

Jacksonville INN

DINNER MENU

APPETIZERS

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

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

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

Hazelnut Prawns*.....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

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

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.

SOUPS AND SALADS

Fresh Pear and Walnut Salad (GF)*..... 9.95
Fresh pears, spicy walnuts, red grapes, and crumbled blue cheese with an apple-walnut dressing

Caesar Salad (GF w/mod)*9.95
Served with shaved Parmesan cheese and croutons.

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

ENTREES

All entrées are served with our traditional Jacksonville Inn salad, prepared with shredded romaine and Inn-made Italian dressing or mixed baby greens with blue cheese vinaigrette, Chef's choice vegetables and a basket of fresh bread.

Eggplant Lasagna..... 25.95
Roasted eggplant, zucchini, tomato, pesto, parmesan, and kalamata olive tapenade. Served with risotto and red pepper coulis.

Parmesan-Crusted Pacific Halibut.....35.95
Served with creamy lemon risotto and dill beurre blanc.

Petrale Sole*(GF w/mod)..... 29.95
Lightly breaded and sautéed, or poached in white wine. Served with dill beurre blanc sauce.

Grilled Citrus Glazed Salmon..... 35.95
With Ginger Pineapple Salsa

Stuffed Hazelnut Chicken	29.95
<i>Stuffed with apples and cream cheese and served with an apple cider sauce.</i>	
Jacksonville Inn Marinated Grilled Chicken(GF)	27.95
<i>Marinated in our secret recipe and served in a sun-dried tomato-Chardonnay cream sauce with mushrooms and balsamic-grilled tomatoes.</i>	
New York Steak (GF)	37.95
<i>Add Béarnaise sauce or red wine demi-glace with whole grain mustard and mushrooms ~ 1.95</i>	
New York Pepper Steak (GF)	39.95
<i>Pan-braised with brandy, mushrooms, herbs, Dijon mustard, and cream.</i>	
Filet Mignon (GF)	39.95
<i>Add Béarnaise sauce or red wine demi-glace with whole grain mustard and mushrooms ~ 1.95</i>	
Filet Mignon Portobella Pepper Steak(GF)	43.95
<i>Marinated with crushed black pepper, red wine sauce, fresh herbs, cream, and grilled Portobella mushrooms.</i>	
Prime Rib of Beef Au Jus -- The House Specialty (GF w/mod)	
English Cut	35.95
Jacksonville Inn Cut	41.95

Baked Potato	3.95
Twice Baked Potato	4.50

Jacksonville Inn Dessert Tray is presented following entree.

*GF ~ Gluten-Free GF w/mod ~ Gluten-Free with modifications
* Portions for children under 12 years of age available on these entrees at half price.
9.00 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.

VISA/MASTERCARD GLADLY ACCEPTED

Gift Certificates Available

*The Jacksonville Inn has served three U.S. Presidents and provided lodging for a U.S. President and First Lady.
The Inn has eight luxurious hotel rooms and four beautifully appointed cottages.
Our retail wine shop has been recognized as one of the top fifty in America by GQ Magazine
and stocks over 2000 wines.*