

Jacksonville Inn Dinner Specials

Heirloom Tomato Gazpacho

Fresh Basil Pesto, Fennel Salad with Root Chips

7.95

Caprese Tomato Tower

*Local and Organically Grown Golden and Red Heirloom Tomatoes Marinated Fresh Mozzarella,
Fresh Basil, Roasted Garlic, Red Shaved Onions and Grilled Crostini*

8.95

Entrées

Citrus-Miso Glazed Halibut Cheeks

with Saffron-Basmati Rice, Sautéed Bok Choy & Maitake Mushrooms

29.95

Pan-Seared Diver Scallops

on Micro Greens with Roasted Butternut Squash Puree with Huckleberry Cassis Reduction.

29.95

Chimichurri Sirloin Flat Steak

Grilled Sirloin Flat Steak Marinated in our Chimichurri Sauce

28.95

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

26.95

Duck a l'orange

Roasted Butternut Squash, Porcini-Potato Gratin, Grilled Broccolini

28.95

Ahi Tuna Duo

*Sushi-grade Ahi Tuna, Tuna Tartar, Soy Compressed Watermelon,
Cucumber-Watermelon Relish, Apple, Avocado, Cucumber Vegetable Roll, Jasmine Rice*

39.95

Rice Paper Wrapped Coho Salmon

Shrimp Fried Chili Rice, Grilled Zucchini, Rice Ginger Beurre Blanc, Fried Prawn

39.95

