
THE OLD JAILHOUSE

KITCHEN & SPIRITS
BEHIND BARS

STARTERS

EMPANADAS 15
BEEF TIP EMPANADAS WITH BELL PEPPERS, POTATOES
AND GOAT CHEESE SERVED WITH PICO DE GALLO

BEET SALAD** 12
ORANGE JUICE BRAISED RED AND GOLD BEETS, TOASTED
PINE NUTS, PICKLED RED ONIONS, MANDARIN ORANGES,
MIXED GREENS AND CRUMBLLED GOAT CHEESE DRESSED
IN A CITRUS POPPY SEED VINAIGRETTE (GF)

CITRUS POACHED SHRIMP 12
MIXED MELON WITH A HONEY CURRY YOGURT SAUCE

SMOKED FISH DIP 15
HOUSE SMOKED SALMON, SMOKED CREAM CHEESE,
FENNEL, PERNOD AND LEEK SERVED WARM WITH PITA
BREAD

PORK BELLY 15
CURED, BRAISED AND PRESSED PORK BELLY, APPLE AND
PARSNIP PUREE, CARROT AND DAIKON RADISH SLAW
AND FRIED PARSNIPS SERVED WITH BOURBON
GASTRIQUE (GF OPTIONAL)

CROQUETTES** 7
POTATO CROQUETTES (4 PIECES) STUFFED WITH GOAT
CHEESE SERVED WITH TRUFFLE AIOLI

CAESAR SALAD 12
ROMAINE LETTUCE, SHAVED PARMESAN AND HOUSE
CROUTONS SERVED WITH CAESAR DRESSING

PRETZELS** 11
OLD HEARTH SOFT PRETZEL STICKS (3 PIECES) SERVED
WITH MUSTARD MISO AND BEER CHEESE (HAVARTI &
AMERICAN) DIP

BEET CAPRESE SALAD 14
RED BEETS, HOUSE PULLED MOZZARELLA AND PICKLED
YELLOW BEETS SERVED WITH SWEET TOMATO
VINAIGRETTE (GF)

SIDES

SIDE SALAD 5
MIXED GREENS, CUCUMBER AND PICKLED RED ONION
DRESSED IN A CITRUS POPPY SEED VINAIGRETTE (GF)

CRISPY BRUSSELS SPROUTS 5
TOSSED IN HOT HONEY WITH BACON LARDONS

CORN SUCCOTASH WITH THAI CHILLI BUTTER 5
ROASTED SWEET CORN, EDAMAME, BELL PEPPERS AND
THAI CHILI BUTTER

GARLIC WHIPPED MASHED POTATOES 5
GARLIC WHIPPED MASHED POTATOES WITH SCALLIONS
AND CHEDDAR CHEESE

ROASTED MUSHROOMS 5
SHALLOTS, GARLIC BUTTER AND SHERRY VINEGAR

MAINS

SALMON AND QUINOA SALAD 25
PAN SEARED CHILEAN SALMON SERVED ON A BED OF
QUINOA MIXED GREEN SALAD WITH SWEET AND SOUR
MANGO SALSA AND SLIGHTLY SPICY EDAMAME PUREE

SALMON AND RICE 25
PAN SAUTEED CHILEAN SALMON SERVED WITH
BUTTERED JASMINE RICE, GREEN BEANS AND LEMON
BEURRE BLANC (GF)

CHICKEN GNOCCHI** 25
RICOTTA GNOCCHI, ROASTED CHICKEN, EDAMAME,
SHALLOTS, CORN, PARMESAN CHEESE IN A VELOUTÉ
SAUCE

MUSHROOM GNOCCHI** 25
RICOTTA GNOCCHI, ROASTED WILD MUSHROOMS,
SHERRY CAPER CREAM SAUCE, TRUFFLE OIL AND HERBS

BELLY UP BURGER 24
½ LB GRILLED CHUCK/SHORT RIB/BRISKET BLEND
BURGER, TOPPED WITH MUSTARD BBQ PORK BELLY,
SMOKED GOUDA CHEESE, BIBB LETTUCE, PICKLES AND
PEPPER JAM SERVED WITH A CHOICE OF FRIES OR HOUSE
SALAD

CITRUS GRILLED SHRIMP SKEWER 24
GRILLED SHRIMP MARINATED IN ORANGE AND GINGER
COCONUT MILK AND BELL PEPPER (INCOCADO) SAUCE
SERVED WITH BUTTERED JASMINE RICE

NY STRIP 37
9OZ NY STRIP STEAK, BRUSSELS SPROUTS, DEMI-GLACE,
GARLIC MASHED POTATOES WITH SCALLIONS AND
CHEDDAR CHEESE (GF OPTIONAL)

CHICKEN DINNER 24
POUNDED AND BREADED CHICKEN BREAST, CAVATAPPI
PASTA, GRILLED BOK CHOY FONTINA CHEESE AND
MARINARA SAUCE

BLACK N BLUE** 25
CAVATAPPI PASTA, BLACKENED FLANK STEAK, PEARL
ONIONS, ROASTED RED PEPPER AND SCALLIONS IN A
BLEU CHEESE SAUCE

TENDERLOIN SKEWER 24
APPLE CIDER BRINED PORK TENDERLOIN SKEWER, RED
BLISS POTATO HASH, BRAISED RED CABBAGE SERVED
WITH SHERRY MUSTARD CREAM SAUCE - GF

DESSERT

ESPRESSO CREME BRULEE 7
ESPRESSO CUSTARD, CARAMELIZED SUGAR WITH FRESH
FRUIT (GF)

CARROT CAKE 9
CARROTS, WALNUTS, COCONUT AND PINEAPPLE
LAYERED WITH BROWN SUGAR CREAM CHEESE

CHOCOLATE CAKE 9
RICH CHOCOLATE CAKE SERVED WITH FRUIT COULIS,
MASCARPONE WHIP AND FRESH FRUIT

SORBET 7
SEASONAL

**DENOTES A DISH IS VEGETARIAN OR CAN BE ALTERED TO BE SO. NO SUBSTITUTIONS ON DISHES.
GRATUITY OF 20% WILL AUTOMATICALLY BE ADDED TO THE BILL FOR PARTIES OF 6 OR MORE.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.