

Jacksonville Inn Luncheon Specials

June 12th - 15th

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

*Sautéed Tri Tip, Bell Peppers, Red Onion, Swiss Chard
With Cheddar Cheese*

14.95

Sandwich of the Day:

“Monte Cristo”

*Served with Ham, Swiss Cheese, Blackberry Jam,
on Texas Toast*

15.95

The Jacksonville Inn Luncheon Menu

Appetizers

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

Salads

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

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

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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 Sandwich **13.95**

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 Dip **14.95**

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 Fry **14.95**

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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