

# JACK SPRAT

4:00pm-9:00pm Wed - Sun

4:00pm-10:00pm Fri/Sat

Closed Mon/Tue

[www.jacksprat.net](http://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

**IYam** | fried yams | roasted poblano & arugula aioli 12 *v\*/gf*

**Kodiak Scallops** | habanero-miso ponzu | cucumber | sprouts | turmeric krispies  
kelp “everything” seasoning | 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*

## Salads

**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** | seared Alaskan halibut | sauteed red pepper, onion & kale

forbidden black rice | red curry coconut broth 34 *gf*

**United Steaks** | hand cut all-natural grilled rib-eye steak | thousand-layer potato

fresh fennel & herb salad | red wine demi-glace | thyme-sumac compound butter | fried leeks 42 *gf*

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

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

substitute or add *roasted portobello mushroom v\*/gf*

# Thanksgiving Specials

## Appetizers

**Smokey Roasted Marcona Almonds & Spicy Marinated Olives** 11 *v/gf*

**Bread Rolls** with melted butter and sea salt 5

**Hot King Crab Dip** with Pumpkin Seed Crackers 21

*Wine pairing ~ Piper Heidsieck Cuvée 15*

## Soup & Salad

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

**Butternut Squash Tart** with pomegranate, goat cheese, crispy brussels sprout leaves  
mixed greens & white balsamic reduction 15 *v\*/gf*

*Wine pairing ~ Domaine de Couron Grenache Rose 11*

## Main Course

**Turkey Cassoulet** - turkey leg confit, organic roast breast, beans, mild sausage, bacon,  
bread crumb crust, house bread & compound butter 36

**Sugar Pumpkin Stew** - mini pumpkin with rustic vegetables and ancient grains in a coconut milk  
broth served with local mixed greens 27 *v/gf*

*Wine pairing ~ Domaine du Prieure Bourgogne rouge 15*

## Desserts

**Brûlée'd Pumpkin Pie** with spiced whipped cream 10

**Sweet Potato Tiramisu** with cranberry coulis 12

*Wine pairing ~ Graham's 10 year tawny 10*

~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