



**STARTERS:**

SEAFOOD GUMBO 6

Shrimp & Andouille sausage; Classic and spicy over white rice

DIABLO DIP 9

Layered dip of fresh guacamole, tangy cream sauce, cheese, tomatoes, scallions & black olives

MELTED CHEESE 7

Jack and mozzarella with green chilies, Andouille sausage, green onions

OYSTERS JACKSON ½ dozen 9 dozen 15

Piggy-back shrimp on oysters, spicy butter and Parmesan; broiled till they curl

SPICY SALMON TARTARE 10

Served with plantain chips

GORGONZOLA CHEESECAKE 7

Savory cheesecake served with seeded crackers

MOULES ET FRITES NOLA 11

Mussels with spicy sausage & fennel in white wine garlic broth, served with French Fries. Substitute Truffle Fries for additional 2.

**BURGERS AND SANDWICHES:**

CLASSIC BURGER 9

Choose aged Cheddar, Gorgonzola or Pepper Jack Served with lettuce, tomato and sweet red onion

BEARNAISE BURGER 10

Caramelized onions & Béarnaise sauce

CHIPOTLE BACON BURGER 10

Hot & Spicy...Creamy chipotle sauce, bacon & Pepper Jack

SALMON B.O.L.T. 12

Grilled salmon, bacon, onion, lettuce & tomato, lemon aioli

FRIED CHICKEN SANDWICH 9

Buttermilk-battered & fried, topped with our house-made slaw

GRILLED VEGGIE 10

Marinated Portobello mushroom cap, grilled red onion, Roasted peppers, Eggplant, Boursin spread & balsamic drizzle

PULLED PORK PO' BOY 9

Slow-cooked oinker, shredded cabbage slaw, BBQ sauce & cheddar-stuffed fried jalapeno

SHRIMP PO' BOY 12

Battered and fried with lettuce, fried-green tomato & Remoulade

DEBRIS PO' BOY 10

Slow-cooked shredded beef, hot pepper relish & au jus

\*\*All Sandwiches served with your choice of French fries or Cole Slaw. \*\*Truffle Fries available for an additional \$2.

**SALADS:**

CAJUN SCALLOP SALAD 14

Blackened seared scallops, arugula, jicama, feta, honey chipotle pecans & citrus chili vinaigrette

CLASSIC CAESAR 8

Romaine topped with our toasted croutons, eggless dressing & anchovy fillets

GARDEN 8

Mixed greens, tomatoes, cucumber & red onion. Served with your choice of dressing: Balsamic Vinaigrette, Bleu Cheese, or Peppercorn Ranch

GRILLED VEGETABLE 11

Marinated & grilled portabella mushroom, red onion, roasted peppers &

eggplant, goat cheese & balsamic  
vinaigrette served over mixed greens

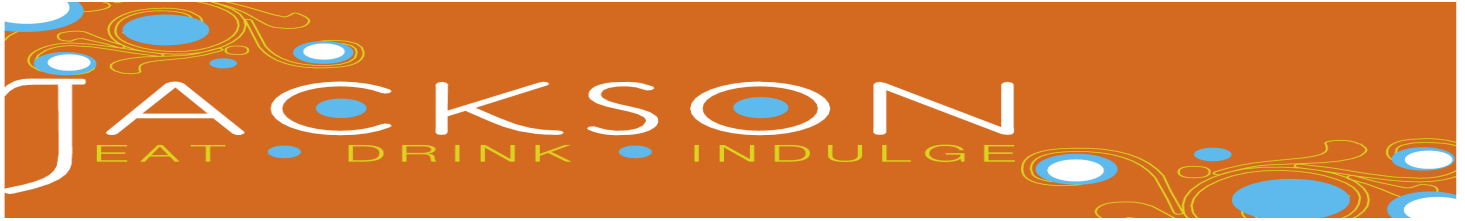
\*Salad Toppers for Caesar, Garden &  
Grilled Vegetable Salad

(Grilled or Blackened)

Chicken Add 4

Shrimp Add 5

Salmon Add 6



ENTREES: (choice of 2 sides)

FRIED SHRIMP & OYSTER PLATTER 16  
Served over a bed of French fries with  
Remoulade sauce

GNUDI 15  
Spinach ricotta dumplings with fresh  
sage & brown butter sauce

BLACKENED SEARED TUNA 18  
Strawberry jalapeno butter

GRILLED BABY BACK RIBS 22  
Slow cooked full rack, with our  
special rub

JERK ROAST CHICKEN 15  
Succulent half chicken perfectly  
roasted in our special Jerk marinade

RIBEYE 12 oz. 24  
Seasoned & grilled to your liking

FILET MIGNON 8 oz. 26  
Center cut filet, seasoned & grilled  
to your liking

Add Gorgonzola to your steak for add'l  
2

Add Béarnaise to your steak for add'l  
2

\*Garden or Caesar Salad to accompany  
your entrée 4

\*Truffle Fries add'l 2

SIDES:

Cole Slaw 2  
Red Beans & Rice 3  
French Fries 3  
Truffle Fries 5  
Whipped Boursin Sweet Potatoes 4  
Grilled Vegetables (Red & Yellow  
Peppers, Red Onion & Eggplant ) 4

SWEETS:

STUFFED COOKIES 6  
Ganache & Hazelnut Chocolate Stuffed  
Chocolate Chip Cookies

BREAD PUDDING 6

CHOCOLATE TURTLE CHEESECAKE 6  
Chocolate, cookie, caramel & pecan  
crust, creamy cheesecake

FRESH BERRIES & CRÈME ANGLAIS 6

WINES:

White

Oak Vineyards Chardonnay, Napa

6 / 19

Foris Chardonnay, Oregon

9 / 34

Sonoma Junction Chardonnay, Sonoma

7.5 / 27

Frei Brothers Chardonnay, Russian

River

11 / 38

Oxford Sauvignon Blanc, Australia

7 / 26

Stellina Pinot Grigio, Italy

8 / 30

Firestone Estate Riesling, Central

Coast

8 / 30

Red

Oak Vineyards Cabernet Sauvignon, Napa

6 / 19

Cartlidge & Brown Cabernet Sauvignon,

Robles

9 / 34

Louis Martini Cabernet Sauvignon, Napa

11.5 / 42

Oak Vineyards Merlot, Napa

6 / 19

Dynamite Merlot, Sonoma

7 / 26

Mil Piedras Malbec, Mendoza

8 / 30

A by Acacia Pinot Noir, Sonoma

8 / 30

Earthquake Zinfandel, Lodi

14 / 45

Chateau Grande Cassagne, Red Rhone,

France 8 / 30

Petit Pinotage, South Africa

7 / 26

Sparkling

Segura Viudas Sparkling Wine

7 / 25

Veuve Cliquot Yellow Label Champagne

79

1910 Magazine Street, New Orleans, LA 70130

(504) 522-5766

[info@jacksonnola.net](mailto:info@jacksonnola.net)

[www.jacksonnola.net](http://www.jacksonnola.net)