

Jacksonville INN

IN AN EFFORT TO OFFSET THE INCREASED COST RELATED TO THE COVID-19 PANDEMIC, THE JACKSONVILLE INN IS ADDING A 6% SURCHARGE TO ALL RESTAURANT SALES.

THIS IS ONLY TEMPORARY AND IT WILL ENSURE OUR ABILITY TO STAY OPEN DURING THESE DIFFICULT TIMES.

THANK YOU FOR UNDERSTANDING.

BISTRO

APPETIZERS

Spicy Asian Beef Spring Rolls.....15.95
Served with ginger dipping sauce.

Bruschetta.....12.95
Toasted bread topped with Inn-made Pesto, fresh tomatoes, garlic, olives, basil, and Parmesan cheese.

Hazelnut Prawn..... 17.95
With a dill beurre blanc sauce.

Crispy Calamari..... 16.95
Served with chipotle chile aioli dipping sauce

Prawn Cocktail (GF)..... 14.95
Four large prawns served with a cocktail sauce

Crab Cake.....14.95
Oregon Dungeness crab, black beans, corn, bell peppers, cilantro, red pepper coulis

Sautéed Local Wild Mushrooms (GF)..... 21.95
Served in a garlic white-wine sauce with fresh tomatoes

Escargot (GF w/mod)..... 16.95
Baked in garlic butter and served with crostinis.

Blue Cheese Crème Brûlée(GF w/mod.....) 19.95
Prepared with the world-renowned Rogue Creamery Blue Cheese. Served with raspberry "caviar" and Pumpernickel toast points.

Sautéed Mushrooms(GF)..... 16.95
Served with spinach and a cabernet sauce.

Soup of the Day..... 7.95
Chef's Selection.

SALADS

Served with a basket of multi-grain and French baguette

CAESAR SALAD (GF w/mod)..... 11.50
Served with shaved Parmesan and croutons.
Add: Oregon Bay Shrimp or Chicken – 4.50

FRESH PEAR AND WALNUT SALAD (GF).....15.95
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 and a basket of fresh bread.

*Jacksonville Inn carrots are prepared with hazelnuts.

SANDWICHES

JACKSONVILLE INN HAMBURGER 13.95
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.

VEGETARIAN SELECTIONS

VEGETARIAN BURGER-BEYOND BEEF..... 13.95

GARDEN VEGETABLE RISOTTO (GF) 17.95
Served with asparagus, spinach, sweet peas, radish, and fennel.

EGGPLANT LASAGNA..... 17.95
Roasted eggplant, zucchini, tomato, pesto, parmesan, and kalamata olive tapenade. Served with risotto and red pepper coulis.

BISTRO CLASSICS

SIRLOIN STEAK (GF) 21.95
Add Béarnaise sauce or red wine demi-glace with whole grain mustard and mushrooms ~ 1.95

PRIME RIB OF BEEF (GF)..... 23.95

PASTA

SEAFOOD FETTUCINE..... 19.95
Bay shrimp, fresh fish, sautéed mushrooms, tomatoes and spinach in a creamy herb-chardonnay sauce.

CLASSIC BEEF STROGANOFF 17.95
Prepared with mushrooms and sour cream demi-glace and served on a bed of egg noodles.

PASTA BOLOGNESE 14.95
Italian Penne pasta with Inn-made traditional meat sauce and fresh grated Parmesan cheese.

SEAFOOD

GRILLED SALMON..... 21.95
Served with Inn-made Soba 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.

RAINBOW TROUT.....17.95
Parmesan-Crusted Fresh Trout Baked with our Garden-Fresh Herbs

CHICKEN

CHICKEN PICCATA (GF w/mods) 19.95
Boneless breast of chicken sautéed with mushrooms, capers, and Marsala wine.

HAZELNUT CHICKEN WITH FRESH PEAR SAUCE..... 19.95
Boneless breast of chicken breaded with hazelnuts, topped with a sauce of fresh pears and white wine.

CHICKEN LIVERS (GF) 16.95
Chicken livers sautéed with mushrooms, sage, Marsala wine, and cream.

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 ~ 4.50
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