

# 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

## Bang, Bang Shrimp

flash-fried shrimp tossed in sweet Thai chili aioli

10

## Crispy Calamari

flash-fried calamari, pepperoncini pieces and zucchini strips, served with housemade marinara and Texas Pete aioli

10

## Ducktrap Smoked Salmon\*

premium Atlantic salmon, cold-smoked, served with shaved red onion, capers, chive, cream cheese rosettes and cucumber dill sauce, finished with warm crostinis

12

## Housemade 3 Pepper Pimento Cheese

classic warm pimento cheese with a touch of spice, served with fresh cooked flatbreads

8

## Spinach & Artichoke Dip

fresh spinach, artichokes, cream cheese, parmesan cheese, white wine, caramelized onions and garlic, served with fresh cooked flatbreads

8

# SOUPS & GREENS

## Chef Selected Soup of the Day

cup 5  
bowl 7

## French Onion

classically prepared with three-cheese gratin 8

## Caesar Salad (small or large)

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 mesculin salad, avocado, tomato, cheddar, corn, and bean salsa and tortilla strips. 15

sub fajita steak 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

## Honey Almond Chicken Salad

grilled chicken, dried cranberries, almonds, honey, mayo, onions and celery, served with mixed greens, seasonal fruit and chef selected muffin 11

## SALAD ADDITIONS

Grilled/Blackened Chicken +4

Crab Cake +9

Seared Ahi Tuna\* +10

6 oz. filet\* +12

Smoked/Grilled/Blackened Salmon +8

Grilled or Blackened Shrimp +8

Scallops +11

## DRESSINGS

Buttermilk Ranch • Balsamic (House)  
Ginger Scallion • Honey Mustard • 1000 Island  
Bleu Cheese • Cranberry Champagne Vinaigrette  
Fat-Free Raspberry Vinaigrette  
Signature Sweet Vidalia Onion Vinaigrette

# SOUTHERN SIDES

sweet potato casserole / sweet yellow corn / mac & cheese / green beans / fries /  
mashed potatoes / fried yellow squash / chef selected vegetable / housemade potato salad /  
potato chips / rice / sweet potato fries / seasonal fruit

4 each

JEFFREY'S RESTAURANT IS PASSIONATE ABOUT  
GOOD FOOD & GOOD TIMES.



LEARN MORE AT:

[www.jeffreyslkn.com](http://www.jeffreyslkn.com)

Hours of Operation:

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

Bar open until...

# HANDHELDS

each served with choice of one side

## Blackened Mahi Mahi

pan-seared Atlantic mahi, topped with housemade remoulade, finished with lettuce and tomato, served on a toasted kaiser 12

## Philly Cheese Steak

shaved prime rib, grilled onions and red peppers with melted Wisconsin sharp cheddar on a toasted hoagie roll. 12

## Grilled Chicken Pita

flame-grilled chicken breast tossed with diced tomatoes, diced red onion, chopped bacon, shredded lettuce and ranch dressing, served in a warm pita 11

## Jeffrey's Burger\*

flame-grilled sirloin burger, topped with a fried onion ring and housemade pimento cheese, lettuce and tomato on a toasted kaiser 12

## Blackened Chicken Sandwich

blackened chicken breast, bacon and melted bleu cheese on a toasted kaiser roll, with red onion, lettuce and tomato. 11

## Seared Tuna Wrap\*

seared rare tuna, ginger-sesame dressing, mixed greens, cabbage, carrot and cucumber with wasabi creme. 15

## Honey Almond Chicken Salad Croissant

grilled chicken, dried cranberries, almonds, honey, mayo, onions and celery, topped with lettuce and tomatoes, served on a croissant 10

## Grilled Bacon Cheeseburger\*

flame-grilled sirloin burger topped with cheddar cheese, smoked bacon, lettuce and tomato, served on a toasted kaiser 10

## Signature Reuben

stout beer-braised corned beef brisket, rendered red cabbage, swiss cheese and 1000 island, served on toasted rye bread 11

## Grilled Portabello

Italian marinated portabello, sliced avocado, roasted red peppers, parmesan and havarti cheese, finished with lettuce and tomato, served on a toasted kaiser 10

## Classic Bacon Club

roasted turkey, shaved ham, havarti cheese, smoked bacon and basil aioli, finished with lettuce and tomato, served on toasted wheat berry bread 10

# Signatures

## Fish & Chips

fresh cod loin, dipped in housemade beer batter and flash fried, served with housemade potato chips, cole slaw, tartar or cocktail sauce 12

## Shrimp & Grits

large gulf shrimp, andouille sausage, white wine, sautéed bell peppers and onions, served over housemade cheese grits topped with Cajun cream 15

## Blackened Chicken Pasta

blackened chicken breast, fresh spinach, minced garlic, diced tomato, chopped bacon, cream and parmesan cheese, tossed with fettucine 14

## 6 oz. Petite Filet\*

perfectly seasoned and cooked to specified temperature, served with chef selected vegetable and choice of one side; *try something new, add bordelaise* 22

## Chef Selected Housemade Quiche

served with cup of soup or house/caesar salad 11

# CHEF'S WEEKLY FEATURES

served with two sides 11 each

## monday

southern-style fried chicken with milk gravy

## tuesday

baked lasagna noodles with beef, italian sausage and mozzarella

## wednesday

savory meatloaf with tomato glaze

## thursday

roasted turkey with cornbread stuffing and cranberry sauce

## friday

chef selected fish tacos

# SOUTHERN SIDES

sweet potato casserole / sweet yellow corn /

mac & cheese / green beans / fries /

mashed potatoes / fried yellow squash /

chef selected vegetable / housemade potato salad /

potato chips / rice / sweet potato fries /

seasonal fruit 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.



**JEFFREY'S**  
RESTAURANT