



j/a prep kitchen

CHOICE OF SOUP OR SALAD

JACOB'S CHOWDER

seafood, potato, cream, herbs

FRENCH ONION

garlic crouton, melted swiss cheese

CHEF'S DAILY SOUP

our choice, always fresh, always great

ARUGULA CAESAR

arugula leaves, romaine, house-made dressing, shaved parmesan

FARMERS MARKET

field greens, vine ripened tomatoes, Michigan cherries, carrot, cucumber

ENTREE

EGGPLANT STACK

Panko-crusted eggplant, roasted tomatoes, grilled zucchini, smoked mozzarella

CHICKEN MILANESE

pan-fried cutlets, spinach fettucini, lemon & Romano, alfredo

NEW ORLEANS JAMBALAYA

chicken, shrimp, andouille sausage, creole rice

USDA CHOICE TOP SIRLOIN

with roasted garlic mashed potatoes

J&A BURGER

Vermont white cheddar, Applewood smoked bacon

DESSERT

MINI BROWNIE SUNDAE

Homemade cookie dough brownie, vanilla bean ice cream, white and dark chocolate sauces

JAKE'S CAKES

Jake's favorite cakes selected daily

**Three Course Menu
Restaurant Week \$20.12**