

STARTERS

Fried Green Tomato Napoleon

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

8.5

Baked Brie in Puff Pastry

with toasted almonds and raspberry sauce

8.5

Crispy Calamari

flash fried calamari, banana peppers and zucchini strips, served with house made marinara and Texas Pete Aioli

11

House Made Warm Pimento Cheese

with crispy flatbreads

8.5

Spinach & Artichoke Dip

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

9

Bang, Bang Shrimp

flash-fried shrimp tossed in sweet Thai chili aioli

10.5

SOUPS & GREENS

Chef Selected Soup of the Day

cup
bowl

5

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

Jeffrey's Chef Salad

smoked ham, turkey, Swiss cheese and egg on a large house salad with your choice of dressing

16

Grilled Chicken Taco Salad

Spicy Ranch tossed mesclun salad, avocado, tomato, cheddar, corn and bean salsa and tortilla strips
sub fajita steak

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

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)

13

SALAD ADDITIONS

Grilled or Blackened Chicken

+5

Crab Cake

+11.5

Seared Ahi Tuna*

+11

6 oz. Filet Mignon*

+15

Grilled or Blackened Salmon

+8

Grilled or Blackened Shrimp

+8

Scallops

+11

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

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

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 house made remoulade, finished with lettuce and tomato, served on a toasted kaiser

13.5

BLT Philly Cheese Steak

shaved prime rib with bacon, provolone, lettuce, tomato and horseradish aioli on a hoagie

14.5

Seared Salmon On A Toasted Pita

with Tzatziki sauce, shredded lettuce and tomato

13.5

Jeffrey's Burger*

flame-grilled 8 oz. sirloin burger with pimento cheese and crispy onions on a Kaiser roll

13.5

Fried Chicken Sandwich

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

12.5

Tuna Melt Grilled Cheese

tuna salad, cheddar cheese and tomato grilled on sourdough

13

Honey Almond Chicken Salad Croissant

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

13

Grilled Bacon Cheeseburger*

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

12.5

Signature Reuben

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

13

Grilled Portabella and Bruschetta Wrap

grilled marinated mushroom with fresh mozzarella, tomato basil and spinach

12.5

Crab Cake Sliders

premium jumbo lump crabmeat, lettuce, tomato and remoulade sauce on two toasted Hawaiian Buns

17.5

Signatures

Fish & Chips Tartar

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

16

Shrimp & Grits

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

17

Chef Selected Housemade Quiche

served with cup of soup or house/caesar salad

12

Blackened Chicken Pasta

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

15

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

Mama Frances Spaghetti

meat sauce with beef, mushroom, onion and peppers

14

CHEF'S WEEKLY FEATURES

served with two sides 12.5 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

