

# BISTRO

## APPETIZERS

**Spicy Asian Beef Spring Rolls**.....16.95

Served with ginger dipping sauce.

**Bruschetta**.....13.95

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

**Hazelnut Prawn**..... 18.95

With a dill beurre blanc sauce.

**Prawn Cocktail (GF)**..... 16.95

Four large prawns served with a cocktail sauce

**Crispy Calamari**..... 17.95

Served with chipotle Chile aioli dipping sauce

**Crab Cake**.....15.95

Oregon Dungeness crab, black beans, corn, bell peppers, cilantro, and red pepper coulis

**Sautéed Local Wild Mushrooms (GF)**..... 23.95

Served in a garlic white-wine sauce with fresh tomatoes.

**Sautéed Dinner Mushrooms (GF)**..... 18.95

Served with spinach and a cabernet sauce.

**Escargot (GF w/mod)** .....17.95

Baked in garlic butter and served with crostini's.

**Blue Cheese Crème Brûlée (GF w/mod)**.....21.95

Prepared with the world-renowned Rogue Creamery Blue Cheese. Served with raspberry "caviar" and Pumpernickel toast points.

**Soup of the Day**.....8.95

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**..... 14.95

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**.....15.95

Prime Rib served on a French roll with Au Jus and a side of fries.

## VEGETARIAN SELECTIONS

**VEGETARIAN BURGER-BEYOND BEEF**..... 14.95

**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)**.....22.95  
*ADD: Bearnaise sauce or red wine demi-glace with white grain mustard and mushrooms – 1.95*

**PRIME RIB OF BEEF**.....25.95

**PASTA**

**SEAFOOD FETTUCCINE**.....21.00  
*Bay shrimp, fresh fish, sautéed mushrooms, tomatoes and spinach in a creamy herb-chardonnay sauce.*

**PASTA BOLOGNESE**.....15.95  
*Italian Penne pasta with Inn-made traditional meat sauce and fresh grated Parmesan cheese.*

**CLASSIC BEEF STROGANOFF**..... 18.95  
*Prepared with mushrooms and sour cream demi-glace and served on a bed of egg noodles.*

**SEAFOOD**

**GRILLED SALMON**.....22.95  
*Served with Inn-made Soba Sauce*

**PETROLE SOLE (GF w/mods)**.....21.95  
*Lightly breaded and sautéed in butter or poached in white wine. Served with a dill beurre blanc sauce.*

**RAINBOW TROUT**.....18.95  
*Parmesan-Crusted Fresh Trout Baked with our Garden-Fresh Herbs*

**CHICKEN**

**CHICKEN PICCATA (GF w/mods)**.....21.00  
*Boneless breast of chicken sautéed with mushrooms, capers, and white wine.*

**HAZELNUT CHICKEN WITH FRESH PEAR SAUCE**.....21.00  
*Boneless breast of chicken breaded with hazelnuts, topped with a sauce of fresh pears and white wine.*

**CHICKEN LIVERS (GF)**.....17.95  
*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](http://www.jacksonvilleinn.com)**