauce, topped with fried shallot and pecorino romano and fresh tomato.

TOFU WELLINGTON.....\$35

Grilled and marinated, puff pastry, wild mushroom duxelle, fig balsamic reduction and brocolinni.

RIBEYE.....\$50

12 oz certified angus beef, with asparagus, roasted garlic mashed potato and demi glace'.

TRIO OF TENDERLOIN.....\$58

Buffalo tournedos rossini with toasted brioche, topped with foie gras. Elk tenderloin with wilted spinach and roasted beets. Venison tenderloin with seasonal forest mushroom and cognac cream sauce.

COLORADO LAMB.....\$52

Grilled chops, parmesan polenta, spinach served with blackberry mint and vintage port raspberry sauces.

DESSERT

Chef-Made In-House Choices

\$12

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