

## APPETIZERS

<p><b>Bruschetta</b>..... 7.95 Inn-made, pesto-topped bread with fresh tomatoes, garlic, olives, basil, and Parmesan cheese.</p> <p><b>Hazelnut Prawns</b>..... 13.50 With a dill beurre blanc sauce.</p> <p><b>Crispy Calamari</b>..... 10.95 Served with chipotle chile aioli dipping sauce</p> <p><b>Fresh Shrimp Cocktail</b> ..... 7.95 Bay Shrimp served with a cocktail sauce.</p> <p><b>Fresh Crab Cocktail</b>..... 14.95 Dungeness crab meat served with a cocktail sauce</p> <p><b>Grilled Chicken Flat Bread Pizza</b> ..... 8.95 With pesto, caramelized onions, marinated artichoke hearts, and three-cheese blend.</p>	<p><b>Rogue Creamery Blue Cheese Crème Brulee</b> ..... 12.95 Served with Raspberry “Caviar” and Pumpernickel Toast Points</p> <p><b>Sautéed Mushrooms</b> ..... 9.95 Served with spinach and a cabernet sauce.</p> <p><b>Oregon Crab Cakes</b>..... 16.95 Served with fried spinach and caper beurre blanc.</p> <p><b>Escargot</b>..... 12.50 Baked in garlic butter and served with crostinis</p> <p><b>Spicy Asian Beef Spring Rolls</b>..... 10.95 Served with ginger dipping sauce.</p> <p><b>Sautéed Local Wild Mushrooms</b> ..... 14.95 Served in a garlic-white wine sauce with fresh tomatoes</p>
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## SOUPS AND SALADS

<p>♥ <b>Fresh Pear and Walnut Salad</b>..... 5.95 Fresh pears, spicy walnuts, red grapes, and crumbled blue cheese.</p> <p><b>Jacksonville Inn Lentil Soup</b>..... 5.50 Topped with grated Parmesan cheese</p>	<p><b>Caesar Salad</b> .....4.95 Served with shaved Parmesan cheese and croutons.</p> <p><b>Fresh Corn and Pepper Bacon Chowder</b> .....5.95 Topped with barbequed pulled pork and smoked paprika oil</p>
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The following entrées include our traditional Jacksonville Inn salad with Inn-Made Italian dressing or mixed baby greens with blue cheese vinaigrette and a basket of fresh bread.  
All entrees are available in our traditional five-course Table d 'Hote: green salad, soup du jour, Jacksonville Inn pasta, Inn-made ice cream, and fresh ground coffee for an additional 8.50.

## CHEF’S SPECIALTY SELECTIONS

<p><b>Sesame-Seared Port Orford Albacore Tuna</b>.....28.95 Served with chilled Mongolian-cilantro slaw, local tomato puree, avocado, and crispy wontons.</p> <p><b>Pan-Seared Pacific Salmon and Dungeness Crab-Spinach Ravioli</b> ..... 28.95 Served with a caramelized fennel-chardonnay sauce, fresh basil, and tomatoes.</p> <p><b>Vegetarian Grilled Rogue Valley Vegetables</b>..... 19.95 Several varieties of local vegetables served grilled and roasted topped with a goat cheese fritter.</p> <p><b>Vegetarian Garden Risotto</b>..... 19.95 Served with asparagus, spinach, sweet peas, radish, and fennel. Finished with a beet emulsion.</p> <p><b>Braised Anderson Valley Lamb Shank</b>.....26.95 Served over rosemary-olive polenta, sautéed organic spinach, and balsamic grilled tomatoes in a whole grain mustard jus.</p>
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\* Portions for children under 12 years of age available on these entrees at half price.  
7.00 split plate charge.

**The Jacksonville Inn offers elegant off-site catering. Please see our web site at [www.jacksonvilleinn.com](http://www.jacksonvilleinn.com)  
Please refrain from using cell phones in the Jacksonville Inn's Dining Rooms.  
Wireless Internet service available. The Jacksonville Inn observes no smoking throughout the entire restaurant.**

## DINNER COURSES

*Served with chef's choice seasonal vegetables and a choice of rice pilaf or garlic mashed potatoes.*

<b>Parmesan-Crusted Pacific Halibut</b> .....	28.95
<i>Served with creamy lemon risotto and dill beurre blanc.</i>	
<b>Petrale Sole*</b> .....	23.95
<i>Lightly breaded and sautéed, or poached in white wine. Served with dill beurre blanc sauce.</i>	
<b>Pan-Seared Prawns with Feta Cheese*</b> .....	26.95
<i>Jumbo prawns pan roasted in olive oil with sautéed garlic, red bell peppers, tomatoes, and basil.</i>	
♥ <b>Scampi Style ~ Garlic Pan-Seared Prawns*</b> .....	27.95
<i>Six large prawns sautéed in white wine, garlic, and whole butter.</i>	
<b>Fresh Razor Clams</b> .....	26.95
<i>Lightly breaded sautéed in butter and served with dill beurre blanc and lemon.</i>	
<b>Orange and Fennel Grilled Salmon</b> .....	24.95
<i>Served in a basil-chardonnay sauce.</i>	
<b>Vegetarian Spanakopitta</b> .....	18.95
<i>Spinach, blended cheeses, spices, and herbs, all wrapped in a flaky phyllo pastry.</i>	
<b>Stuffed Hazelnut Chicken</b> .....	24.95
<i>Stuffed with apples and cream cheese and served with an apple cider sauce.</i>	
<b>Jacksonville Inn Marinated Grilled Chicken</b> .....	19.95
<i>Marinated in our secret recipe and served in a sun-dried tomato-Chardonnay cream sauce with mushrooms and balsamic-grilled tomatoes.</i>	
<b>Veal Scallopini</b> .....	25.95
<i>Prepared with Marsala wine and mushrooms.</i>	
<b>Grilled Boneless Pork Loin</b> .....	18.95
<i>Served with caramelized onions and stewed white beans.</i>	
<b>Grilled Lamb Loin Chops</b> .....	32.95
<i>Served with mint demi-glace.</i>	
<b>Grilled Tri Tip*</b> .....	22.95
<i>Topped with mushroom demi-glace.</i>	
<b>New York Steak</b> .....	29.95
<i>Served with a béarnaise sauce.</i>	
<b>New York Pepper Steak</b> .....	31.00
<i>Pan-braised with brandy, mushrooms, herbs, dijon mustard, and cream.</i>	
<b>Filet Mignon</b> .....	32.95
<i>Served with béarnaise sauce.</i>	
<b>Filet Mignon Portobella Pepper Steak</b> .....	34.95
<i>Marinated with crushed black pepper, red wine sauce, fresh herbs, cream, and grilled Portobella mushrooms.</i>	
<b>Prime Rib of Beef Au Jus -- The House Specialty</b>	
<b>English Cut*</b> .....	28.95
<b>Jacksonville Inn Cut</b> .....	33.95

**Twice Baked Potato**.....3.50

*Jacksonville Inn Dessert Tray presented following entree.*

VISA/MASTERCARD GLADLY ACCEPTED

Gift Certificates Available

*The Jacksonville Inn provides eight luxurious hotel rooms and four beautifully appointed honeymoon cottages.*