

APRIL DINNER MENU \$14



JoJack's Deconstructed Sheppard's Pie

Tender Beef Cooked to a Perfect Medium Rare and Covered in a red wine bordelaise sauce and served in a puff pastry shell, accompanied by Roasted Corn & Roasted Red Peppers, Garlic Mashed Potatoes & Creamed Sweet Green Peas with baby onions. This Meal is Served with a Side Salad and bread.

Ginger-Shrimp Scampi with Linguine Pasta

Delicious Ginger Marinated Shrimp pan seared and cooked in a Gingered butter & White Wine Sauce nested a top a tender mound of Linguine Pasta and topped with Parmesan Cheese and Fresh Parsley. This meal is served with bread and a choice of side salad.

Steak Chimichurri

Tender Peppered steak cooked to perfection and topped with a Fresh house made Chimichurri Sauce. This dish is served with a rich Roasted Mushroom Polenta and Creamed Sweet Peas with Roasted Baby Onions, bread & a side salad.

Italian Sausage Puttanesca

An Italian classic with our savory Sausage, Kalamata Olives, Capers and Fresh Tomatoes, all marinating in fresh herbs and spices, topped with tangy Parmesan Cheese and Fresh Herbs. This meal is served with Bread and a side salad.

Feta Stuffed Chicken Breast

Fresh Spinach and Feta Cheese stuffed into a tender chicken Breast sitting on top of a Bed of Linguine Pasta covered with JoJack's Creamy Alfredo Sauce and served with Pan Seared Asparagus, Bread & a Side Salad.





APRIL DINNER SIDES

All Dinner sides are Paired with the entrée that we JoJack's feels balances the meal.
We invite you to make any changes of any of the sides made available on this
menu....Enjoy!

Pesto Cauliflower

Pan Seared Asparagus

Roasted Mushroom Polenta

Linguine Alfredo

Roasted Potatoes

Creamed Sweet Peas with Roasted Baby Onions

Roasted Corn & Red Peppers

Garlic Mashed Potatoes



Try our Weekly House Made Desserts!!! Only \$3.00 with a Dinner Menu item