

# ***Jacksonville Inn Luncheon Specials***

***Sep. 11<sup>th</sup> - 14<sup>th</sup>***

## ***Soup of the Day***

*Golden Tomato Gazpacho  
Fresh Basil Pesto, Fennel Salad with Root Chips*  
7.95

## ***Caprese Tomato Tower***

*Golden and Red Heirloom Tomatoes Marinated Fresh Mozzarella,  
Fresh Basil, Roasted Garlic, Olive Tapenade,  
Red Shaved Onions and Fennel Dusted Crostini*  
8.95

## ***Entrées***

### ***Ahi Tuna Niçoise***

*Fresh Grilled Ahi, served on a bed of Grilled Asparagus & Red Potato Salad with Kalamata Olives, Red  
Onions, Italian Parsley, in a Dijon Vinaigrette  
Accompanied with Cherry Tomatoes and Hardboiled Egg.*  
20.95

### ***Dungeness Crab Louie***

*Fresh Dungeness Crab, Chiffonade Romain Lettuce, Diced Tomato, Avocado,  
Grilled Asparagus Tips, Hard Boiled Egg, and House Made Louie Dressing.*  
18.95

### ***Frittata of the Day:***

*Bay Shrimp and Mushroom  
Succulent Bay Shrimp and Sautéed Mushrooms  
Topped with Swiss Cheese and Fresh Basil*  
16.95

### ***Sandwich of the Day:***

*Grilled Summer Cod  
Grilled Cod on a Toasted Ciabatta Roll  
With Dill Tartar, Poppy Seed Slaw and Crispy Buttermilk Onions*  
16.95

# The Jacksonville Inn Luncheon Menu

## Appetizers

<b>Bruschetta</b> .....	<b>12.50</b>
<i>Toasted bread topped with Inn-made Pesto, fresh tomatoes, garlic, basil, and Parmesan cheese.</i>	
<b>Crispy Calamari</b> .....	<b>15.95</b>
<i>Served with chipotle chile aioli.</i>	
<b>Shrimp Cocktail (GF)</b> .....	<b>10.95</b>
<i>Bay shrimp served with cocktail sauce.</i>	
<b>Prawn Cocktail (GF)</b> .....	<b>13.95</b>
<i>Four large prawns served with cocktail sauce.</i>	
<b>Blue Cheese Crème Brulee (GF w/mod)</b> .....	<b>18.95</b>
<i>Prepared with the world-renowned Rogue Creamery Blue Cheese. Served with raspberry "caviar" and Pumpernickel toast points.</i>	

## Salads

<b>Jacksonville Inn Turkey Cobb Salad (GF)</b> .....	<b>16.95</b>
<i>Roast turkey breast, fresh spinach, crumbled blue cheese, tomato, hard-boiled egg, peppered bacon, avocado, corn and blue cheese vinaigrette.</i>	
<b>Santa Fe Chopped Chicken Salad (GF)</b> .....	<b>16.95</b>
<i>Served with jicama, provolone cheese, salsa, grilled corn, and crispy corn tortilla strips.</i>	
<b>Caesar Salad (GF w/mod)</b> .....	<b>10.95</b>
<i>Served with shaved Parmesan and croutons. Add Oregon bay shrimp or chicken – 4.50</i>	
<b>Fresh Pear and Walnut Salad (GF)</b> .....	<b>14.95</b>
<i>Fresh pears, spicy walnuts, red grapes, and crumbled blue cheese with apple-walnut dressing.</i>	
<b>Soup and Salad Combination</b> .....	<b>10.95</b>
<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*

<b>Grilled Mediterranean Chicken (GF)</b> .....	<b>18.95</b>
<i>Grilled boneless chicken breast topped with marinated artichoke hearts, tomatoes, Kalamata olives, spinach and feta cheese</i>	
<b>Grilled Salmon over Wilted Baby Spinach</b> .....	<b>18.95</b>
<i>Sautéed mushrooms, vine-ripened tomatoes and Kalamata olives in a pesto cream sauce.</i>	
<b>Fresh Petrale Sole (GF w/mod)</b> .....	<b>18.95</b>
<i>Lightly breaded and sautéed. Served with dill beurre blanc sauce and wild rice pilaf.</i>	
<b>Chicken Piccata (GF w/mods)</b> .....	<b>18.95</b>
<i>Boneless breast of chicken sautéed with mushrooms, capers, and Marsala wine.</i>	
<b>Fish and Chips</b> .....	<b>18.95</b>
<i>Wild Pacific Cod coated with beer batter. Served with Inn-made fries and tartar sauce.</i>	

GF ~ Gluten-Free      GF w/mod ~ Gluten-Free with modifications  
7.00 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 Sandwich** .....15.95

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

**Grilled Salmon Flatbread Sandwich**.....16.95

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

**Classic French Dip** .....15.95

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**.....11.50

### Pasta

**Chicken and Roasted Garlic Pasta**.....17.95

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**.....15.95

With fresh vegetables in a sesame-ginger sauce.

**Mongolian Beef-Cashew Stir Fry** .....15.95

With scallions, broccoli, and Chinese-cut onions.

### Vegetarian Selections

**Grilled Vegetable and Portobello Mushroom Flatbread Sandwich**.....15.25

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.

7.00 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***