

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

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

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

