

JESSE'S

RESTAURANT

LUNCH MENU - SERVED MONDAY THRU SATURDAY FROM 11:00-3:00

APPETIZERS

Magnolia River Green Tomatoes* 10
*fried green tomatoes, goat cheese, remoulade,
gulf shrimp and corn relish*

New Orleans Barbeque Shrimp*° 12
*chem-free gulf shrimp, garlic, rosemary,
green onions, grilled french bread*

Crab & Pancetta Dip* 13
jumbo lump, aji amarillo, pancetta, crispy pita chips

Brie En Croute 10
seasonal topping, crostini

Oysters on the half shell*° 1/2 dozen - 9 / dozen - 14

SOUP DU JOUR

cup / bowl - 4 / 7

SALADS

Classic Caesar° side 6 / entree 8
romaine, Parmesan, cornbread croutons, house-made Caesar dressing

Baldwin Baby Green° side 6 / entree 8
Baldwin county living lettuces, grape tomatoes, shaved parmesan, candied pecans, honey balsamic vinaigrette

Romaine Wedge° 8
*house-cured bacon, bleu cheese, tomatoes, shaved red onion, balsamic reduction,
buttermilk bleu cheese dressing*

Jesse's Chopped Salad° 13
*Chopped romaine, iceberg lettuce, house-smoked turkey, ham, avocado, crumbled bleu cheese, beet pickled egg,
tomatoes, sunflower seeds, herb buttermilk dressing, crispy onion straws*

Jesse's Steak Salad* 15
*blackened filet, Baldwin county living lettuces, chopped romaine, bleu cheese crumbles, grape tomatoes, bacon, fried
pickled okra, buttermilk bleu cheese dressing*

Pan Seared Salmon Salad*° 13
*baby spinach, fresh mozzarella, grilled portobello mushrooms, roasted red peppers, tomatoes, smoked corn, honey
balsamic vinaigrette*

Add to any entree salad or side salad
grilled shrimp 10 grilled chicken 6
pan seared salmon* 8 beef tenderloin* 11 jumbo lump crab* 12*

20% Gratuity will be added to parties of 6 or more ° These Items Are Available Gluten Free
*Consumer Advisory: Consumption of under cooked meat, poultry, eggs, or seafood may increase the risk of foodborne illnesses.
Alert your server if you have special dietary requirements.

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BURGERS

Served w/ slaw or parmesan fries

Whiskey BBQ Burger*

house-cured bacon, white cheddar, crispy onion straws, whiskey BBQ sauce 13

Landmark Burger*

house-cured bacon, cheddar, jalapenos, Dijon, bibb lettuce, tomato, red onion, pickles 13

Jesse's Burger*

bibb lettuce, tomato, red onion, pickle 12

Upgrades

white cheddar, American, Swiss, smoked Gouda, bleu cheese, provolone, goat cheese, mushrooms, jalapenos, bacon, caramelized onions, fried egg, crispy onions, whiskey bbq 1.00 each

ENTRÉES

Beef Tenderloin Risotto*°

pan seared beef tenderloin, mushrooms, tomato, garlic, parmesan, green onions 15

Pesto Roasted Salmon*°

crème fraiche, fresh spinach risotto 13

Shrimp 'n Grits*°

Dominick's chem-free Alabama gulf shrimp, Conecuh sausage, green and red peppers, green onion, smoked gouda grits 16

Creole Chicken Linguine

chicken, tomatoes, green onion, arugula, mushrooms, Parmesan, creole cream 14 / sub shrimp 18

STEAKS

All steaks are Certified Angus Beef & served with vegetables, garlic mashed potatoes or gouda grits

Filet Mignon*°

four ounce / eight ounce 16 / 32

Ribeye*°

twelve ounce / sixteen ounce 19 / 31

Signature Bone-In Ribeye*°

fourteen ounce 40

Dry-Aged Delmonico Ribeye*°

sixteen ounce 49

HANDHELDS

Sandwiches (excluding tacos) are served with slaw, vegetables or parmesan fries

Asher's Hot Chicken Sandwich

fried chicken breast, honey sriracha mustard, white cheddar, pickled cabbage, house-cured bacon, brioche bun 14

Tenderloin Tacos*

tomatoes, goat cheese, arugula, onion, cilantro lime crema 15

Classic Club

smoked turkey, ham, house-cured bacon, cheddar, Swiss, romaine, tomato, garlic aioli, honey mustard, country white 11

Smoked Brisket Au Jus*

house smoked beef brisket, Swiss, caramelized onions, toasted baguette, au jus 13

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