

STARTERS

Fried Green Tomato buttermilk fried green tomatoes, candied bacon and Cajun remoulade, served with a green onion relish	9	House Made Warm Pimento Cheese with crispy flatbreads	9
Baked Brie in Puff Pastry with toasted almonds and raspberry sauce	9	Spinach & Artichoke Dip fresh spinach, artichokes, cream cheese, parmesan cheese, white wine, caramelized onions and garlic, served with crispy flatbreads	9.5
Crispy Calamari flash fried calamari, banana peppers and zucchini strips, served with house made marinara and Texas Pete Aioli	11.5	Bang, Bang Shrimp flash-fried shrimp tossed in sweet Thai chili aioli	11

SOUPS & GREENS

Chef Selected Soup of the Day cup 5.5 bowl 7.5		Spinach Arugula Salad (small or large) 7.5 / 10.5 fresh spinach, arugula, candied pecans, crumbled feta cheese, shaved red onion and julienne carrots, finished with housemade signature dressing	
French Onion 8.5 classically prepared with three-cheese gratin		Honey Almond Chicken Salad 14.5 grilled chicken, dried cranberries, almonds, honey, mayo, onions and celery, served with mixed greens, seasonal fruit and chef selected muffin (sub tuna egg salad)	
Caesar Salad (small or large) 5.5 / 8.5 crisp romaine, parmesan, caesar dressing, and croutons		SALAD ADDITIONS	
House Salad (small or large) 4.5 / 7.5 mixed greens, grape tomatoes, English cucumber, shaved red onions and julienne carrots		Grilled or Blackened Chicken +5.5	
Iceberg Wedge (small or large) 6.5 / 10.5 fresh cut wedge topped with chopped bacon, crumbled bleu cheese, diced tomatoes, shaved red onion and finished with bleu cheese dressing		Crab Cake +12	
Jeffrey's Chef Salad 16.5 smoked ham, turkey, Swiss cheese and egg on a large house salad with your choice of dressing		Seared Ahi Tuna* +11.5	
Grilled Chicken Taco Salad 15.5 Spicy Ranch tossed mesclun salad, avocado, tomato, cheddar, corn and bean salsa and tortilla strips		6 oz. Filet Mignon* +15.5	
<i>sub fajita steak</i> 19.5		Grilled or Blackened Salmon +8.5	
		Grilled or Blackened Shrimp +8.5	
		Scallops +11.5	
		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

14

BLT Philly Cheese Steak

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

15

Seared Salmon On A Toasted Pita

with Tzatziki sauce, shredded lettuce and tomato

14

Jeffrey's Burger*

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

14

Fried Chicken Sandwich

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

13

Tuna Melt Grilled Cheese

tuna salad, cheddar cheese and tomato grilled on sourdough

14

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)

14

Grilled Bacon Cheeseburger*

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

13

Signature Reuben

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

14

Quinoa Tacos

southwest quinoa crumbles in soft tortillas with shredded lettuce, guacamole and pico de gallo

13

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.

16.75

Shrimp & Grits

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

17.5

Chef Selected Housemade Quiche

served with cup of soup or house/caesar salad

13

Blackened Chicken Pasta

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

16

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*

23

Mama Frances Spaghetti

meat sauce with beef, mushroom, onion and peppers

15

CHEF'S WEEKLY FEATURES

served with two sides 13 each

monday

southern-style fried chicken with milk gravy

tuesday

chicken parmesan over fettuccine

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

