

# jazz'd

## TAPAS BAR

*An Americanized version of a centuries old Spanish tradition. Jazz'd offers an eclectic selection of over 35 tapas, slightly larger than appetizers, with the intent of ordering multiple items and sharing.*

### ASIAGO BREAD & OIL ▼ \$7

*Asiago Cheese Bread with Garlic Infused Olive Oil and Fresh Herbs*

### FIVE ONION SOUP \$7

*Spanish Onions, Red Onions, Shallots, Leeks, Scallions, Fresh Thyme, and Provolone Cheese, over Garlic Croutons*

### SHE CRAB STEW \$8

*A Hearty Cream Base Stew made with Fresh Blue Crab Meat. A Savannah favorite*

### BLACK BEAN SOUP G ▼ \$6

*Garnished with Olive Oil, Red Wine Vinegar, and Chopped Red Onion*

### JAZZ'D SPRING MIX SALAD G ▼ \$7

*Tossed with Honey-Balsamic Vinaigrette and garnished with Candied Walnuts, Feta Cheese, Cherry Tomatoes, and Balsamic Reduction*

### BLEU CHEESE WEDGE SALAD G \$9

*Iceberg Lettuce, Gorgonzola Cheese, Bacon and Grape Tomatoes dressed with a Buttermilk Bleu Cheese Dressing, and garnished with Shaved Red Onions*

### JAZZ'D CAESAR SALAD \$7

*Chopped Romaine, Chefs Caesar Dressing, Garlic Croutons, and hand grated Parmesan Cheese*

### HAND CUT TRUFFLE FRITES ▼ \$8

*Idaho potatoes tossed in Black Truffle Salt and served with a side of Gorgonzola Horseradish Sauce*

### BRUSCHETTA ▼ \$9

*Roma Tomatoes, Basil, Feta Cheese and Onions served on Crostini's, drizzled with Garlic Olive Oil and Balsamic Reduction*

### BLACKENED TUNA NAPOLEON\* \$10

*Jazz'd House Blackening Seasoning, Alfalfa Sprouts, Wasabi Aioli, Soy Sauce Reduction, and Red Onion over Crispy Wontons*

### ROASTED GARLIC HUMMUS ▼ \$8

*Roasted Garlic pureed with Chickpeas, Tahini, Lemon Juice, and Olive Oil. Served with Baked Pita Chips and Vegetable Batons*

### HOT SPINACH DIP ▼ \$9

*Baby Spinach and Artichoke Hearts simmered in a Parmesan Cream Cheese Sauce. Served with Crispy Pita Wedges*

### CHÈVRE CREOLE TOMATO DIP ▼ \$9

*Creole Tomato Sauce made with Fresh Tomatoes, Holy Trinity, Garlic, Tabasco Sauce and Fresh Herbs Floated with Goat Cheese and Lightly Browned. Served with Toasted Baguettes*

### BAKED CHEESE TERRA COTTA PLATE ▼ \$14

*Chef's Selection of Cheeses baked to Melting in Earthenware Terra Cottas, with Roasted Garlic, Fresh Fruit, and Toasted Baguettes*

### THAI CHICKEN LETTUCE WRAPS \$9

*Chilled Thai Chicken Salad served in Bibb Lettuce cups, drizzled with a Sambal Sesame Vinaigrette and a Soy Sauce Reduction. Topped with Crispy Wontons*

### BUFFALO CHICKEN NAAN BREAD\* \$11

*Grilled Naan bread, Chef's Buffalo sauce, Chicken Tenderloins, Mozzarella, Bleu Cheese, Scallions, and Red Onion*

### LAMB GYROS \$13

*Caramelized Onion Naan Bread folded with sliced Lamb, Tzatziki sauce, Lettuce, Tomato and Purple Onion*

### FISH TACOS \$12

*Chef's Selection of Fresh Seasonal Fish. Ask your Server about the Catch of the Day*

G = GLUTEN-FREE VERSION AVAILABLE, ASK YOUR SERVER ▼ = VEGETARIAN DISH

*\*The consumption of raw or under cooked foods such as meat, fish and eggs which may contain harmful bacteria, may cause serious illness or death.*

**POTATO LEEK FRITTATA WITH MANGO FIG CHUTNEY\* G \$10**

*Potato, Leek and Egg Omelet, topped with Provolone Cheese and broiled Golden Brown. Served with Mango Fig Chutney, Cream Cheese, and toasted Baguettes*

**SALMON CROQUETTES \$10**

*Pan seared with Bell Peppers and Onions, served with a Pickled Cucumber Slaw and garnished with a Wasabi Aioli*

**FIRECRACKER SHRIMP SPRING ROLL \$11**

*Flash Fried Basil Wrapped Shrimp with a Spicy Chile Glaze and Edamame Cucumber Salad with Crispy Wontons*

**FLASH FRIED CALAMARI\* \$9**

*Cornmeal Dusted and Flash Fried Calamari over Garlic Butter Sautéed Jalapenos, Onions, Red Peppers Peppers, and Sweet Banana Peppers. Served with a side of Creole Dipping Sauce*

**GUINNESS FISH & CHIPS \$11**

*Atlantic Cod in a Guinness Batter, and Homemade Frites. Served with a Traditional Tartar Sauce*

**SWEET 'N SPICY ZONI WINGS\* G \$12**

*Perfect blend of Sweet 'N Hot. Honey, Brown Sugar, and Siracha. Served with House Bleu Cheese and Celery Sticks*

**LITTLE NECK CLAMS\* G \$11**

*Steamed with and simmered in a White Wine and Shallots. Finished with Herb Compound Butter and served with Toasted Baguettes*

**CHORIZO SLIDERS\* \$11**

*House Made Chorizo Sausage, and Beef Slider, Goat Cheese, Roma Tomato, Caramelized Onion, jam, Jam, and Chipotle Aioli. Served with a Pickle Spear*

**CHICKEN CHEESESTEAK EGGROLLS \$9**

*Grilled Chicken with Sautéed Peppers, Onions, and White American Cheese rolled in an Eggroll Wrapper and deep fried. Served with a side of Horseradish Aioli*

**CRAWFISH MAC & CHEESE \$12**

*Creole Style Cheddar Sauce with Peppers, Onions, and Crawfish. Topped with an Asiago Gratin*

**LOW COUNTRY SHRIMP & GRITS G \$11**

*Spicy Shrimp sautéed with Scallions in Garlic Butter, served over Stone Ground Smoked Gouda Grits with a Tomato Gastrique*

**BLACKENED SALMON\* G \$12**

*Grilled with House Blackening Seasoning, served over Broccoli Florets and garnished with a Tarragon Mustard Sauce*

**HONEY BOURBON PORK TENDERLOIN\* G \$12**

*Grilled Honey Bourbon Marinated Pork served with a Smashed Loaded Potato Salad and Spicy Tomato Jam*

**LOIN BACK BBQ RIBS G \$12**

*Oven roasted Loin Back Ribs grilled and glazed with a smoky BBQ Sauce on top of smashed Loaded Potato salad*

**MEDITERRANEAN LAMB CHOPS WITH GARLIC & ROSEMARY\* \$15**

*Three Grilled marinated Lollypop Chops served over Herb Butter Whipped Potatoes and finished with a Rosemary Jus*

**MARTINI MARINATED TENDERLOIN TIPS\* \$14**

*Vodka Marinated Tips finished with an Olive and Bleu cheese Brulee. Served with toasted baguettes*

**STEAK DIANE\* \$15**

*Pan Seared Petite Filet served over Herb Butter Whipped Potatoes and finished with a Crimini Diane Sauce*

**TAPAS FOR TWO \$65**

*Your Choice of Soup or Jazz'd Salad, Four Tapas and Two Desserts from our Chef's Selection of Sweets. Soft drink or Coffee included*

**G = GLUTEN-FREE VERSION AVAILABLE, ASK YOUR SERVER V = VEGETARIAN DISH**

*\*The consumption of raw or under cooked foods such as meat, fish and eggs which may contain harmful bacteria, may cause serious illness or death.*