

Jacksonville Inn Bistro Specials

Puree of Wild Mushroom Soup 7.95

Bistro

Rainbow Trout

*Parmesan-Crusted Fresh Trout baked with our Garden-Fresh Herbs
Served with Garlic Mashed Potatoes and Chef's Vegetables 16.95*

Braised Beef Bourguignon

Served with Garlic Mashed Potatoes and Chef's Vegetables 19.95

Tangy Baby Back Pork Ribs with Asian Slaw 18.95

Dinner

Citrus-Miso Glazed Halibut Cheeks

with Saffron-Basmati Rice, Sautéed Bok Choy & Maitake Mushrooms 27.95

Pan-Seared Diver Scallops

*on Micro Greens with Roasted Butternut Squash Puree
with Huckleberry Cassis Reduction. 27.95*

Chicken Cordon Bleu

*Lightly Breaded Boneless Skinless Breast Stuffed with Black Forest Ham
and Rogue Creamery Blue Cheese
Topped with Blue Cheese Cream Sauce 25.95*

Apple Cider Brined Pan-Seared Bone-In Pork Loin

with Inn-Made Pear Chutney 24.95

Eggplant Lasagna

*Roasted Eggplant, Zucchini, Tomato, Pesto, Parmesan and Kalamata Olive Tapenade
Served with Risotto and Red Pepper Coulis 23.95*

Chimichurri Sirloin Flat Steak

Sirloin Flat Steak Marinated in our Chimichurri Sauce then Grilled 27.95

Ahi Tuna Duo

*Sushi-grade Ahi Tuna, Tuna Tartar, Soy Compressed Watermelon,
Cucumber-Watermelon Relish, Apple, Avocado, Cucumber Vegetable Roll, Jasmine Rice 37.95*

Cedar-Planked Rogue River King Salmon

*Baked with Gochujang Glaze, served over Wild Rice, Kale, Swiss Chard
and Locally Foraged Wild Mushrooms 37.95*