

# Appetizers

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## CAMELOT CHICKEN

coconut encrusted chicken tenders with coconut honey mustard 12

## SPINACH & ARTICHOKE DIP

creamy spinach & artichoke dip with crostinis & yucca chips 11

## CRAB CAKE NAPOLEON

lump crab cake over creamed corn with avocado salad, fried tomato cilantro crème fraîche & pickled cherry peppers 13

## CHEESE & CHARCUTERIE

honey goat, cambozolo brie blue, pork spread, wagyu salami, prosciutto, accoutrements, bread 15

## BRUSCHETTA OF THE DAY

our chefs handcraft seasonal bruschetta each day, ask your server 13

## FILET CARPACCIO †

fennel pollen dusted with parmesan, seasalt, capers, onions, warm crostinis, citrus arugula salad 15

## CARAMELIZED SCALLOPS

three bourbon glazed scallops with caramelized brussels sprouts, candied pancetta & maple beurre blanc 21

## POMODORO MUSSELS

prince edwards mussels, heirlooms tomatoes, marinara, white wine, garlic, fresh basil, pesto crostini 14

## SEAFOOD SAMPLER

two scallops, two tiger shrimp and half pound of mussels cooked in pesto cream 22

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## *Raw Bar*

## FIRE & ICE SHRIMP COCKTAIL

four sweet & tender tiger shrimps buried in fiery cocktail sauce 16

## COLOSSAL SHRIMP COCKTAIL

three jumbo shrimps served with traditional cocktail sauce 19

## OYSTERS ON HALF SHELL †

half dozen east coast oysters served with horseradish, cocktail sauce, accompaniments 17

## FRIED OYSTERS

four lightly battered east coast oysters, lemon zest aioli, pickled shallots, chili-oil pearls 14

## ZITA PLATTER †

four colossal shrimp, four oysters on the half shell and quarter pound king crab legs with accompaniments 75

## NEPTUNE PLATTER †

eight colossal shrimp, six oysters on the half shell and half pound king crab legs with accompaniments 145

## KING CRAB CHATEAU

a quarter pound of center cut alaskan king crab legs with dijon cream and traditional cocktail sauce 30

† consuming raw or undercooked food may increase your risk of foodborne illness.

# Sushi

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## JAGUAR SUSHI ROLL

tempura shrimp, king crab, avocado, cream cheese, spicy aioli 13

## 5980 SUSHI ROLL †

tempura shrimp, spicy tuna, cream cheese, avocado, sliced tuna 14

## WEST CHESTER ROLL †

spicy tuna, cream cheese, tempura flakes, cucumber, tobiko 11

## BOOM BOOM ROLL †

tempura shrimp, spicy tuna, cream cheese, cucumber, green onion 13

## SUNSHINE ROLL

tempura shrimp, fresh mango, cream cheese, jalapeno, lime zest, siracha honey aioli 13

## CALIFORNIA ROLL

king crab, avocado, cucumber, sesame seeds 11

## SCALLOP ROLL

blackened scallop, spicy crab, cream cheese, avocado, tempura 14

## SPIDER ROLL

soft shell crab, cream cheese, cucumber, spicy aioli, avocado, tobiko 14

## DRAGON ROLL †

tempura shrimp, mango puree, salmon, seabass, tuna, avocado 15

## BANGKOK ROLL

blackened filet, curry aioli, bell pepper, cream cheese, fresh cilantro, green onion 15

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# Soups

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## CREAM OF ASPARAGUS

velvety cream of asparagus soup topped with roasted garlic crème fraîche and grilled asparagus tips 9

## CRAB BISQUE

intense crab stock blended with fresh cream, topped with lump crab confetti and sherry crème fraîche 9

## RED PEPPER BISQUE

roasted red peppers blended with fresh vegetables and vegetable stock, topped with pesto crème fraîche and goat cheese crostini 8

## FRENCH MAUI ONION SOUP

caramelized maui onions stewed in rich beef broth and topped with gruyere cheese crostini 9

## Salads

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### BOURSIN BERRY

gourmet greens tossed with fresh berries, boursin cheese, candied walnuts, haricot verts, craisins, tomatoes, red wine vinaigrette 8

### MARK ANTONY CAESAR

romaine lettuce, crumbled feta, red onion, avocado, crispy parmesan, caesar dressing 7

### TRADITIONAL CAESAR 6

### WEST CHESTER CHOP

romaine & iceberg blend, chopped onions, bacon, egg, croutons, tomato, cucumber, aged cheddar, ranch dressing, garlic croutons 7

### MOUNTAIN WEDGE

iceberg wedge topped with maytag blue cheese, blue cheese dressing, candied pancetta, pecans, tomatoes and fresh berries 7

### BURRATA MOZZARELLA

burrata mozzarella, heirloom tomatoes, mixed olives, basil, olive oil, sea salt, aged balsamic, foie gras crostini 9

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## Pasta & Entrées

entrées are served with a jaguar salad with your choice of dressing

### ROASTED VEGETABLE PRIMAVERA

roasted broccoli, carrots, asparagus, shitaki mushrooms, onions, tomato, parmesan, creamy marinara linguini 28

### FILET MIGNON STROGANOFF

sliced 5oz filet mignon over papardelle pasta with wild mushrooms, caramelized onions, mascarpone, sherry cream and veal demi-glace. topped with thyme crème fraîche 39

### CHICKEN MARSALA

free-range chicken breast sautéed with sweet marsala wine, button mushrooms, chicken stock and whole butter. served with garlic mashed potatoes and roasted carrots 29

### PORK CHOP AU POIVRE

peppercorn encrusted bone-in chop sautéed with brandy, mushrooms, veal demi-glace & reduced cream. served with au gratin potatoes & steamed asparagus 39

### HERB BUTTER LAMB RACK

local & naturally raised young roasted lamb rack served over simi cabernet sauvignon jus with sweet mashed potatoes and caramelized brussels sprouts with candied pancetta 60

## *Signature Entrées*

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entrées are served with a jaguar salad with your choice of dressing

### **THE BIG OSCAR FILET**

8oz filet mignon topped with king crab, lobster, tiger shrimp and hollandaise. accompanied with sweet mashed potatoes and steamed haricot verts 63

### **THE BLACK TRUFFLE FILET**

morel encrusted 8oz filet mignon topped with morel-madeira reduction. accompanied with wild mushroom risotto and steamed asparagus 61

### **PORTABELLA NAPOLEON**

grilled balsamic portabella mushrooms stacked with fried tomatoes, basil and goat cheese. accompanied with tomato risotto and steamed asparagus with hollandaise 28

## *Fish & Seafood Entrées*

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entrées are served with a jaguar salad with your choice of dressing

### **CHILEAN SEABASS**

seared chilean seabass filet topped with thai-chili beurre blanc. accompanied with garlic mashed potatoes and steamed asparagus 48

### **ALASKAN HALIBUT**

hazelnut crusted halibut filet over white chocolate beurre blanc. served with sweet mashed potatoes and steamed haricot verts 46

### **BOURBON MAPLE SALMON**

bourbon glazed atlantic salmon over coconut lime beurre blanc with mango salsa. served with jasmine rice and steamed haricot verts 40

### **MOREL SCALLOPS**

morel dusted sea scallops over madeira-shallot reduction. served with wild mushroom risotto and steamed asparagus 42

### **TWIN TRISTAN LOBSTER TAILS**

two succulent cold water lobster tails served with sweet mashed potatoes and sautéed spinach. topped with hollandaise sauce 65

## Award Winning Steaks

steaks are served with fried onion straws, veal demi-glace, a jaguar salad and choice of baked potato or garlic mashed potatoes and steamed asparagus or steamed broccoli

### FILET MIGNON

6oz 40    8oz 48    10oz 56

### NEW YORK STRIP

12oz 40

### COWBOY RIBEYE

16oz 52

### BONE-IN FILET MIGNON

15oz 65

### PORTERHOUSE

25oz 60

### AMERICAN KOBE FILET

8oz 75

### KANSAS CITY NEW YORK

bone-in strip 18oz 52

### CHATEAUBRIAND FOR TWO

sliced filet 18oz 99

## Perfect Additions

BERNAISE 3

BUTTON MUSHROOMS 6

CARAMELIZED ONIONS 6

MAYTAG BLUE CHEESE 4

WILD MUSHROOMS 9

AU POIVRE 9

CREAMED SPINACH 6

THE BIG OSCAR 17

CHILEAN SEABASS 18

TRISTAN LOBSTER TAIL 30

KING CRAB LEGS 30

MAC-N-CHEESE 13

## Jag's Prix-Fixe Classics

enjoy a complete meal that includes a first course,  
choice of two sides and dessert

**FIRST COURSE:** CRAB BISQUE | CREAM OF ASPARAGUS | CAESAR SALAD |  
BOURSIN BERRY SALAD

\$69

10oz FILET MIGNON

16oz COWBOY RIBEYE

THE BLACK TRUFFLE FILET

6oz FILET & SEABASS

\$59

8oz FILET MIGNON

CHILEAN SEABASS

6oz FILET & SCALLOPS

ALASKAN HALIBUT

**SIDES:** BAKED POTATO | GARLIC MASHED POTATOES | ASPARAGUS |  
HARICOT VERTS | BROCCOLI

**DESSERT:** CREME BRÛLÉE | CHEESE CAKE | CHOCOLATE MOUSSE CAKE |  
PISTACHIO GELATO



*Jugo* | PRESENTS

## FRESH TAKE MENU

Sample three items for \$25

LAMB SLIDERS

BAKED MACADAMIA BRIE

DRY RUBBED WINGS

ITALIAN POLENTA FRIES

SHORT RIB POUTINE

MOCHA MILK SHAKE

### *Lounge Exclusives*

**JUMBO CHICKEN WINGS**

choice of hot sauce, honey barbecue or jerk sauce 14

**SALMON BOURSINBERRY SALAD**

bourbon salmon, gourmet greens, haricot verts, tomato, fresh berries, raisins, candied walnut, red wine vinaigrette 28

**FILET BLUE CHEESE CHOP SALAD**

sliced 5oz filet mignon, romaine-iceberg blend, cucumber, tomato, crouton, onion, egg, bacon, blue cheese, ranch dressing 29

### *Lounge Sandwiches*

served with choice of garlic parsley fries, arugula salad or caesar salad

**BLACK & BLUE BURGER**

blackened burger, blue cheese, bacon, lettuce, tomato, onion, pickle 13

**BOURBON BRICK BURGER**

brick cheddar, whiskey barbecue onions, spinach, grilled tomato 12

**CALIFORNIA BREAKFAST BURGER**

american, bacon, egg, avocado, garlic aioli, microgreens, croissant 13

**FILET STEAK SANDWICH**

grilled filet, mozzarella, roasted jalapenos, fried onion, peppercorn aioli, baguette 26

**ROASTED CHICKEN SANDWICH**

sliced chicken, feta, avocado, arugula, tomato, red onion, cranberry aioli, french baguette 12

**GOURMET GRILLED CHEESE**

cheddar, provolone, boursin, gruyere, tomato confit, mushrooms, chives, sourdough bread 12

**AHI TUNA SANDWICH**

blackened ahi tuna, tomato, onion, microgreen, wasabi-ginger aioli, croissant bun 18