

JESSE'S

RESTAURANT

SAMPLE DINNER MENU - CHANGES NIGHTLY

STARTERS

Squash Blossoms

goat cheese filled, tempura fried, peach compote 12

Magnolia River Green Tomatoes

*fried green tomatoes, goat cheese, remoulade, gulf shrimp
corn relish* 10

New Orleans BBQ Shrimp

gulf shrimp, garlic, rosemary, green onions 12

Ribs

fried, pickled okra relish, whiskey bbq 16

Local Crab Claws

*serrano, tomato, green onion, poblano, garlic, salsa, white wine
butter sauce - market price*

OYSTERS

Oysters Jesse

baked, creole compound butter, gruyere, 1/2 dozen 14

Murder Point Oysters

Sandy Bay, AL, crisp, slightly salty, 1/2 dozen 16

Saucy Ladies

Panacea, FL clean salty finish, 1/2 dozen 16

Raw

1/2 dozen 12 - dozen 14

ENTREES

Wagyu Flank Steak

grilled, bacon demi, parsnip risotto, okra chips 29

Tripletail

*cast-iron seared, cucumber pico, roasted purple potatoes,
braised collards* 28

Tuna

*togarashi grilled, pineapple serano gastrique, blue oyster
mushrooms, kale, red pepper & shishito jasmine fried rice* 28

Mississippi Catfish

*pecan crusted, cinnamon rosemary vin blanc, stone-ground
grits, grilled asparagus* 25

Red Snapper

*pan seared, herb brown butter, truffle whipped potatoes,
torpedo onion spinach saute* 28

Diver Scallops

*pan seared, smoked tomato emulsion, goat cheese green
onion orzo, grilled asparagus* 28

Creole Chicken Linguine

*chicken, tomatoes, green onion, arugula, mushrooms,
Parmesan, creole cream* 18 / sub shrimp 22

Shrimp & Grits

*chem-free gulf shrimp, red & green peppers, green onions,
conecuh sausage, smoked gouda grits* 20

SALADS

Tomato Salad

*baby heirlooms, red grapes, fresh mozzarella,
olive oil, basil, oregano, bibb lettuce, balsamic* 9

Roasted Beet Salad

goat cheese, orange, creme fraiche, pea shoots 8

Baldwin Baby Green

*grape tomatoes, shaved Parmesan,
candied pecans, honey balsamic vinaigrette* 6

Classic Caesar

*chopped romaine, Parmesan,
cornbread croutons, Caesar dressing* 6

Romaine Wedge

*bacon, bleu cheese, tomatoes, red onion,
balsamic reduction, buttermilk bleu cheese dressing* 8

STEAK & CHOPS

served with local vegetables & choice of garlic mashed
potatoes, parmesan risotto, or smoked gouda grits

King Cut Bone-In Filet fourteen ounces 62

Filet - eight ounces 32

Dry-Aged Delmonico -sixteen ounces 49

Bone-In "Cowboy" Ribeye - twenty ounces 52

Signature Bone-In Ribeye - fourteen ounces 40

Petite Delmonico - eight ounces 32

Ribeye - sixteen ounces 31

Wagyu Strip - fourteen ounces 36

New York Strip- fourteen ounces 29

Australian Rack of Lamb - twelve ounce 35
jalapeno blueberry tzatziki sauce

Niman Ranch Pork Chop - fourteen ounces 26
shallot demi

ENHANCERS

bone marrow butter 5

shallot demi 4

grilled shrimp 10

hollandaise 3

whiskey glaze 3

creamed spinach 6

jumbo lump crab 12