

**BISTRO APPETIZERS**

- Bruschetta**.....**11.95**  
Toasted bread topped with Inn-made Pesto, fresh tomatoes, garlic, olives, basil, and Parmesan cheese.
- Hazelnut Prawns**.....**17.50**  
With a dill beurre blanc sauce.
- Crispy Calamari**.....**14.95**  
Served with chipotle chile aioli dipping sauce.
- Shrimp Cocktail (GF)**..... **9.95**  
Bay shrimp served with a cocktail sauce.
- Prawn Cocktail (GF)**.....**13.50**  
Four large prawns served with a cocktail sauce.
- Crab Cake**.....**13.95**  
Oregon Dungeness crab, black beans, corn, bell peppers, cilantro, red pepper coulis.
- Brussel Sprout Gratin**.....**13.95**  
Roasted Brussel sprouts, bacon, garlic, shallots, wine, and cream topped with Parmesan and toasted breadcrumbs.

- Blue Cheese Crème Brûlée**  
(GF w/mod)..... **17.95**  
Prepared with the world-renowned Rogue Creamery Blue Cheese. Served with raspberry “caviar” and Pumpernickel toast points.
- Spicy Asian Beef Spring Rolls**..... **15.50**  
Served with ginger dipping sauce.
- Sautéed Mushrooms (GF)**..... **14.95**  
Served with spinach and a Cabernet sauce.
- Sautéed Local Wild Mushrooms (GF)**.....**19.95**  
Served in a garlic white-wine sauce with fresh tomatoes
- Escargot (GF w/mod)** ..... **15.50**  
Baked in garlic butter and served with crostinis.
- Cheese Bread**..... **2.25**

**SALADS**

*Served with a basket of multi-grain and French baguette*

- CAESAR SALAD (GF w/mod)**.....**10.50**  
Served with shaved Parmesan and croutons.  
**Add: Oregon Bay Shrimp or Chicken – 4.50**
- SANTA FE CHOPPED CHICKEN SALAD (GF w/mod)** ..... **16.50**  
Served with pumpkin seeds, jicama, cheese, salsa, grilled corn, and corn tortillas.
- FRESH PEAR AND WALNUT SALAD (GF)**..... **15.50**  
Fresh pears, spicy walnuts, red grapes, and crumbled blue cheese with an apple-walnut dressing.

**Our Bistro dinners are served with your choice of Jacksonville Inn carrots or vegetable of the day, garlic mashed potatoes or rice pilaf, and traditional Jacksonville Inn salad with Inn-made Italian dressing or mixed baby greens with blue cheese vinaigrette. Jacksonville Inn Cheese Bread may be substituted for potatoes or rice for an additional 1.00 charge. Jacksonville Inn carrots are prepared with hazelnuts.**

**VEGETARIAN SELECTIONS**

- GARDEN VEGETABLE RISOTTO (GF)** ..... **16.95**  
Served with asparagus, spinach, sweet peas, radish, and fennel.
- PLATON’S SPANAKOPITA** ..... **18.95**  
Traditional Greek pastry of spinach, Feta cheese, peppered onions, eggs and dill in phyllo.

**BISTRO CLASSICS**

- \*\*BEEF KABOBS (GF)** ..... **18.95**  
Medallions of beef, mushrooms, red peppers, and zucchini.  
Add Béarnaise sauce or red wine demi-glace with whole grain mustard and mushrooms ~ 1.95
- \*\*SIRLOIN STEAK (GF)** ..... **20.95**  
Add Béarnaise sauce or red wine demi-glace with whole grain mustard and mushrooms ~ 1.95
- \*\*PRIME RIB OF BEEF (GF)**..... **22.95**
- \*\*GRILLED LAMB LOIN CHOPS (GF)**..... **26.95**  
Served with garden-fresh mint chimichurri.

**PASTA**

- SEAFOOD FETTUCCHINE..... 19.50**  
*Bay shrimp, fresh fish, sautéed mushrooms, tomatoes and spinach in a creamy herb-chardonnay sauce.*
- CLASSIC BEEF STROGANOFF ..... 17.50**  
*Prepared with mushrooms and sour cream demi-glace and served on a bed of egg noodles.*
- CHICKEN AND ROASTED GARLIC PASTA..... 17.50**  
*Boneless chicken, roasted garlic, fresh spinach, mushrooms, and tomatoes sautéed with pasta.*
- PASTA BOLOGNESE ..... 14.50**  
*Italian Penne pasta with Inn-made traditional meat sauce and fresh grated Parmesan cheese.*

**SEAFOOD**

- GRILLED SALMON..... 20.95**  
*Served with Inn-made roasted red pepper jam and crispy leeks.*
- FISH AND CHIPS..... 19.50**  
*Wild Pacific Cod coated with beer batter. Served with Inn-made fries and tartar sauce.*
- PETRALE SOLE (GF w/mods) ..... 20.95**  
*Lightly breaded and sautéed in butter or poached in white wine. Served with a dill beurre blanc sauce.*

**CHICKEN**

- CHICKEN PICCATA (GF w/mods) ..... 19.50**  
*Boneless breast of chicken sautéed with mushrooms, capers, and Marsala wine.*
- GRILLED MEDITERRANEAN CHICKEN (GF) ..... 19.50**  
*Grilled boneless breast of chicken topped with black olives, feta cheese, artichoke hearts, tomatoes, and spinach.*
- HAZELNUT CHICKEN WITH FRESH PEAR SAUCE..... 19.50**  
*Boneless breast of chicken breaded with hazelnuts, topped with a sauce of fresh pears and white wine.*
- CHICKEN LIVERS (GF) ..... 16.50**  
*Chicken livers sautéed with mushrooms, sage, Marsala wine, and cream.*

**SANDWICHES**

*Served with your choice of Jacksonville Inn carrots (Jacksonville Inn carrots are prepared with hazelnuts) or vegetable of the day; traditional Jacksonville Inn salad with house Italian dressing or mixed baby greens with blue cheese vinaigrette.*

- \*\*JACKSONVILLE INN HAMBURGER ..... 14.50**  
*Inn-ground beef served on a brioche roll with romaine lettuce, sliced tomatoes, pickles, red onion, and a side of fries.*  
**Add: Cheese - 1.00    Bacon - 1.00    Mushrooms – 1.00**

- FRENCH DIP ..... 15.50**  
*Prime Rib served on a French roll with Au Jus and a side of fries.*

*\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.*

**BAKED POTATO ~ 3.95    TWICE-BAKED POTATO ~ 3.95**

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

*All food on this menu is cooked to order. 7.00 split plate charge.*

**The Jacksonville Inn offers elegant off-site catering. Please see our web site at [www.jacksonvilleinn.com](http://www.jacksonvilleinn.com)  
Wireless Internet service available. Please refrain from using cell phones in the Jacksonville Inn's Dining Rooms.**

# ***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*