

APPETIZERS

<p>Bruschetta.....11.95 Toasted bread topped with Inn-made Pesto, fresh tomatoes, garlic, olives, basil, and Parmesan cheese.</p> <p>Hazelnut Prawns.....17.50 With a dill beurre blanc sauce.</p> <p>Crispy Calamari.....14.95 Served with chipotle chile aioli dipping sauce.</p> <p>Shrimp Cocktail (GF)..... 9.95 Bay shrimp served with a cocktail sauce.</p> <p>Prawn Cocktail (GF).....13.50 Four large prawns served with a cocktail sauce.</p> <p>Crab Cake.....13.95 Oregon Dungeness crab, black beans, corn, bell peppers, cilantro, red pepper coulis.</p>	<p>Blue Cheese Crème Brûlée (GF w/mod).....17.95 Prepared with the world-renowned Rogue Creamery Blue Cheese. Served with raspberry “caviar” and Pumpnickel toast points.</p> <p>Spicy Asian Beef Spring Rolls.....15.50 Served with ginger dipping sauce.</p> <p>Sautéed Mushrooms (GF).....14.95 Served with spinach and a Cabernet sauce.</p> <p>Sautéed Local Wild Mushrooms (GF).....19.95 Served in a garlic white-wine sauce with fresh tomatoes</p> <p>Escargot (GF w/mod).....15.50 Baked in garlic butter and served with crostinis.</p> <p>Brussel Sprout Gratin.....13.95 Roasted Brussel sprouts, bacon, garlic, shallots, wine, and cream topped with Parmesan and toasted breadcrumbs.</p>
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SOUPS AND SALADS

<p>Fresh Pear and Walnut Salad (GF).....8.95 Fresh pears, spicy walnuts, red grapes, and crumbled blue cheese with an apple-walnut dressing.</p> <p>Soup of the Day6.95 Chef's Selection.</p>	<p>Caesar Salad (GF w/mod).....8.95 Served with shaved Parmesan cheese and croutons.</p> <p>Fresh Corn and Pepper Bacon Chowder.....7.95 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.

VEGETARIAN SELECTIONS

<p>Eggplant Lasagna.....23.95 Roasted eggplant, zucchini, tomato, pesto, parmesan, and kalamata olive tapenade. Served with risotto and red pepper coulis.</p> <p>Garden Vegetable Risotto* (GF).....23.95 Served with asparagus, spinach, sweet peas, radish, and fennel.</p> <p>Platon's Spanakopita*.....24.95 Traditional Greek pastry of spinach, Feta cheese, peppered onions, eggs and dill in phyllo.</p>	<p>23.95</p> <p>23.95</p> <p>24.95</p>
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GF ~ Gluten-Free GF w/mod ~ Gluten-Free with modifications
* Portions for children under 12 years of age available on these entrees at half price.
7.00 split plate charge.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

The Jacksonville Inn offers elegant off-site catering. Please see our web site at 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.

Parmesan-Crusted Pacific Halibut	34.95
<i>Served with creamy lemon risotto and dill beurre blanc.</i>	
Petrale Sole *(GF w/mod)	29.95
<i>Lightly breaded and sautéed, or poached in white wine. Served with dill beurre blanc sauce.</i>	
Scampi Style ~ Garlic Pan-Seared Prawns *(GF)	32.95
<i>Six large prawns sautéed in white wine, garlic, and whole butter.</i>	
Fresh Razor Clams	33.95
<i>Lightly breaded and sautéed in butter; served with dill beurre blanc and lemon.</i>	
Stuffed Hazelnut Chicken	28.95
<i>Stuffed with apples and cream cheese and served with an apple cider sauce.</i>	
Chicken Cordon Bleu	25.95
<i>Lightly breaded boneless skinless breast stuffed with Black Forest ham and Rogue Creamery Blue Cheese. Topped with blue cheese cream sauce.</i>	
Grilled Salmon (GF w/mod)	30.95
<i>Served with Savoy cabbage, tournéed turnips, roasted purple potatoes and lobster sauce.</i>	
**New York Steak (GF)	35.95
<i>Add Béarnaise sauce or red wine demi-glace with whole grain mustard and mushrooms ~ 1.95</i>	
**New York Pepper Steak (GF).....	39.95
<i>Pan-braised with brandy, mushrooms, herbs, Dijon mustard, and cream.</i>	
**Filet Mignon (GF).....	38.95
<i>Add Béarnaise sauce or red wine demi-glace with whole grain mustard and mushrooms ~ 1.95</i>	
**Filet Mignon Portobella Pepper Steak (GF)	41.95
<i>Marinated with crushed black pepper, red wine sauce, fresh herbs, cream, and grilled Portobella mushrooms.</i>	
**Prime Rib of Beef Au Jus -- The House Specialty (GF w/mod)	
<i>English Cut</i> *	34.95
<i>Jacksonville Inn Cut</i>	39.95

Baked Potato.....**3.95**

Twice Baked Potato.....**3.95**

Jacksonville Inn Dessert Tray is presented following entree.

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VISA/MASTERCARD GLADLY ACCEPTED

Gift Certificates Available

The Jacksonville Inn has served three of the last five U.S. Presidents and provided lodging for a U.S. President and First Lady.

The Inn has eight luxurious hotel rooms and four beautifully appointed cottages.

Our retail wine shop has been recognized as one of the top fifty in America by GQ Magazine and stocks over 2000 wines.