



DINNER MENU | served nightly until 10pm

BITES & SMALL PLATES

Jalapeño Deviled Egg 12

togarashi, chives

Chicken Skins 10

green goddess sauce

Fried Mac & Cheese 12

truffle aioli

Blistered Shishito Peppers 12

spicy mayo, togarashi

Roasted Olives 11

garlic, lemon, thyme

Fried Green Tomatoes 12

garlic spicy dijonaise

Maryland Lump Crab Dip 19

artichoke, basil, pesto, crostini

Grilled Peach Bruschetta 16

honey ricotta, cherry tomato, balsamic

Ham & Buttermilk Biscuits 17

pimento cheese & seasonal jams

Steak Tartare 15

quail egg yolk, mixed greens

Crispy Pork Belly 19

sunflower romesco, bacon vinaigrette, arugula, long hot pepper relish

SEAFOOD

Classic Shrimp Cocktail 18

lemon, cocktail sauce

Fried R.I. Calamari 18

arugula, fried peppers, caper aioli

Shrimp Ceviche 18

poblano tomatillo lime crema, red onion, cucumber, jalapeño, green apple, plantain chips

Blackened Tuna 20

cucumber, toasted sesame, wasabi aioli, watermelon radish

Fried Scallops 26

lemon caper aioli, house fries

Chilled Lobster Roll 28

celery, lemon, mayo served with fries

SALADS

Mixed Berry Salad 16

mixed greens, house balsamic vinaigrette, strawberry, blueberry, cucumber, spiced pepitas, chevre

Chopped Salad 14

bacon, cucumber, sunflower seed smoked corn, tomato, deviled egg, fancy ranch
add blackened grilled chicken +12

Heirloom Tomato Salad 14

Lancaster heirloom tomatoes, cucumber, heart of palm, lemon, crispy chickpea, olive oil, chives

CLASSICS

Big Jack Burger 24

(+2 Impossible Patty)

bacon, pimento cheese, shallots, shredded lettuce, aioli, pickles served with fries

Bison Burger 25

horseradish mayo, pickled fresno chiles, pickles, served with fries

Cavatelli Pasta 26

beurre blanc, cherry tomato, corn, asparagus, parmigiano reggiano

Crispy Whole Red Snapper 59

Pernod citrus crème, bitter greens with balsamic vinaigrette, crispy capers

140Z Roseda Farms

New York Strip Steak 49

Steak Supplements:

fried shallots 3 | maître d'hôtel butter 3
grilled shrimp 12 | fried scallops 22

SIDES

Salt & Vinegar Fried Brussels Sprouts 8

Grilled Asparagus 12

sunflower seed romesco, lemon zest

Twice Baked Potato 8

chives or load it up +5
(sour cream, cheese & bacon)

Smoked Corn Maque Choux 9

cajun poix, cream, blackened seasoning

Rustic Dinner Rolls 9

roasted poblano butter

Recovery Surcharge

Jack Rose has been operating with immense cost of business increases. Post-pandemic deficits, labor/employee benefit increases & supply chain shortages have unfortunately resulted in the need to include a 4% recovery surcharge on allchecks. It is our hope that this is a temporary policy. Thank you for your patronage!