

Green Jack Restaurant



APPETIZERS

- Hummus** RD\$ 620
chickpea cream cooked with lemon juice, perfumed with olive oil, cumin and smoked peppers, served with roasted cassava
- Spinach dip** RD\$ 620
Creamy spinach with bacon au gratin served with yuca cassava
- Eggplant dip** RD\$ 620
A stew of roasted eggplants with a combination of favors, bacon and cream cheese to gratin, served with roasted cassava
- Coconut Shrimp** RD\$ 1,045
Breaded in coconut and panko, fried served with sweet chili
- Chicken fingers** RD\$ 620
Juicy chicken breast, served with bbq or buffalo sauce
- Prosciutto and manchego croquettes** RD\$ 620
4 croquettes, with aioli sauce
- Sweet Plantain Croquette** RD\$ 620
Stuffed with cheese and shredded meat
- Green Plantain caps filled with goat** RD\$ 665
Artesian homemade (3 units)
- Green Plantain caps filled with** RD\$ 595
With wine and a mix of cheeses
- Mini Raviolis** RD\$ 595
Stuffed with creole shredded meat accompanied with sweet chillo sauce
- Jack Cheese Sticks** RD\$ 725
Fried breaded peperjack cheese served with marinara sauce

SALADS AND WRAPS

- Caesar Salad** RD\$ 605
Romaine lettuce, parmesan cheese and croutons
- Chicken Caesar Salad** RD\$ 720
Romaine lettuce, parmesan cheese, croutons and sliced chicken breast
- Shrimp Caesar Salad** RD\$ 835
Romaine lettuce, parmesan cheese, croutons mixed with delicious shrimps
- Garden Salad** RD\$ 655
Argulula, baby spinach, cherries tomatoes, goat, cheese, crispy bacon, corn chips and mango emulsion
- Mediterranean Capresse** RD\$ 655
Fresh mozzarella, tomatoes, eggplant, zucchini and grilled peppers
- Churrasco Salad** RD\$ 1,485
Mixed lettuce with roasted garlic sauce, tomatoes, shredded mozzarella ripped plantain croutons and chunks of juicy churrasco
- Jack Salad** RD\$ 650
Combination of lettuce, arugula, pico de gallo, geo cheese, guacamole chicken breast and crispy corn tortilla

SOUP OF CREAM OF THE DAY

- Soup of the day [2 varieties]** RD\$ 390
Made with the freshest seasonal ingredients

CEVICHE'S AND CARPACCIO'S

- Andean Ceviche [Seasonal]** RD\$ 730
Mahi Mahi, avocado, grilled corn, sweet potatoes chips or cassava bread
- Tuna Tartar** RD\$ 835
Marinated with lemon and sesame oil
- Beaf Carpaccios** RD\$ 835
Served with parmesan cheese, truffle oil and crunchy casaba chips
- Beaf and Mushrooms Carpaccio's** RD\$ 875
- Shrimp Cocktail** RD\$ 925
marinated with tomato juice and vodka, served with cassava

AUTHOR'S RECIPIES

- Stuffed Schicken Breast** RD\$ 980
Filled with Dominican sausage, ripped plantain, white cheese, Served with yucca gnocchi's on dominican sausage sauce
- Chillo San Felipe** RD\$ 1,550 Lb.
Whole fish without marinated spine with seafood risotto
- Atlantic Grouper** RD\$ 1,310
Fresh fillet marinated with run topped with fruit chutney and served with mashed duo
- Blue Angus Tenderloin** RD\$ 1,360
Melted blue cheese, served with salad arugula
- Stewed goat** RD\$ 1,085
Marinated with rum, slow cooked and crumbled accompanied with rice and fried greens
- Asian Pork** RD\$ 920
Sautee in a soy sauce, honey and chilli served with white rice
- Curry Pork loin** RD\$ 920
In a curry sauce served with rice
- Grilled Picaña** RD\$ 1,990
Mounted on a bed of duo puree and rum scented onion jam
- Teriyaki Salmon** RD\$ 1,155
Marinated with soy sauce, grilled accompanied by mashed potatoes with leeks bathed in teriyaki sauce

MOFONGOS

- Mofongo Filled with churrasco** RD\$ 1,585
Over a mushrooms sauce
- Mofongo Stuffed goat meat** RD\$ 910
With pickled onion
- Platain Mofongo with marinated Pork** RD\$ 860
- Yuca Mofongo with chorizo sausage** RD\$ 860
Mixed with wine and manchego cheese
- Mofongo Pork rind** RD\$ 680
- Shrimp Mofongo** RD\$ 1,045
Green plantain stuffed with garlic shrimps and crispy prosciutto

HAMBURGUER'S

- Lentil Hamburger** RD\$ 520
Grilled lentils with american cheese, tomato, gherkin with insignia french fries
- Angus Burger** RD\$ 710
Texas style, 8 oz. of juicy Angus meat, accompanied by insignia french fries
- Angus Bacon & Cheese Burger** RD\$ 750
8 Oz. of juicy Angus meat, with american cheese and bacon, accompanied by insignia french fries
- Angus Green Jack Hamburger** RD\$ 825
8 oZ. Angus beef, american cheese, ripe banana, bacon and mushrooms sauce, accompanied by insignia french fries

- Blue Burger** RD\$ 770
Angus beef, combination of blue cheese, caramelized onions, arugula and sheets crispy bacon

FLAT BREAD AND PANNINI'S

- Italian** RD\$ 615
Pesto, mozzarella cheese, tomatoes, eggplant, grilled bell peppers and a balsamic vinegar reduction
- Churrasco** RD\$ 1,200
Churarsco onion, grilled pepper, gouda cheese and chimichurri sauce
- Mediterranean** RD\$ 615
Prosciutto, arugula, fresh marinated tomatoes, manchego and mozzarella cheese

MEATS FROM JACK'S KITE

- Angus Choice Churrasco** RD\$ 2,155
8 Oz. of USDA certified, tender juicy, yhe most popular cut in town
- Vacio Flat Meat** RD\$ 1,135
8 oz. Argentinian beef cut, lean and tender, exquisite grilled meat
- Angus Choice Center Cut Tenderloin** RD\$ 1,190
8 oz. USDA certified, The most tender and exquisite of our meats served with your choice of sauce
- Pork loin** RD\$ 835
10 OZ. A smooth cut the grill in point, served with sauce of your choice
- St. Louise's Ribs** RD\$1,135
Bathed in guava BBQ sauce, Chef-Style
- Striploin** RD\$ 2,725
16 Oz. cutting a perfect balance between juiciness and flavor when grill
- Grilled Chicken Breast** RD\$ 710
Marked with diamond grilled, served with sauce of your choice
- Ribeye** RD\$ 2,725
Perfectly cut with a balance between juiciness and grillflavor
- Angus Picaña** RD\$ 2,870
12 Oz. of exquisite cut of meat with a beautiful marbeling cooked on the grill

OUT OF BLUE SEA

- Grouper Fillet on the Grill** RD\$ 1,155
8 oz. of fillet brought from the caribbean coast
- Boneless Snapper [Season]** RD\$ 1,365 Lb.
Served his choice steamed or fried, with sauce of your choice
- Shrimps** RD\$ 1,045
Grilled shrimp served with your choice of sauce
- Habanero Shrimp's** RD\$ 1,045
Shrimp marinated with habanero pepper, herbs and sesame seeds with side of with rice
- Salmón** RD\$ 1,025
8 oz out of the Norwegian seas cooked to your liking, served with your choice of sauce

PASTAS AND RISOTTOS

- Rustic** RD\$ 625
Fresh mushrooms, marinated tomatoes, olive oil, bacon and parmesan cheese
- Shrimp Pasta** RD\$ 1,045
Mushrooms, olive, basil, parmesan, shrimp and white wine in white cream or fresh tomato
- Pesto Pasta** RD\$ 625
Chicken strips, crispy prosciutto with a natural pesto sauce
- Zukini pomodoro pasta with chicken** RD\$ 720
Home made, 100% natural, confit tomato, basil
- Zukini pomodoro pasta with shrimp** RD\$ 865
- Churrasco Pasta** RD\$ 1,685
Served with mushrooms, sausage cream and parmesan
- Picaña Pasta** RD\$ 1,585
Tomatoes, basil, caper, arugula, grilled picaña slices
- 4 Cheese Pasta** RD\$ 730
Mix of cheese and chips of fried sausage
- Bolognesa** RD\$ 665
- Pomodoro** RD\$ 625
- Aurora** RD\$ 625
- Asopao Jack** RD\$ 875
Shirmp stew with rice, white wine and sweet peas
- Goat Meat Risotto** RD\$ 835
Goat cooked simmered, crumbled, served in a creamy risotto with ripe banana and goat cheese
- Flap Meat and mushroom Risotto** RD\$ 1,015
Risotto of porcini mushrooms and fresh with sheets Angus, cooked to taste
- Risotto Parmigiano Reggiano** RD\$ 540
- Natural Pasta** RD\$ 625
Fresh tomatatoes, basil, olive oil, leaves of garlic and parmesan
- Alfredo Pasta** RD\$ 720
White cream, parmesan chicken strips and prosciutto ham
- Gnocchi Bolognese** RD\$ 720
Made of yucca covered with meat sauce, mozzarella cheese and basil

KIDS MENU

- Angus Churrasco 5 oz.** RD\$ 1,350
 - Chicken Fingers** RD\$ 615
 - Grilled Chicken Breast** RD\$ 615
 - Flat bread marguerite/ham** RD\$ 560
 - Kid's Burger 4 oz.** RD\$ 615
- *Served with your choice of side: French fries, bread, mashed yucca or fried green plantains

SIDES

- Mashed pumpkins+sweet potato** RD\$ 210
- Mashed yucca au gratin** RD\$ 210
- Yucca gnocchi's with Dominican sausage sauce** RD\$ 210
- Avocado [Seasonal]** RD\$ 270
- Mini Mixed Salad** RD\$ 210
- Mini arugula salad** RD\$ 210
- Fried green plantains** RD\$ 210
(eggplant, zucchini, tomatoes and onions)
- Grilled vegetables** RD\$ 210
(eggplant, zucchini, tomatoes and onions)
- Sautéed potatoes with herbs** RD\$ 210
- Baked potato** RD\$ 210
- Mashed potatoes ou gratin** RD\$ 210
- French fries with a touch of white truffle oil insignia** RD\$ 210
- Toasty yucca bread [Cassava]** RD\$ 210
- Grilled Corn on the Cob** RD\$ 210

DESSERTS

- Cheese Cake Stuffed with Nutella** RD\$ 520
- Chocolate Volcano** RD\$ 520
Topped with haaggen Daz vanilla ice cream
- Mixed Ice Cream** RD\$ 520
Varied Flavors
- Ice Cream Scoop** RD\$ 285
- Baked Coconut** RD\$ 520
Grandma's recipe
- Brownie a la moda** RD\$ 405
- Lemon Pie** RD\$ 370
- Hazelnut Ice Cream 1 Scoop** RD\$ 225
- Hazelnut Ice Cream 2 Scoops** RD\$ 420
- Coconut flan** RD\$ 435
- Bread Pudding with ice cream** RD\$ 365