

JACK *of the* WOOD



DINNER MENU

Served after 4:00pm

JANUARY 17-22, 2024

\$40 per person

First Course

*House-made butternut squash ravioli
cooked in brown butter sage amaretto
cream sauce with Marcona almonds.*

Second Course

*Pan-seared snapper served with
herbed fingerling potatoes & grilled
asparagus, topped with micro green
crab salad & salsa verde.*

Dessert

Baileys Irish Creme crème brûlée.

Jack of the Wood includes a 3% kitchen appreciation fee on all dining checks as a small recognition for our wonderful kitchen staff. This small adjustment makes a significant impact for these members of our team! If you prefer not to contribute, let your server know and we are happy to remove the charge upon request.

An automatic 20% service charge will be added to all parties of 6 or more, or to any unsigned credit card slips.

* Items containing ingredients like beef can be served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Regarding the safety of these items, written information is available upon request.