



The Original Restaurant Week

September 14th through September 19th

\$26.09

Three Course Dinner

Course One

Jumbo Shrimp Cocktail

Three Tiger Shrimp Cocktail

Boursin Bruschetta

Tomato Cucumber Salsa

Camelot Chicken

Coconut Encrusted Chicken

Spinach & Artichoke Dip

Warm Spread with Garlic Crostinis

Course Three

Filet Mignon

6oz. Filet with Demi-Glace

Pork Chop Au Pivvre

Peppercorn Encrusted

Bourbon Salmon

Baked with Bourbon Maple Butter

Morel Scallops

Madeira Shallot Reduction

Course Two

Jaguar Salad

Garden Salad with Your Choice of Dressing

Julius Caesar

Crisp Romaine, Croutons, Tangy Caesar

Chop Salad

Steakhouse Chop with Ranch Dressing

Lobster Bisque

Intense Lobster Essence with Lobster Garni

Add Dessert Feature \$6

Crème Brulee

Caramelized Vanilla Custard

Peanut Butter & Fudge Gelato

Peanut Butter & Fudge Folded Throughout

Triple Chocolate Mousse Cake

Light, Dark & White Chocolate

Blackberry Zinfandel Sorbetto

Berries Folded Throughout

Wine Features

Frei Brothers Chardonnay

Sonoma County, CA⁰⁶

\$6/24

Ghost Pines "Winemakers Blend" Merlot

Napa/Sonoma County, CA⁰⁵

\$6/24

Louis Martini Cabernet Sauvignon

Sonoma County, CA⁰⁶

\$6/24



Michelle Brown
Executive Chef
Jag's Steak & Seafood