

STARTERS

Fried Green Tomato Napoleon buttermilk soaked fried green tomatoes, candied bacon and Cajun remoulade, served with a green onion relish	8
Baked Brie imported brie wrapped in puff pastry, finished with almonds and raspberry coulis, served with assorted crackers	8
Crispy Calamari flash - fried calamari, pepperoncini pieces and zucchini strips, served with housemade marinara and Texas Pete aioli	9
Bang, Bang Shrimp flash - fried large shrimp tossed in sweet Thai chili aioli	10

Ducktrap Smoked Salmon* premium Atlantic salmon, cold - smoked, served with shaved red onion, capers, cream cheese rosettes and cucumber dill sauce, finished with warm crostinis	12
Jumbo Lump Crab Cakes premium jumbo lump crab meat, panko bread crumbs, mayonnaise, onions, peppers and bay seasoning, topped with sweet corn relish and a side of remoulade	12
Housemade 3 Pepper Pimento Cheese classic warm pimento cheese with a touch of spice, served with fresh cooked flatbreads	8

Pork Dumpling in Asian scented Broth Pork and vegetable filled wontons with ginger- soy chicken broth, mushrooms, cabbage and scallions	8
Seared Ahi Tuna* sesame- crusted ahi tuna, lightly seared, served with seaweed salad, wasabi and soy sauce	12
Spinach & Artichoke Dip fresh spinach, artichokes, cream cheese, parmesan cheese, white wine, caramelized onions and garlic, served with fresh cooked flatbreads	8

SOUP & GREENS

Chef Selected Soup of the Day cup bowl	5 7
French Onion classically prepared with three- cheese gratin	8
Caesar Salad crisp romaine, parmesan, caesar dressing, and croutons	5/8
House Salad (small or large) mixed greens, grape tomatoes, English cucumber, shaved red onions and julienne carrots	4/7
Iceberg Wedge (small or large) fresh cut wedge topped with chopped bacon, crumbled bleu cheese, diced tomatoes, shaved red onion, and finished with bleu cheese dressing	5/9

Mediterranean Salad romaine and kale, feta, olives, roasted peppers, chick peas, cucumber, tomato and sunflower seeds, with balsamic vinaigrette	11
Grilled Chicken Taco Salad spicy ranch tossed mesclun salad, avocado, corn and bean salsa, tomato, cheddar, and tortilla strips <i>sub Fajitas steak</i>	15 19
Spinach Arugula Salad (small or large) fresh spinach, arugula, candied pecans, crumbled feta cheese, shaved red onion and julienne carrots, finished with housemade signature dressing	7/10

DRESSINGS Buttermilk Ranch • Balsamic (House) Ginger Scallion • Honey Mustard • 1000 Island Blue Cheese • Cranberry Champagne Vinaigrette Fat-Free Raspberry Vinaigrette Signature Sweet Vidalia Onion Vinaigrette	
SALAD ADDITIONS Grilled/Blackened Chicken Crab Cake Seared Ahi Tuna* 6 oz. Filet Mignon* Smoked/Grilled/Blackened Salmon Grilled or Blackened Shrimp Scallops	+4 +9 +10 +12 +8 +8 +11

ENTRÉES

Pan Roasted Duck Breast served with sweet potato casserole, wilted baby kale and caramelized orange- cherry sauce	28
Blackened Mahi with Crawfish Bisque lightly spiced and seared mahi with crawfish bisque on rice and asparagus	26
Fish & Chips fresh cod loin, dipped in housemade beer batter and flash- fried, served with housemade potato chips, cole slaw, tarter or cocktail sauce	18
Veal Oscar sautéed veal cutlet, asparagus, jumbo lump crabmeat and tarragon- chive beurre blanc with mashed potatoes	31

Chicken Sorrentino springer mountain chicken breast, thin slices of eggplant and cured ham with melted mozzarella, seared polenta and Marsala- tomato pan sauce	20
Seared Atlantic Sea Scallops New Bedford Scallops, roasted grape tomatoes, scallions and sweet corn with creamy risotto and citrus garlic butter	28
Caribbean Grilled Shrimp large gulf shrimp, flame- grilled, topped with a housemade pineapple salsa and finished with mango mojo vinaigrette, served with rice, and grilled asparagus	20

Blackened Chicken Pasta blackened chicken breast, fresh spinach, minced garlic, diced tomato, chopped bacon, cream and parmesan cheese, tossed with fettuccine <i>sub shrimp</i>	19 22
Shrimp & Grits large gulf shrimp, andouille sausage, white wine, sautéed bell peppers and onions, served over housemade cheese grits with Cajun cream	22
Jeffrey's Signature Salmon* fresh Atlantic salmon, flame- grilled and topped with an Asian- inspired sauce, served with rice and grilled asparagus	22

GRILL

Grilled or Pittsburgh-style • all steaks are aged a minimum of 21 days and served with grilled asparagus and one side item Bordelaise or herb butter may be added to any selection.

12 oz Bone-in Pork Chop marinated in soy sauce, molasses, pickled ginger and crushed red pepper, crusted with fresh ground coffee and flame- grilled, finished with eastern barbecue sauce	22	14 oz. NY Strip*	30
Braised Short Ribs "Osso Buco" Style beef short ribs braised in demi glace, cabernet wine, fresh thyme and roasted garlic	26	18 oz. Angus Beef Ribeye*	35
Seared Beef Medallions* topped with bleu cheese gratin, crumbled bacon and bordelaise	20	6 oz. Filet Mignon*	24
		9 oz. Filet Mignon*	29
		Danish Baby Back Ribs imported baby back ribs, house smoked, topped with barbecue sauce and served with french fries and cole slaw <i>1/2 rack</i>	22 17



JEFFREY'S
RESTAURANT

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ABOUT GOOD FOOD & GOOD TIMES

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www.jeffreyslkn.com

Hours of Operation:

MON - FRI SAT SUN
11AM - 10PM 4:30PM - 10PM 4:30PM - 9PM

Bar open until...

SOUTHERN SIDES

baked potato / risotto du jour / sweet potato casserole / rice /
baked mac & cheese topped with chopped bacon / grilled asparagus / sautéed spinach /
chef's seasonal vegetable / mashed potatoes / braised marsala mushrooms / fries *4 each*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Not all ingredients are listed on our menu so please inform your server of any food allergies. Gluten-free pasta available. Split plate fee \$5. For parties of 6 or more, 20% gratuity may be added.

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