

FALL / WINTER

DINNER



• APPETIZERS •

Baked Gulf Coast Oysters

On cheddar creamed spinach with bacon-panko crust and piri-piri garlic butter ~ 12

Meze Plate

Basil, goat cheese, and chickpea hummus dip tapenade and sun-dried tomato crostini, capicola chip, grilled asparagus tips, and roasted sweet red pepper relish ~ 11

Pesto Arancino

Fried pesto risotto filled with fresh mozzarella and served with spicy pork sausage-porcini Bolognese sauce and shaved Pecorino Romano ~ 8

Crispy Lobster Tempura

Marinated in unagi sauce, battered and panko fried, with sweet red-chili-dressed baby arugula salad and ginger-tamari dipping sauce ~ 15

Tasso-Spiced Gulf White Shrimp, Greens, and Pork Belly Debris Gravy

Cast iron baked over cheddar cheese grits ~ 13

Seared Hudson Valley Foie Gras

Barrel-aged port wine-poached pear, East Hill comb honey, Montrachet goat cheese, rosemary focaccia toast points, fig-balsamic-port gastrique and microgreens ~ 19

Fried Green Tomatoes

Accompanied by Vidalia onion, cucumber, and bell pepper relish with fresh-herb vinaigrette and crispy bacon ~ 8

Gulf Coast Shrimp Cocktail

Served with cocktail and rémoulade sauces ~ 15 **GF**

Pan-Seared Atlantic Diver Scallops

Drizzled with agave, baby arugula salad of diced, roasted fingerling potatoes, portobello mushrooms, and butternut squash dressed with 18-year-old balsamic and truffle oil vinaigrette, and shaved Parmesan ~ 16 / 31 **GF**

• SOUPS AND SALADS •

Roasted Vidalia Onion Soup

With Gruyère crust ~ 9

Asparagus Soup

With grilled tips ~ 9

Cucumber-Wrapped Asparagus and Feta Cheese Salad ~ 9 **GF**

"Tomato Joe" Caprese Stack

Stacked slices of red and yellow tomatoes, marinated fresh mozzarella, kalamata olives, aged balsamic vinegar, extra virgin olive oil, and fresh basil ~ 11 **GF**

Jackson's Caesar Salad ~ 8

Unique Mixed Greens Salad ~ 9

Baby Iceberg and Blue Cheese Salad ~ 8 **GF**

Steakhouse Chopped Salad ~ 8 **GF**

☆ STEAKS, CHOPS, AND LOBSTER **GF** ☆

Steaks are hand-selected, wet-aged, grain-fed beef from the heartland of America. Grilled meats served with garlic confit and 100% natural demi-glace.

14-oz. Delmonico ~ 35

14-oz. New York Strip ~ 35

6-oz. Petite Filet ~ 29

8-oz. Filet Mignon ~ 34

24-oz. Porterhouse ~ MP

12-oz. Kansas City Veal Strip ~ 35

12-oz. Bison ~ MP

Double-Cut Elk Rack Chop ~ MP

Whole Maine Lobster ~ MP

DEEP-DISH SIDES

Broccolini ~ 8

Grilled Asparagus ~ 8

Baby Green Beans ~ 8

Fresh Collard Greens ~ 6

Homemade Creamed

Sweet Corn ~ 6

Whipped Potatoes ~ 6

Spanish Rice ~ 4

Cheddar Cheese Grits ~ 6

Three-Cheese Macaroni ~ 8

Sautéed Mushrooms and Onions ~ 12

Creamy Quinoa ~ 4

MEAT AND LOBSTER TOPPINGS

Lump Crab ~ 7 · Grilled Shrimp ~ 7 · Seared Foie Gras ~ 11 · Oscar ~ 11 · Béarnaise Sauce ~ 4 · Au Poivre ~ 7 · Blue Cheese ~ 3

Diane ~ 7 · Brandy-Steeped-Cherries Reduction Sauce ~ 8 · White Truffle Oil ~ 4 · Carpetbag ~ 9 · Rock Lobster Tail ~ MP

• ENTRÉES •

"Dressed" American Wagyu Flat Iron Steak

Open-fired American Wagyu blade steak slices tossed in three-herb chimichurri and piled high with mixed baby heirloom tomatoes, baby arugula, broccolini florets, and caramelized pearl onions ~ 36 **GF**

Peppered Duck Breast with Caramelized Golden Delicious Apples

Apple reduction sauce, toasted pistachios sliced over scalloped potatoes, and broccolini ~ 35

Slow-Roasted Family Farms Pork Belly

Massaged with fresh rosemary and caraway seeds, served over snip-top carrots, roasted fingerling potatoes, pearl onions, and roasting jus ~ 35

Irv's Crab Cakes Topped with Toasted Pecan Aioli

Accompanied by acorn squash mash with maple syrup balsamic and leafy spinach salad tossed in roasted-walnut shallot vinaigrette with seasonal orange supremes ~ 16 / 31

Grilled Rosemary and Garlic Oil-Brushed Lamb Chops

With goat cheese-roasted garlic crust, 18-year-old balsamic-caramelized Vidalia onions, roasted acorn squash mash, and grilled asparagus ~ 39

Open-Fired Salmon BLT

Smearred with roasted garlic, crusted with bacon and panko, artisanal greens salad with mixed baby heirloom tomatoes, and avocado with Dijon vinaigrette and creamy quinoa ~ 28

Fresh Thyme and Spicy Honey-Brushed Chicken Breast

Griddled and baked bone-in chicken breast, East Hill Orange Blossom Honey and crushed red chilies, baby green beans, and Spanish rice ~ 26 **GF**

Wood-Fired Petite Filet with Fried Green Tomatoes and Lump Crab

6-oz. beef tenderloin, fried green tomatoes, lump crab, tasso cream, and three-cheese macaroni ~ 37

Coast-to-Coast Cioppino

With freshest Gulf catch, Alligator Point clams, Gulf white shrimp, Atlantic Prince Edward Island black mussels, Baja diver bay scallops, fennel-tomato seafood broth, fresh herbs, and Chef Irv's garlic bread ~ 33

Sesame-Seared and Sliced Yellowfin Tuna

With baby arugula, cucumber, avocado, carrot salad, crispy wontons, and Thai vinaigrette ~ 16 / 31

The Vegan Palate

Mirin-soy, ginger, and garlic-marinated and roasted portobello mushroom, grilled tomato, steamed spinach, julienne of zucchini, squash, red onion, baby green beans sautéed in extra virgin olive oil, edamame with red curry, roasted garlic, and fresh thyme, boiled quinoa, and drizzled with miso vinaigrette ~ 22 **GF**

Open-Fired New World Spice-Rubbed Gulf Grouper

With citrus butter sauce, tempura-fried baby blooming capsicum sweet chili pepper, Spanish rice, and baby green beans ~ 34

Ask to see our after-dinner drinks and dessert menu. Prices and menu offerings subject to change. **GF** = Gluten free.

CONSUMER INFORMATION: There is risk associated with consuming raw or undercooked beef, fish, chicken, and shellfish. If you have chronic illness of the liver, stomach, or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult a physician.

HANDCRAFTED COCKTAILS

Creole Cocktail 

A 1930s Classic — Willett bourbon, Carpano Antica vermouth, Benedictine, and Luxardo Maraschino Liqueur

Blue Bayou 

Hangar One Blueberry Vodka, muddled blueberries, pressed mint leaves, simple syrup, and cream; garnished with a floating mint leaf and a blueberry skewer

Dark & Stormy

Bermuda's National Drink is perfect for those balmy Southern nights — Fever-Tree Ginger Beer and fresh-squeezed lime juice floated with Gosling's dark rum, served on the rocks with ginger rock candy

Meloncello Drop 

House-infused lemon vodka, limoncello, and watermelon juice topped with club soda and served with a sugar rim

Jackson's Mai Tai

Our take on the late Vic Bergeron's (of Trader Vic's) famed recipe — house-infused pineapple rum, Grand Marnier, house-made orgeat syrup, fresh-squeezed lime juice, and house-made pomegranate syrup topped with a touch of Bacardi 8 Year Old Rum. Garnished with a brandied cherry and pineapple skewer

Pom Collins

A delicious re-creation of the Tom Collins — Square One Botanical vodka, Pama pomegranate liqueur, fresh-squeezed lime juice, simple syrup, and a splash of club soda

 = Martini selection

Rose Martini 

Please your palate with this elegant floral cocktail — Nolet's gin and Lillet Blanc graced with Cristalino Rosé Brut Cava

Lincoln County Sidecar 

Fall in love with the unexpected — Benjamin Prichard's White Whiskey, Cointreau, and fresh-squeezed lemon juice; dressed with a sugar rim

Chupacabra Margarita

El Jimador Añejo Tequila, Los Nahuales Mezcal, muddled habanero pepper, Cedilla Açai Berry Liqueur, house-made sour mix, agave syrup, and fresh-squeezed lime juice — Ay Caramba!

Paradise Passion

Solerno Blood Orange Liqueur and fresh passion fruit purée embraced with champagne and an orange twist

WHITE WINES BY THE GLASS

Champagne and Sparkling

Blanc de Blanc, Piper Sonoma NV 9
Heidsieck and Co. Brut NV 14

Sauvignon Blanc

Frenzy, Marlborough, NZ '12 7
Domaine Du Tariquet Southwest France (Armagnac) '11 8

Riesling

Thomas Schmitt Riesling Kabinett '11 9

Pinot Grigio / Pinot Gris

San Giorgio, Italy '11 9
Vista Hills "Flagler," Willamette Valley, Oregon '11 10.5

Chardonnay

Chalone, Monterey '10 8
Domaine de Bernier, Vin de Pays du Val de Loire, France '10 9.5
Sonoma-Cutrer, Russian River Valley, Calif. '10 13

White Blends

Lion's Lair Reserve, South Africa '10 10
Cadaretta SBS, Columbia Valley, Washington '10 12.75

RED WINES BY THE GLASS

Cabernet Sauvignon

Chalone, Monterey '10 8
Mazzocco, Dry Creek Valley/Sonoma County, California '09 ... 11.5
Oberon, Napa Valley '10 12.5

Pinot Noir

Vinum Cellars, Monterey, '09 8.5
Cambria Julia's Vineyard, Santa Maria Valley '09 13

Red Blends

Peter Lehmann Clancy's, Barossa Valley '08 9.5
Bodegas Carchelo Red Blend, Jumilla, Spain '10 10

Malbec

Pascual Toso, Mendoza, Argentina '10 8

Merlot

Santa Ema, Chile '10 7.5
Freemark Abbey, Napa Valley '09 13.25

Shiraz

Nine Stones, Hilltops, Australia '09 9

Zinfandel

Murphy-Goode "Liar's Dice," Sonoma County, '09 11

BOTTLED BEER

Blue Point Toasted Lager (22-ounce) ~ 9.5

Budweiser ~ 4

Bud Light ~ 4

Corona Light ~ 4

Guinness ~ 4

Hoegaarden ~ 4.75

Hop Devil IPA ~ 5

Michelob Ultra ~ 4

Miller Lite ~ 4

O'Doul's NA ~ 3.5

Southern Tier Porter ~ 5

Stella Artois ~ 4

Kona Brewing Company Seasonal Beer ~ 4.75

EVERY TUESDAY NIGHT

PRIME TIME TUESDAYS

Herb- and spice-rubbed 16-oz. President's cut of boneless prime rib, slow-roasted and served with a Steakhouse baked potato and seasonal vegetables ~ 19.95
(14-oz. Governor's cut available ~ 17.95)

EVERY WEDNESDAY NIGHT

WINE DOWN WEDNESDAYS

Every Wednesday night order any bottle of wine from our exclusive wine list at half price. From 5:30 till close.

EVERY NIGHT

BRING YOUR JACKSON TO JACKSON'S!

And get two glasses of our select house wine and your choice of appetizer for only \$20. Good after 5 p.m.

ABOUT JACKSON'S

Jackson's Steakhouse is on the ground floor of the 1860s-era building that faces Plaza Ferdinand—where, in July 1821, General Andrew Jackson accepted the transfer of Florida from Spain to the U.S. He then served as governor of Florida, and, in 1828, was elected seventh president of the United States.

In 1998, a group of entrepreneurs renovated the building and, in honor of this American hero, opened a restaurant that overlooks the plaza where a bust of Jackson stands. Jackson's signature serves as logo and theme. Collier, Will, and Burney Merrill brought Jackson's under the aegis of the Great Southern Restaurant Group in 2008. Over the past decade, under the guidance of Chef Irv Miller, Jackson's Steakhouse has earned the Award of Excellence from *Wine Spectator* nine times, is a nine-time recipient of *Florida Trend* magazine's Golden Spoon Award, and was inducted into the magazine's Golden Spoon Hall of Fame. Jackson's is placed by the Distinguished Restaurants of North America in the top two percent of all fine dining restaurants in North America.

Lunch Service 11:00 a.m.–2 p.m., Tues.–Fri. · Cocktails: 5:00 p.m., Dinner: 5:30 p.m.–10:00 p.m., Tues.–Sat.
Reservations: (850) 469-9898 · www.JacksonsRestaurant.com · Private Parties Perfected (850) 433-9450