

# ***Jacksonville Inn Dinner Specials***

*Puree of Wild Mushroom Soup 7.95*

## ***Entrées***

*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*

*Chimichurri Sirloin Flat Steak  
Grilled Sirloin Flat Steak Marinated in our Chimichurri Sauce  
27.95*

*Grilled Lamb Loin Chops  
with Garden-Fresh Mint Chimichurri  
39.95*

*Apple Cider Brined Pan-Seared Bone-In Pork Loin  
with Inn-Made Pear Chutney  
24.95*

*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*