

# STARTERS

## Fried Green Tomato Napoleon

buttermilk soaked fried green tomatoes, candied bacon and Cajun remoulade, served with a green onion relish

8

## Baked Brie in Puff Pastry

with toasted almonds and raspberry sauce

8

## Crispy Calamari

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

10

## Warm Buffalo Chicken Pimento Dip

with crispy flat bread crackers

8.5

## Spinach & Artichoke Dip

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

8

## Bang, Bang Shrimp

flash-fried shrimp tossed in sweet Thai chili aioli

10

# 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 6/10

## California Cobb Salad

diced chicken, bacon, tomato, egg, avocado and crumbled bleu cheese on crisp romaine 15

## 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 (sub tuna egg salad) 12

## SALAD ADDITIONS

Grilled/Blackened Chicken +5  
Crab Cake +9  
Seared Ahi Tuna\* +10  
6 oz. filet\* +12  
Grilled or 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 / smoked Gouda and truffle mac & cheese / green beans / fries / mashed potatoes / fried yellow squash / chef selected vegetable / housemade potato salad / wild rice blend / 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  
add sub pretzel roll .50

## Blackened Mahi Mahi 12.5

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

## Three Pepper Cheese Steak 12.5

shaved prime rib with mild banana peppers, onions, sweet red peppers and pepper jack cheese

## Seared Salmon On A Toasted Pita 12

with Tzatziki sauce, shredded lettuce and tomato

## Jeffrey's Burger\* 12.5

flame-grilled 8 oz. sirloin burger topped with crispy onions, smoked Gouda and BBQ sauce, lettuce, tomato on a toasted pretzel roll

## Fried Chicken Sandwich 11.5

crispy breast on a toasted kaiser with coleslaw, Swiss, seasoned mayonnaise, lettuce, tomato and pickle chips

## Tuna Melt 12

open faced tuna egg salad on a English muffin with tomato and melted cheddar cheese

## Honey Almond Chicken Salad Croissant 12

grilled chicken, dried cranberries, almonds, honey, mayo, onions and celery, topped with lettuce and tomatoes, served on a croissant (sub tuna egg salad)

## Grilled Bacon Cheeseburger\* 11.5

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

## Signature Reuben 12

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

## Grilled Portabella and Vegetable Wrap 11.5

grilled summer vegetables. fresh spinach, balsamic dressing and crispy onions

## Bacon Club 12.5

pastrami, turkey and Swiss on toasted wheat berry bread with lettuce, tomato, bacon and a side of Dijon mayonnaise

## Crispy Fried Grouper Sandwich 14

grouper filet with cheddar, key lime tartar sauce, lettuce and tomato

## Signatures

## Fish & Chips 14

fresh cod loin, dipped in housemade beer batter and flash fried, served with french fries, cole slaw, key lime tartar, or, cocktail sauce

## Shrimp & Grits 16

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

## Blackened Chicken Pasta 15

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

## 6 oz. Petite Filet\* 22

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

## Chef Selected Housemade Quiche 12

served with cup of soup or house/caesar salad

## Mama Frances Spaghetti 14

## CHEF'S WEEKLY FEATURES

served with two sides 12 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

\*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

