Backwater Jacks

Bonita Springs, FL

4-COURSE DINNER • $59.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

First Course

House Salad

Mixed Seasonal Greens with Toasted Pecan, Bermuda Onion, Grape Tomato, Fuji Apple & Chevre Cheese Dressed with a Warm Pancetta Vinaigrette

Caesar Salad

Fresh Chopped Hearts of Romaine, Tossed with Spiced Croutons, Shaved Parmesan, in our House Made Caesar Dressing Garnished with White Anchovy

Miso Salad

Nappa Cabbage, Fresh Long Cut Chive, Julienne Snow Pea, Julienne Carrot & Miso Roasted Chicken, Tossed in a Miso Honey Vinaigrette, Garnished with Sesame Seed & Crisp Fried Wonton

Third Course

The Jacks Burger

Special Ordered, Half Pound Ground Chuck & Brisket Patty, Seasoned with Maldon Sea Salt & Fresh Cracked Black Pepper, Topped with your Choice of Cheese, Lettuce, Tomato & Onion. Served with Hot Crispy Fries & Cornichon

Black Bean, Quiona, & Roasted Corn Burger

Mélange of Black Bean, Quinoa, Roasted Sweet Corn, Onion & Garlic Cooked on a Griddle & Served on a Brioche Roll With a Smear of Boursin Cheese, Lettuce & Tomato Accompanied with Hot Crispy Sweet Potato Fries

Sticky Chicken

Half of a Roasted Chicken, Dressed with a Bourbon, Honey Glaze & Blasted in a 500 degree Oven, Served with a Sweet Potato Hash & Grilled Leek Garnish

Blackend Dorado Bowl

Lime Marinated Grilled Mahi-Mahi Served over Sonoran Rice with Black Bean, Roasted Corn, Cilantro, Sauteed Bell Peppers & Fresh Sliced Jalapeno Finished with a Elote Crème Fraiche

The Hanger Steak

Hanger Steak, Seasoned with Maldon Sea Salt & Fresh Cracked Pepper then Seared, Presented over a Bed of Warm Summer Tomato & Squash Salad Finished with an Italian "Chimichuri"

Second Course

Aztec Grouper Nuggets

Small Skewers of Fresh Grouper Marinated in Ghost Chili Tequila & Smoked Sea Salt Char Grilled and Finished with a Lime, Cilantro Syrup & Blasted in a 500 Degree Oven

Octopus Ceviche

Fresh Poached Octopus, tossed with a Citrus Marinade, Bermuda Onions, Diced Romas, Florida Orange, Serrano Peppers, & Fresh Cilantro. Finished with a Drizzle of Guajillo Oil

Tuna Nachos

Fresh, Sushi Grade Yellowfin Tuna Tartar with Fresh Jalapeno, Bermuda Onion, Red Bell Pepper & Scallion Layered over Wonton Crisps Finished with Yum-Yum & Eel Sauce

Shrimp Potstickers

Rock Shrimp, Wilted Cabbage, Peppers, Herbs & Spices Wrapped in a Wonton Shell & Crisp Fried, Served with a Traditional Sauce Ponzu

Fourth Course

Key Lime Pie

Blueberry Bread Pudding with Whiskey Butter Sauce

Flourless Chocolate Cake

Sizzle Dining Cocktail

Golden Tile ~ $10

A Handcrafted Tropical Cocktail Featuring Coconut Rum, Juicy Mango, Pineapple Juice, Fresh Lime, and a Whisper of Banana

SAVE · SUPPORT · CELEBRATE
10 YEAR ANNIVERSARY
SIZZLE DINING
SOUTHWEST FLORIDA
SEPTEMBER 1 - 30, 2026

SCAN HERE TO DIRECTLY BENEFIT BLESSINGS

$1.00 FROM EVERY MEAL SOLD BENEFITS SOUTHWEST FLORIDA CHAPTER BLESSINGS IN A BACKPACK
#DINEWITHPURPOSE

THIS MENU CAN NOT BE COMBINED WITH ANY OTHER OFFER OR COUPON / DISCOUNT. NO SUBSTITUTIONS OR SPLIT PLATES.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.