

## APPETIZERS

<b>Warm Dinner Rolls</b> <i>whipped butter</i> . . . . .	7
<b>Burrata &amp; Strawberries</b> <i>black walnut crumble, sesame sourdough.</i> . . . . .	18
<b>Ahi Tuna Tartare*</b> <i>avocado, crispy shallot, macadamia nut, wasabi ponzu</i> . . . . .	23
<b>Spinach &amp; Artichoke Dip</b> <i>feta, warm tortilla chips</i> . . . . .	15
<b>Lobster &amp; Shrimp Ceviche</b> <i>golden tomato, sweet chili</i> . . . . .	26
<b>Belgian Style Mussels</b> <i>ÿCO kolsch, shallots, herbs, buttered toast</i> . . . . .	18
<b>Peekytoe Crab Cake</b> <i>preserved meyer lemon aioli, fennel &amp; apple salad.</i> . . . . .	26
<b>Wisconsin Cheese Curds</b> <i>buttermilk ranch</i> . . . . .	12

## SALADS

<b>Little Gem Green Goddess</b> <i>milk bread croutons, manchego</i> . . . . .	13
<b>Baby Iceberg Wedge</b> <i>bacon, egg, buttermilk ranch, stilton snow</i> . . . . .	15
<b>Heirloom Tomato</b> <i>garlic breadcrumbs, roasted corn, sweet basil, whipped feta</i> . . . . .	15
<b>Super Green</b> <i>kale, avocado, broccoli, asparagus, pepperoncini, olive, pistachio, lemon vinaigrette, parmesan</i> . . . . .	17
ADD CHICKEN +7   SALMON +14   FILET MEDALLION +11   SHRIMP +12	

# Jackman & Co.

- GLENVIEW, IL -



Glenview's very own  
neighborhood American bistro.  
Good food. Good drinks.  
Good company.

## DAILY SPECIALS

## MAIN EVENT

<b>Lake Superior White Fish</b> <i>crispy capers, cucumber, lemon-dill butter</i> . . . . .	32
<b>Ahi Tuna Tataki*</b> <i>crispy sushi rice, togarashi, mango, avocado</i> . . . . .	39
<b>Atlantic Salmon</b> <i>toasted sesame, quinoa tabbouleh, tabini</i> . . . . .	34
<b>Beer Battered Fish &amp; Chips</b> <i>dill tartar sauce</i> . . . . .	28
<b>Roasted Brick Chicken</b> <i>crispy cottage potatoes, garlic thyme jus</i> . . . . .	31
<b>Blackened Pork Tenderloin</b> <i>roasted corn &amp; poblano pepper succotash, tomatillo salsa, lime crema</i> . . . . .	32
<b>Jack's Double Smash Burger*</b> <i>new school american, griddled onions, pickles, special sauce.</i> . . . . .	21
<b>Tamarind Short Rib Roti</b> <i>pickled cauliflower, tamarind, cilantro, cabbage.</i> . . . . .	32
<b>Steak Frites*</b> <i>filet medallions, french fries, herb butter</i> . . . . .	46

## SIDES

<b>Frites</b> <i>garlic aioli</i> . . . . .	10
<b>Brussels Sprouts</b> <i>cider glaze, labneh &amp; crispy bits</i> . . . . .	13
<b>Grilled Asparagus</b> <i>béarnaise</i> . . . . .	13
<b>Brown Sugar Cornbread</b> <i>jalapeño butter</i> . . . . .	12

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
<b>Filet Mignon Sliders*</b> <i>stilton crust, griddled onions, garlic aioli, french fries</i> 24	<b>Flaky Chicken Pot Pie</b> <i>spring peas, carrots</i> 24	<b>Pork Schnitzel*</b> <i>spätzle, tarragon mustard sauce</i> 33	<b>Short Rib &amp; Sea Scallops*</b> <i>summer corn purée, chimichurri rojo</i> 42	<b>Maine Lobster Risotto</b> <i>fennel confit, tarragon</i> 46	<b>Beef Wellington*</b> <i>whipped potatoes, watercress, red wine sauce</i> 62	<b>Fried Chicken*</b> <i>brown sugar cornbread, creamy coleslaw</i> 28

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

A 3% restaurant surcharge is added to each guest check. This may be removed upon request.

COCKTAILS

A Modern Cure

gin, mallorca melon, lemon, soda  
12

Market Spice Marg

tequila blanco, sotol, peach, lime, habanero  
16

The London Bloom

vodka, curacao, white cranberry, lime, hibiscus  
14

WHISKEY

New York Sour

bourbon, cardamaro, lemon, angostura, cab saw float  
18

Jackman Old Fashioned

bourbon, demerara, coffee, orange bitters  
15

SPIRIT FREE

Mallorca Mule

mallorca melon, lime, sugar, ginger beer  
10

BEER

DRAFT

Harp European Lager; 4.5% . . . . . 8

Magner's Irish Cider; 5.5% . . . . . 7

Allagash White Belgian White; 5.2% . . . . . 8

Maplewood Son of Juice IPA; 6.3% . . . . . 8

Guinness Irish Stout; 4.2% . . . . . 10

PACKAGED

Miller High Life Light Lager; 4.6% . . . . . 6

Stella Artois Lager; 5.0% . . . . . 7

Half Acre Daisy Cutter Pale Ale; 5.2% . . . . . 9

Yuengling Lager; 4.5% . . . . . 7

Go! Brewing Pilsner; 0.5% . . . . . 5

Guinness Draught 0 Irish Stout; 0.5% [NON-ALCOHOLIC] . . . . . 7

Jackman X Middle Brow

House Brew 8

Kolsch-Style; 4%



WINES BY THE GLASS

BUBBLES & BLUSH

Tiamo Prosecco . . . . . 12

Prosecco NV || Veneto, IT || Charmat in style

Chateau Gassier 'Esprit Gassier' Rosé . . . . . 14

Cinsault 2024 || Provence, FR || Garrigue & orange blossom

WHITES

Abbazia di Novacella . . . . . 14

Pinot Grigio 2023 || Alto Adige, Italy || Monks knows best

Montes . . . . . 14

Sauv Blanc 2022 || Aconcagua, CL || World's best vineyard

Aveleda . . . . . 12

Alvarinho 2023 || Vinho Verde, PT || Cool kids' sancerre

Sonoma Cutrer 'Russian River Ranches' . . . . . 16

Chardonnay 2023 || Sonoma, CA || Oak bombs

REDS

Domaine SC 'La Galoche' . . . . . 17

Gamay Noir 2023 || Beaujolais, FR || Crunchy & bright

Leyda . . . . . 15

Pinot Noir 2022 || Leyda Valley, CL || Cool. Coastal. Chilean.

BonAnno Wines . . . . . 20

Cab Sauv 2022 || Alexander Valley, CA || Wilmette's own

Raul Perez 'Ultreia St. Jacques' . . . . . 16

Garnacha 2022 || Bierzo, SP || Ultimate food pairer

Ballyhoo Blend . . . . . 15

Red Blend 2024 || Central Coast, CA || Pour of the house

Prices shown are for 6oz pours,  
full bottles also available.