

CERVEZA JACK'S™ *Gaslamp*

MENU

RESTAURANT WEEK | SEPT 24 - OCT 1 | \$40.00 PER PERSON

FIRST COURSE - PLEASE CHOOSE ONE -

FRIED GREEN TOMATOES panko crusted & flash fried, heirloom cherry tomato & basil salad, vadouvan aioli

BLACKENED SHRIMP sautéed, served with herbed buttermilk ranch dressing

BUTTERLEAF SALAD candied walnuts, point Reyes bleu cheese, red onion, basil buttermilk dressing

SECOND COURSE - PLEASE CHOOSE ONE -

LITTLE NECK CLAMS andouille sausage, caramelized shallots, garlic, grilled ciabatta

FISH & CHIPS local rockfish, crispy fries, tartar sauce, malt vinegar, lemon

FRIED CHICKEN SANDWICH buttermilk brined & breaded chicken thigh, nashville spiced, pimiento cheese, bread & butter pickles, buttermilk ranch, bread & cie gourmet bun

SHRIMP & GRITS blackened shrimp, cheddar grits, blistered cherry tomatoes, lacinato kale, lemon (+\$10)

PRIME FLAT IRON STEAK crispy yukon gold potatoes, roasted garlic, grilled scallions, peppercorn jus (+\$12)

THIRD COURSE - PLEASE CHOOSE ONE -

Sweets

BANANA PUDDING

vanilla pudding, sliced bananas, vanilla wafer cookies

BROWNIE SUNDAE

brownies, walnuts, vanilla ice cream, chocolate sauce

ONE SDRW FULL COURSE PLATING PER PERSON.

(GF) GLUTEN FREE ITEM. BECAUSE PRODUCTS WITH GLUTEN ARE MADE IN THIS FACILITY, GLUTEN FREE ITEMS MAY BE SUBJECT TO SOME CROSS-CONTAMINATION.

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY AS CONTACT WITH ALLERGENS SUCH AS PEANUTS, TREE NUTS, WHEAT, EGGS, MILK, SESAME IS POSSIBLE IN OUR ESTABLISHMENT. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

NO LOCAL / INDUSTRY OR OTHER PROMOTIONAL DISCOUNTS APPLY. TAX & GRATUITY NOT INCLUDED.

ALL GUEST CHECKS WILL HAVE A 4% SURCHARGE TO HELP OFFSET INCREASED COSTS. THIS IS NOT A GRATUITY. THANK YOU!