

# ***Jacksonville Inn Bistro Specials***

## **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*

### ***Baby Back Ribs***

*Tangy Baby Back Pork Ribs with Asian Slaw 18.95*

### ***Thai Seafood Yellow Curry***

*Tender bits of Salmon, Halibut, and Prawns,  
Served with Zucchini, Squash, Purple Onion, and Eggplant On a bed of Jasmine Rice 19.95*

## **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*

### ***Duck Confit***

*Sous vide Duck Thigh Pan Seared served on Quinoa Black Bean and Corn,  
And Sautéed winter Greens. Accompanied with a Side of Cream of Spinach. 22.95*

### ***Pan Seared Bone in Pork Chop***

*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*

### ***Flat Iron Steak***

*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*