Dinner at JoJack’s



March Marvels

Beef Brisket with Cabbage & Roasted Root Vegetables (GF) $19

Tender roasted beef brisket served with steamed cabbage, roasted carrots,

rutabaga & onions with fried potatoes…a boiled dinner made JoJack’s style.

Deconstructed Sheppard’s Pie $19

Delicious Beef tips pan seared in our rich gravy with onions and mushrooms, Sautéed vegetables and Garlic mashed potato topped with Parmesan cheese. Served with Bread

Lemon Thyme Chicken (GF) $16

Tender chicken Breast Marinated in a lemon sauce and grilled to perfection, this Chicken dish is served with Mashed potatoes and roasted vegetables.

Dan’s Famous Meatloaf $16

A large portion of House-made meatloaf atop a mound of garlic mashed potatoes and drizzled with brown gravy. This Meal is served with a choice of our seasonal sides.

Crab Cake Dinner $24

JoJack’s own Crab Cakes, pan seared with a hint of lemon and served with a choice of 2 seasonal sides.

Seasonal Sides:

Mac &Cheese Fresh Fruit cup Roasted Vegetables

Pan fried Potatoes Fried mashed Potato Cakes

Petite Garden Salad Mashed Potatoes Pasta Salad

Potato Salad Cole Slaw Corn & red peppers

Peas with Pecan butter

Dessert: Green Velvet cake and Pistachio Bread pudding

