



Dine Around 2020

\$35 per guest

1st Course

Fried Bocconcini Cheese

italian herb breading, jacks tomato sauce, crushed basil

Hand Cut Fries

house salt & dips

Meatballs

two rivers blend of beef & pork, jacks tomato sauce, crushed basil, goat gouda

Gnocchi

sage brown butter, crisped prosciutto, pecorino, fresh herbs

Charred Broccolini

spicy pecans, toasted hemp hearts, peashoot – honey cream

Okanagan Hot Fried Chicken

jacks hot sauce, pickles, citrus creamy slaw

Caprese Salad

cherry tomatoes, fior di latte, basil, arugula, olive oil, lemon salt

Kale Caesar

herb crumb, goat gouda, bacon bits

2nd Course

Blackened Chicken Pasta

sundried tomatoes, local goat feta, fresh herbs, artichoke cream

Truffle Mac & Cheese

truffle gouda, herb crumb, bacon, white wine cream

Margherittaville

crushed basil, jacks pizza sauce, fior di latte

Walk This Way

roasted cauliflower, truffle gouda, apple slaw, rosemary granola, garlic lemon cream

Double Trouble

double smoked bacon, chopped kale, cherry tomatoes, garlic lemon cream, goat gouda, fresh herbs

Pizza for the People

local chef created pizza (ask your server about our daily feature)

Barry Manilow

mozzarella, fior di latte, gorgonzola, pecorino, lemon-honey, cracked pepper

Frank & Dino

jacks pizza sauce, chorizo cotto, pears, fior di latte, arugula, goat gouda, balsamic

Crazy Train

jacks pizza sauce, elk salami, nduja, smoked bacon, herb feta, fresh oregano

3rd Course

Jack's Choice Dessert

ask your server about our daily feature

(dine around menu price does not include tax & gratuity)