

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

Veal Rouladen

Tenderized Veal, Filled with Dijon Mustard, Dill Pickle, Carrot and Onion

Topped with a Sour Cream Deme Sauce 32.95

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