

JACK SPRAT

4:00pm-9:00pm Wed - Sun
Until 10pm Fri/Sat
Closed Mon/Tue

www.jacksprat.net
907.783.5225

*Add to any app, salad or entrée:
sautéed shrimp, steak tips, sous vide organic chicken 11, seared tofu 7, Kodiak scallops 13*

Appetizers

I Yam | fried yams | roasted poblano & arugula aioli 12 *v*/gf*

Kodiak Scallops | habanero-miso ponzu | cucumber | sprouts | turmeric krispies
kelp furikake | chili threads 18 *gf*

Nacho Libre | adventurous vegan nachos | chilled mushroom & walnut taco 'meat' | nuchi sauce
corn tortilla chips | avocado purée | serrano peppers | scallions | radish pico de gallo 12 *v/gf*

I Dip, You Dip, We Dip | spinach & herb white bean hummus | chive oil | sesame seeds
fresh herbs | warm pita 13 *v/gf**

Soup & Salads

Soup du Jour | bowl 9 cup 6 *v/gf*

Caesar | romaine hearts | parmigiana Reggiano | garlic herb croutons | preserved lemon
classic Caesar dressing 12 *gf**

B.L.T Salad | smoked bacon | artisan greens | tomato | radish | Gorgonzola | chopped pecans
red onion | grapes | balsamic vinaigrette 18 *whole/12 half v*/gf*

Green Eden | mixed greens | radish | sliced apple | cashews | "everything" kelp seasoning
red & green onion | carrot | nuchi vinaigrette 15 *v/gf*

Main Course

Deep Sea Curry | pan-seared Alaskan halibut | sauteed red pepper, onion & kale
forbidden black rice | red curry coconut broth 34 *gf*

Peanut Pan | peanut noodles | rice stick noodles | bok choy | broccoli | carrot | green onion
cilantro | mild spiced peanut sauce 17 *v/gf* with shrimp 28 with tofu 23

United Steaks | grilled rib-eye steak | hand cut all-natural | thousand-layer potato
fresh fennel & herb salad | red wine demi-glace | thyme sumac compound butter | fried leeks 42 *gf*

*gf – gluten free | v – vegan | * with omission*

BiBimBop | hot stone pot with jasmine rice | shaved duroc pork | julienne vegetables

house wakame salad | kimchi | bean sprouts | sesame seeds | nori | fried egg 24

vegetarian option with roasted portobello mushroom v/gf*

Big Jac | ½# Wagyu beef or Impossible vegan patty | cheddar cheese | Russian dressing | pickles

caramelized onions | lettuce | tomato | house baked bun | French fries 21 **no modifications please!*

add bacon 2, add yams, soup or Caesar salad in place of French fries 3 v/gf**

El Gordo | Alaskan halibut burrito | rice & black beans | cabbage | tomato | green onion | mojo sauce

flour tortilla | corn chips & fire roasted salsa 19 *gf**

Desserts

Crème Brûlée

rotating flavors | caramelized sugar 8 *gf*

Pair with Chateau bel Air 2013 Sémillon 13

King Dong Cake

chocolate olive oil cake | mascarpone filling | dark chocolate ganache | sea salt 10

Pair with Graham's 20 year tawny 15

Naked Berry “Cheesecake”

vanilla cashew filling | mixed berry swirl | almond coconut date crust | agave caramel 11 *raw v/gf*

Pair with Risata Moscato D'Asti 12

Double Black Diamond

chocolate cake crumbles | house made vanilla ice cream | whipped cream | chocolate & caramel sauce
candied pecans with a flurry of powdered sugar 8

Pair with double espresso 3

Chef Lindsay Kucera

~a gratuity of 20% may be added to parties of 6 or more ~ please no split checks on parties of 8 or more ~

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
especially if you have certain medical conditions