



# Green Jack Restaurant

## APPETIZERS

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### Hummus

A chickpea cream cooked with lemon juice, perfumed with olive oil, cumin and smoked peppers, served with roasted cassava

RD\$ 360

### Spinach dip

Creamy spinach with bacon au gratin served with yuca cassabe

RD\$ 360

### Eggplants dip

A stew of roasted eggplants with a combination of favors, bacon and cream cheese to gratin, served with roasted cassava

RD\$ 360

### Crepes

Stuffed with baked goat and goat cheese in au gratin juice

**\*New\***

RD\$425

### Coconut shrimp

Breaded in coconut and panko, fried served with sweet chilli

**\*New\***

RD\$540

### Chicken fingers

Juicy chicken breast, served with bbq or buffalo sauce

RD\$ 260

### Prosciutto and manchego croquettes

4 croquettes, with aioli sauce

RD\$ 395

### Ripe Plantain Croquette

Croquette stuffed with goat and cheese mounted on a four cheese sauce mirror.

**\*New\***

RD\$345

### Green plantain caps filled with goat or crab

Artesian homemade (3 units)

RD\$ 325

### Mini Ravioli

Stuffed goat and mixed seafood with sweet chili sauce

RD\$ 295

### Blue Arancini

3 Arborio rice croquette, stuffed with goat and goat cheese, mounted on a mirror of pomodoro sauce.

RD\$ 395

**Sampler:1** (2 Croquettes,1 eggplants dip, 4 mini raviolis )

RD\$ 620

**Sampler :2**(3 Croquettes, 3 Mini ravioli,1 Spinach dip)

RD\$ 560

**Create your Sampler** (3 menu variety: Croquette, Arancini, Hummus, Dip frutti di mare, Spinach dip, Eggplant dip)

RD\$ 750

## SALADS AND WRAPS

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<b>Quinoa Salad</b>	RD\$ 495
Flavored with lemon juice, mint, parsley, cumin, fresh tomato, onion and chickpea	
<b>Mixed Bean Salada</b> <span style="color: red;">*New*</span>	RD\$ 375
Combination of legumes, red beans, chickpeas, corn, jalapenos, honey mustard and coriander pesto	
<b>Tagliata al Vacío</b>	RD\$ 645
Arugula, purple cabbage, sauteed mushrooms to white wine, cofited tomatoes, manchego cheese lacquers with an emulsion of strawberry and avocado croutons (seasonal)	
<b>Caesar Salad</b>	RD\$ 360
Romaine lettuce, parmesan cheese and croutons	
<b>Chicken Caesar Salad</b>	RD\$ 425
Romaine lettuce, parmesan cheese, croutons and sliced chicken breast	
<b>Shrimp Caesar Salad</b>	RD\$ 525
Romaine lettuce, parmesan cheese, croutons mixed with delicious shrimps	
<b>Mediterranean Capresse</b>	RD\$ 395
Fresh mozzarella, tomatoes, eggplant, zucchini and grilled peppers	
<b>Churrasco Salad</b>	RD\$ 630
Mixed lettuce with roasted garlic sauce, tomatoes, shredded mozzarella, ripped plantain croutons and chunks of juicy churrasco	

## SOUP OR CREAM OF THE DAY

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<b>Soup of the day (2 varieties)</b>	RD\$ 260
Made with the freshest ingredients of the season	

## CEVICHE'S AND CARPACCIO'S

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<b>Ceviche Andean</b>	RD\$ 435
Mahi Mahi, avocado, grilled corn, sweet potatoes chips	
<b>Tuna Tartar</b>	RD\$ 595
Marinated with lemon and sesame oil	
<b>Beef Carpaccio</b>	RD\$ 395
Served with parmesan cheese, cappers, truffle oil and crunchy yucca bread chips	
<b>Beef with Mushrooms Carpaccio</b>	RD\$ 435
Served with parmesan and manchego cheese, marinated tomatoes, truffle oil and crunchy yucca bread chips	



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## AUTHOR'S RECIPIES

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<b>Orange Chicken</b>		<b>RD\$ 440</b>
Pieces of fried battered chicken topped with orange-favored sauce, Accompanied with white rice or saffron rice and mushrooms.		
<b>Stuffed Chicken Breast</b>		<b>RD\$ 595</b>
Filled with dominican sausage, ripped plantain, white cheese, Served with yucca gnocchi's on dominican sausage sauce		
<b>Capresse Chicken</b>	<b>*New*</b>	<b>RD\$ 495</b>
Chicken breast stuffed confit tomato, fresh morazzella, pesto & wrapped in proscuitto hart served with potatoes' in white sause		
<b>Grouper to the Orange</b>		<b>RD\$ 535</b>
<b>Chillo San Felipe</b>		<b>RD\$ 925</b>
Whole fish without marinated spine, stuffed with seafood risotto.		
<b>Mero Black Sea</b>	<b>*New*</b>	<b>RD\$ 735</b>
Grilled fish with a delicious black beans risotto in a coriander pesto		
<b>Tuna Tataki</b>	<b>*New*</b>	<b>RD\$ 595</b>
Marinated with soy oil, covered in sesame seeds, served with mix veggies		
<b>Tenderloin en Crout</b>	<b>*New*</b>	<b>RD\$ 695</b>
8 Onz Breaded tenderloin with herbs, sealed to perfections and served with mix bean salad		
<b>Blue Angus beef fillet</b>		<b>RD\$ 855</b>
Melted blue cheese, served with salad arugula		

## MOFONGOS

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<b>Mofongo Filled with Churrasco</b>		<b>RD\$ 665</b>
Over a mushroom sauce		
<b>Mofongo stuffed Goat</b>		<b>RD\$ 440</b>
With pickled onion		
<b>Plantain Mofongo with salty strips fried pork</b>	<b>*New*</b>	<b>RD\$ 380</b>
<b>Plantain Mofongo with Dominican artisan sausage</b>	<b>*New*</b>	<b>RD\$ 650</b>
<b>Yucca Mofongo with chorizo sausage</b>	<b>*New*</b>	<b>RD\$ 490</b>
Mixed with wine and Manchego cheese.		
<b>Yucca Mofongo with lobster thermidor</b>	<b>*New*</b>	<b>RD\$ 995</b>
Au gratin with Manchego cheese		



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## HAMBURGER'S

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### Mediterranean Burger

8 oz. of juicy Angus meat, fresh mozzarella, marinated tomatoes, prosciutto and arugula, with insignia french fries

RD\$ 535

### Lentil Hamburger

Grilled lentils with american cheese, tomato, gherkin with insignia french fries

RD\$ 330

### Norway Hamburger

8. Made 100% salmon, cooked on the grill with a topping of cream cheese, dill and thin leek accompanied by insignia french fries

RD\$ 615

### Blue-Burger

8. Ounce Angus beef, combination of blue cheese, manchego, caramelized onion, arugula, bacon, jalapeño and gherkin, with insignia french fries

RD\$ 535

### Angus Burger

Texas style, 8 oz. of juicy Angus meat, accompanied by insignia french Fries

RD\$385

### Angus Bacon & Cheese Burger

8 oz. of juicy Angus meat, with american cheese and bacon, accompanied by insignia french fries

RD\$ 495

### Angus Green Jack Hamburger

8 oz. Angus beef, American cheese, ripe banana, bacon and mushroom sauce, accompanied by insignia french Fries

RD\$ 535

### Chicken burger

8 oz. crispy chicken breast, cheese jack pepper, mushrooms and caramelized onions, accompanied by insignia french fries

RD\$ 395

## FLATBREAD AND PANINI'S

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### Rustic

Fresh mushroom, marinated tomatoes, olive oil,

RD\$ 405

### Italian

Pesto, mozzarella cheese, tomatoes, eggplant, Grilled bell peppers and a balsamic vinegar reduction

RD\$ 335

### Churrasco

Churrasco, onion, grilled pepper, gouda cheese and chimichurri sauce

RD\$ 495

### American

Steak, mushroom sauce, caramelized onions, mozzarella cheese and sautéed bell peppers

RD\$ 440

### French

Grilled chicken with four cheese sauce and arugula

RD\$ 395

### Mediterranean

Prosciutto, arugula, fresh marinated tomatoes, manchego and mozzarella cheese

RD\$ 395



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## MEATS FROM JACK'S GRILL

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<b>Angus Choice Churrasco</b> 8 oz. of USDA certified, tender, juicy, the most popular cut in town	<b>RD\$ 875</b>
<b>Mixed grill</b> (To share) Combination of grilled meats and vegetables, pork loin, chicken breast, sausage, vacuum, red peppers, potato and onion	<b>RD\$ 1,455</b>
<b>Vacío Angus</b> 8 oz. Argentinian beef cut, lean and tender, exquisite grilled meat	<b>RD\$ 635</b>
<b>Angus Choice Center Cut Tenderloin</b> 8 oz. USDA certified. The most tender and exquisite of our meats served with your choice of sauce	<b>RD\$ 765</b>
<b>Pork loin</b> 10 oz. A smooth cut the grill in point, served with sauce of your choice	<b>RD\$ 520</b>
<b>Grilled Chicken Breast</b> Marked with Diamond grilled, served with sauce of your choice	<b>RD\$ 440</b>
<b>Picaña</b> <b>*New*</b> 14 oz. USDA of a Brazilian beef cut with perfect balance Between juiciness and tenderness	<b>RD\$ 995</b>
<b>Ribeye</b> <b>*New*</b> 10 oz. USDA cutting a perfect balance between juiciness and avor when grill	<b>RD\$ 1200</b>
<b>Baby Back Ribs</b> Bathed in guava BBQ sauce, Chef-style	<b>RD\$ 745</b>

## OUT OF OUR BLUE SEA

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<b>Grouper Fillet on the Grill</b> 8 oz. of fillet brought from the Caribbean coast	<b>RD\$ 680</b>
<b>Boneless Snapper ( Season)</b> 20 oz., served his choice steamed or fried, with sauce of your choice	<b>RD\$ 795</b>
<b>Mahi Mahi Fillet</b> 10oz. cooked to your liking, served with your choice of sauce	<b>RD\$ 675</b>
<b>Shrimp</b> 10 u. grilled shrimp served with your choice of sauce	<b>RD\$ 765</b>
<b>Habanero shrimp's</b> <b>*New*</b> Shrimp marinated with habanero pepper, herbs and sesame seeds with side of with rice.	<b>RD\$ 455</b>
<b>Salmón</b> 8oz. out of the Norwegian seas cooked to your liking, Served with your choice of sauce	<b>RD\$ 645</b>
<b>Lobster (Subject to season) Thermidor or Grill</b>	<b>RD\$ 1195</b>

## PASTA AND RISOTTO

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<b>Rustic</b>	RD\$ 440
Fresh mushroom, marinated tomatoes, olive oil, bacon and parmesan cheese	
<b>Shrimp</b>	RD\$ 565
Mushrooms, olive, basil, parmesan, shrimp and white wine in white cream or fresh tomato.	
<b>Pasta al Pesto</b>	RD\$ 440
Chicken strips, crispy prosciutto with a natural pesto sauce	
<b>Yucca gnocchi</b>	RD\$ 335
with Dominican sausage sauce	
<b>Pasta de Zukini pomodoro, with chicken</b>	RD\$ 490
Home made, 100% natural, confit tomato, basil	
<b>Pasta de Zukini pomodoro, with schrimp</b>	RD\$ 655
<b>Caonabo's Layers Vegetable Tower</b> <span style="color: red;">*New*</span>	RD\$ 475
Vegetable towers, zuchinni, stuffed eggplants, spinach dip, cream cheese, Bathed in salted pomodoro Sause	
<b>Pasta con Churrasco</b>	RD\$ 665
Served with mushrooms, sausage cream and parmesan	
<b>Pasta Fruto di Mare</b>	RD\$ 670
Shrimp, squid, lick, octopus and clams	
<b>Your choice Pasta: spaghetti, penne, linguini or fettuccini</b>	
<b>Carbonara</b>	RD\$ 440
<b>4 Cheese</b>	RD\$ 395
<b>Bolognesa</b>	RD\$ 440
<b>Pomodoro</b>	RD\$ 395
<b>Aurora</b>	RD\$ 395
<b>Risotto de Chivo</b>	RD\$ 545
Goat cooked simmered, crumbled, served in a creamy risotto with ripe banana and goat cheese.	
<b>Risotto al Vacío</b>	RD\$ 545
Risotto of porcini mushrooms and fresh with sheets Angus, cooked to taste	
<b>Risotto Parmigiano Reggiano</b>	RD\$ 330
<b>Risotto Marinero</b>	RD\$ 590
Combination of fresh vegetables, green peas and shrimp	



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## SIDES

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Yucca croquettes stuffed with mozzarella cheese	RD\$ 100
Mashed ayuama+ sweet potato	RD\$ 150
Mashed yucca with melted cheese	RD\$ 125
Yucca gnocchi's with Dominican sausage sauce	RD\$ 150
Avocado (subject to season)	RD\$ 100
Mini mixed salad	RD\$ 125
Mini arugula salad	RD\$ 135
Fried green plantains	RD\$ 100
Steamed Mixed Vegetables	RD\$ 150
Grilled vegetables (eggplant, zucchini, bell peppers onions and mushrooms)	RD\$ 150
Sautéed potatoes with herbs	RD\$ 100
Baked potato	RD\$ 100
Mashed potatoes au gratin	RD\$ 125
French fries with a touch of white truffle oil insignia	RD\$ 125
Toasty yucca bread (Cassava)	RD\$ 100
Grilled corn on the cob	RD\$ 100

## SAUCES

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Porcini mushroom sauce	
Exotic spices and brandy cream	
Four cheese and white truffle oil	
Roasted garlic and white wine	
Cappers with garlic and parsley	
Butter and herbs	
Butter of white truffle oil	
Lemon and butter	
Chimichurri chef's specialty	
*Mixed sea food sauce: shrimp, conch, squid, octopus, clams and lobster	RD\$ 200

## Kids Menu

Angus Churrasco 5 oz.	RD\$ 590
Chicken Fingers	RD\$ 320
Penne in Pomodoro or Pink Sauce	RD\$ 320
Grilled Chicken Breast	RD\$ 320
Kid's Burger 4 oz.	RD\$ 385
Pizzita marguerite/Ham	RD\$ 320

\*Served with your choice of side: French fries, bread, mashed yucca or fried green plantains

## Desserts

**Crepe stuffed**

Strawberry jam, candy, or ripe banana

RD\$ 265

**Nutella**

RD\$ 340

**Traditional Cheesecake**

Strawberry jam, candy, or ripe banana

RD\$ 295

**Chocolate Volcano**

Topped with Haagen Daz vanilla ice cream

RD\$ 395

**Baked coconut**

Grandma's recipe

RD\$ 305

**Milky Way Tempura**

An explosion of flavors

RD\$ 335

**Mixed ice cream**

Varied flavors

RD\$ 360

**1 coup**

RD\$190

**Fruit Cobbler**

Delicious combination of fruit

RD\$ 320

**Fruit Sorbet**

With exotic seasonal fruits

RD\$ 360

**Caramel Cut**

From traditional pastry of Puerto Plata

RD\$ 275