

Jacksonville Inn Luncheon Specials

April 10th - 13th

Entrées

Beef Kabob Salad:

*Grilled Red Peppers, Portabella Mushrooms, Summer Squash,
Zucchini, Fresh Local Tomato, Cucumber
with Balsamic.*

15.95

Dungeness Crab Louie

*Fresh Dungeness Crab, Chiffonade Romain Lettuce, Diced Tomato, Avocado,
Grilled Asparagus Tips, Over Medium Egg, and House Made Louie Dressing.*

16.95

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*

15.95

Frittata of the Day:

Open-Face Omelet

“Italian Frittata”

*Salami, Diced Tomatoes, Red Onion, Bell Peppers, Wild Mushroom
And Melted Provolone*

14.95

Sandwich of the Day:

“Turkey Sandwich”

*Thinly Sliced Roasted Turkey with Sliced Tomato, Onion,
Dill Pickles, Micro Greens, Swiss Cheese, and Avocado Aioli.*

Served on Sourdough Bread

16.95

The Jacksonville Inn Luncheon Menu

Appetizers

Bruschetta	11.95
<i>Toasted bread topped with Inn-made Pesto, fresh tomatoes, garlic, basil, and Parmesan cheese.</i>	
Crispy Calamari	14.95
<i>Served with chipotle chile aioli.</i>	
Shrimp Cocktail (GF)	9.95
<i>Bay shrimp served with cocktail sauce.</i>	
Prawn Cocktail (GF)	13.50
<i>Four large prawns served with cocktail sauce.</i>	
Blue Cheese Crème Brulee (GF w/mod)	17.95
<i>Prepared with the world-renowned Rogue Creamery Blue Cheese. Served with raspberry “caviar” and Pumpernickel toast points.</i>	

Salads

Jacksonville Inn Turkey Cobb Salad (GF)	15.95
<i>Roast turkey breast, fresh spinach, crumbled blue cheese, tomato, hard-boiled egg, peppered bacon, avocado, corn and blue cheese vinaigrette.</i>	
Santa Fe Chopped Chicken Salad (GF)	15.95
<i>Served with jicama, provolone cheese, salsa, grilled corn, and crispy corn tortilla strips.</i>	
Caesar Salad (GF w/mod)	9.95
<i>Served with shaved Parmesan and croutons. Add Oregon bay shrimp or chicken – 4.50</i>	
Fresh Pear and Walnut Salad (GF)	13.95
<i>Fresh pears, spicy walnuts, red grapes, and crumbled blue cheese with apple-walnut dressing.</i>	
Soup and Salad Combination	9.95
<i>Garden salad with lemon-herb dressing and soup of the day. Substitute side Pear and Walnut or side Caesar salad – 4.50</i>	

Specialties of the Inn

*Served with choice of soup or garden salad with lemon-herb dressing.
Substitute side Pear and Walnut or side Caesar salad – 4.50*

Grilled Mediterranean Chicken (GF)	17.95
<i>Grilled boneless chicken breast topped with marinated artichoke hearts, tomatoes, Kalamata olives, spinach and feta cheese</i>	
Grilled Salmon over Wilted Baby Spinach	17.95
<i>Sautéed mushrooms, vine-ripened tomatoes and Kalamata olives in a pesto cream sauce.</i>	
Fresh Petrale Sole (GF w/mod)	17.95
<i>Lightly breaded and sautéed. Served with dill beurre blanc sauce and wild rice pilaf.</i>	
Chicken Piccata (GF w/mods)	17.95

Boneless breast of chicken sautéed with mushrooms, capers, and Marsala wine.

Fish and Chips17.95

Wild Pacific Cod coated with beer batter. Served with Inn-made fries and tartar sauce.

GF ~ Gluten-Free GF w/mod ~ Gluten-Free with modifications

5.00 split plate charge.

Wireless Internet service available. Please refrain from using cell phones in Jacksonville Inn Dining Rooms

The Jacksonville Inn Luncheon Menu

Sandwiches

Served with your choice of one of the following: potato salad, French fries, soup, or garden salad with lemon-herb dressing.

California Chicken Sandwich13.95

Served on an English muffin with artichoke aioli, Swiss cheese, salsa and avocado.

Grilled Salmon Flatbread Sandwich.....14.95

Crispy fried onions, Inn-made tartar sauce, vine-ripened tomatoes, and shaved romaine lettuce.

Classic French Dip14.95

Served on a French roll with au jus..

****Jacksonville Inn Hamburger**.....13.95

Inn-ground beef served on a brioche roll with romaine lettuce, vine-ripened tomatoes, pickles, and red onion.

Add: Cheese - 1.00 Bacon - 1.00 Mushrooms - 1.00

Half-Sandwich of the Day and Cup of Soup or Garden Salad.....10.95

Pasta

Chicken and Roasted Garlic Pasta.....16.95

Boneless chicken, roasted garlic, fresh spinach, mushrooms, and tomatoes sautéed with pasta.

Dashiki Seafood Fettuccine.....17.95

Shrimp, salmon and halibut with locally foraged wild mushrooms, fresh garlic, onions and Thai basil in a smoked tomato-dashi broth.

Asian Stir Fry

Served over your choice of steamed jasmine rice or brown rice. Available Gluten-Free upon request.

Classic Chicken Stir Fry.....13.95

With fresh vegetables in a sesame-ginger sauce.

Mongolian Beef-Cashew Stir Fry14.95

With scallions, broccoli, and Chinese-cut onions.

Vegetarian Selections

Grilled Vegetable and Portobello Mushroom Flatbread Sandwich.....14.95

Herbed goat cheese and oven-dried Roma tomatoes.

Platon's Spanakopita.....18.95

Traditional Greek pastry of spinach, Feta cheese, peppered onions, eggs and dill in phyllo.

5.00 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.*

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Visa/MasterCard Gladly Accepted