

## *Lunch*

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### **SANDWICHES**

**Jack's Pastrami on Rye** **\$24**  
*Hot, hand-sliced pastrami, mustard and pickles*

**Corned Beef on Rye** **\$24**  
*Tender, hand-sliced corned beef, mustard & pickles*

**House Roasted Turkey Breast** **\$18**  
*Sliced turkey breast, mayonnaise, lettuce, tomato, onion & pickles*

### **SALADS**

**Jack's Chopped Toasted Salad** **\$17**  
*Iceberg, Romaine, Radicchio, Cucumber, Tomato, Red Pickled Onion, Chickpeas, & your choice of dressing*

**Jack's Classic Caesar Salad** **\$15**  
*Romaine Hearts, Parmesan Herb Croutons, Classic Caesar Dressing*

**Chef Salad** **\$18**  
*Fresh Turkey, Ham, Roasted Beef, Swiss & Tomatoes on Mixed Green & your choice of dressing*

### **SOUP**

**Matzo Ball** **\$7**

**Old Fashion Chicken Noodle** **\$7**

**Jack's New England Clam Chowder** **\$9**

## Drinks

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**Green Smoothie** **\$8**

**Turbinado Shaken Espresso** **\$8**

**Sweet Cream Cold Brew** **\$8**

Meet

*Chef Brady*



*With over three decades of experience in fine dining, restaurant openings, and event catering across New York and beyond. Chef Brady Duhamel is a graduate of The Culinary*

*Institute of America, Brady has led kitchens at acclaimed establishments consistently delivering innovative seasonal menus and exceptional guest experiences. His culinary expertise spans Italian, French, Contemporary American, New England, and Asian cuisines, with a strong background in kitchen design, team leadership, and off-premises events. Brady's passion for food and commitment to excellence continue to shape the Capital Region's dining scene.*

*Jacks*  
Est. 1913  
OYSTER HOUSE

