



JAG'S STEAK & SEAFOOD

\$56 | Dinner

First Course

Choice of one

Camelot Chicken

coconut encrusted chicken tenders, coconut
honey mustard

Fire & Ice Shrimp

two sweet and tender shrimp immersed
in fiery cocktail sauce

Whipped Honey Ricotta

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savory cherry compote, brown butter almonds,
green onion, balsamic reduction, focaccia

Second Course

Choice of one

Black Truffle Caesar Salad

italian kale blend, radicchio, red onion, parmesan
crisp, aged grana padano, lemon herb breadcrumbs,
black truffle caesar dressing

Cranberry Walnut Salad

fresh spinach, apples, raisins, candied walnuts, red
onion, danish bleu cheese, red wine vinaigrette

Butternut Squash Bisque

burnt honey creme fraiche, fried sage

Third Course

Choice of one

Filet Mignon

5oz filet mignon with roasted garlic & cremini mushroom
demi-glace, garlic mashed potatoes and asparagus
upgrade to an 8oz Filet for \$25

Hazelnut Halibut

hazelnut encrusted halibut, white chocolate beurre
blanc, garlic mashed potatoes, steamed asparagus

Duck Confit

parsnip fennel puree, glazed brussels sprouts,
red currant herb jus

Wild Mushroom Pappardelle

local mushrooms, marsala wine, cream,
porcini butter, parmesan, egg noodles



SCAN ME



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**\$1 from each meal goes
to Cincinnati Children's**