

JESSE'S RESTAURANT

14770 OAK STREET, MAGNOLIA SPRINGS, AL (251) 965-3827

STARTERS

HOUSE-CURED SLAB BACON 10
extra thick cut, whiskey bbq sauce, arugula, grape tomatoes

CALAMARI FRITTI * 10
sriracha chive buttermilk sauce

BRIE EN CROUTE 10
granny smith apples, pecan praline sauce

SMOKED DUCK & GOAT CHEESE SPRING ROLLS * 12
pickled cabbage, garlic thai chili sauce

NEW ORLEANS BARBEQUE SHRIMP * 10
garlic, butter, herbs, grilled garlic bread

LOBSTER BRIE QUESADILLA * 12
yellow tomato pico, chipotle crème fraîche

CRAB TOAST * 13
jumbo lump crab, avocado, west Indies aioli, basil, parmesan crostini

MAGNOLIA RIVER GREEN TOMATOES * 9
fried green tomatoes with goat cheese, gulf shrimp, creole remoulade

OYSTERS

OYSTERS JESSAMINE *
1/2 dozen oysters, pesto, fresh mozzarella, pine nuts 12

OYSTERS 49 *
*1/2 dozen oysters, bacon, parmesan, green onions,
panko 12*

ON THE HALF SHELL *
*1/2 dozen 8
dozen 12*

SEASONAL BOUTIQUE OYSTERS*
*ask your servers about our selections
of premium oysters from our local waters
as well as oysters from around the country
when available Market Price*

SOUP DU JOUR

ask your server about our fresh soup of the day made in house
cup * 4
bowl * 7

SALADS

*we use local living lettuces from
Craine Creek Farm in Loxley, AL*

TOMATO STACK
*red and yellow tomatoes, fresh mozzarella, basil, olive
oil, balsamic vinegar 8*

BABY GREEN
*grape tomatoes, shaved parmesan, candied pecans,
honey balsamic vinaigrette 5*

ROASTED BEET SALAD
bleu cheese, orange, crème fraîche, pea shoots 8

CLASSIC CAESAR *
romaine, parmesan, croutons, Caesar dressing 6

ROMAINE WEDGE
*bacon, bleu cheese, tomatoes, red onion, balsamic
vinegar reduction, buttermilk bleu cheese dressing 7*

PAN SEARED SALMON SALAD*
*baby spinach, fresh mozzarella, portobello, roasted
red peppers, tomatoes, honey balsamic vinaigrette 16*

add salmon 9
add shrimp* 9*

JESSE'S RESTAURANT

THE CHOPPING BLOCK

All of our cuts come directly from Buckhead Beef and we recommend trying them at a temperature of medium or below.
Served with local vegetables and your choice of roasted garlic mashed potatoes, smoked gouda grits, or risotto



DRY-AGED, CERTIFIED ANGUS BEEF

DRY-AGED DELMONICO RIBEYE 16 OUNCE *	39
DRY-AGED BONE-IN STRIP 14 OUNCE *	34



WET-AGED, CERTIFIED ANGUS BEEF

KING'S CUT BONE IN FILET 12-14 OUNCE *	42
SIGNATURE BONE-IN FILET OF RIBEYE 14-16 OUNCE *	34
FILET MIGNON 8 OUNCE *	30
PETTIT DELMONICO 8 OUNCE *	29
RIBEYE 16 OUNCE *	27

BONE-IN CHOPS & RACK

served with shallot demi

BACON WRAPPED SIKA VENISON CHOP, 8-10 OUNCE*	27
CHESHIRE DOUBLE CUT PORK CHOP, 14 OUNCE *	24
NEW ZEALAND RACK OF LAMB, 12 OUNCE *	34

CHOPPING BLOCK ENHANCERS

Lobster Oscar *	
- sauteed lobster, asparagus, hollandaise	12
Magnolia *	
- jumbo lump crab, fried green tomato, hollandaise	14
Jumbo Lump Crab Meat *	12
Grilled Shrimp *	9
Roasted Shallot Demi-Glace	4
Bleu Cheese Gratine	3
Fresh Creamed Spinach	4
Bearnaise *	3
Hollandaise *	3
Sauteed Mushrooms & Onions	4

FRESH FISH

"Here at Jesse's we take pride in serving the freshest product available. This is the reason that you will not see any fish on our regular menu. We make every effort to get our fish daily directly from our local seafood suppliers. We also participate in the "Gulf Wild" program. This program provides us with a tag on each fish so that we can track where, when, and how it was caught. Please ask your server about tonight's features."

- Executive Chef Jeremiah Matthews



SIGNATURE CREATIONS

no substitutions please

DIVER SCALLOPS *	
pan seared, tomato chive beurre blanc, goat cheese orzo, pea shoots	26
JESSE'S WHISKEY STEAK *	
16 oz Jack Daniel's marinated ribeye, local vegetables, your choice of garlic mashed potatoes, smoked gouda grits, or risotto	29
SHRIMP AND GRITS *	
chem-free gulf shrimp, Conecuh sausage, green and red peppers, green onions, smoked gouda grits	18
ASHLEY FARMS AIRLINE BREAST OF CHICKEN *	
pan roasted, bacon sage gravy, roasted garlic mashed potatoes, local vegetables	18
OAK STREET LINGUINE *	
sauteéd chicken breast, mushrooms, capers, spinach, tomatoes, lemon vin blanc sauce	18

20% gratuity will be added to parties of 8 or more - a \$5.00 charge will be added to split plates