



Jackson Diner

Menu Prices — August 22, 2026

Restaurant & Food Industry Reports



US Fast Food Restaurant Market Research

This Report will provide in-depth Market and Industry Analysis, Evaluate General Indicators, Financial and Scrutinize Investment Attractiveness.

Fast Food Industry →



The 2025 US Pizza Restaurants & Industry Trends Report

Pizza Industry →



The U.S. Fast-Casual Restaurant Industry

A Comprehensive Analysis of Market Dynamics, Consumer Trends, Innovation, and Competitive Strategies.

Fast Casual Industry →



2025 US Dining Restaurants & Industry Market Research

Casual Dining Industry →

Competitor Price Intelligence →

Picked for you

ITEM	PRICE
Chicken Special false	\$16.00
Sag Paneer Un mélange de feuilles d'épinards tendres et fromage paneer, cuit lentement pour obtenir une harmonie de saveurs terreus...	\$14.00
Lassi (Yogurt Drink) Lassi crémeuse faite à partir de yaourt frais, mélangée avec une touche légère de sucre et une pincée de cardamome pour...	\$6.00
Chicken Biryani Baked casserole flavored.	\$16.00
Dal Tadka Yellow lentils, cumin seed, and coriander.	\$14.00

Starters

ITEM	PRICE
Samosa Crispy fried turnovers filled with spiced peas and potatoes.	\$4.00
Samosa Chat Topped with chickpeas, chutneys, yogurt, onions, and tomatoes.	\$7.00
Spicy Tandoori Wings	\$12.00
Chat Papri A mixture of crisps, potatoes, and chickpeas in yogurt and sauces.	\$7.00
Pani Puri Hollow crackers stuffed with potatoes, chickpeas, and tangy tamarind water.	\$8.00
Aloo Paratha with Raita Pain de blé entier garni de pommes de terre, servi avec du raita onctueux.	\$6.00
Spicy Cheese Kulcha Ce kulcha est une pâte moelleuse farcie de piments jalapenos relevés et d'un mélange onctueux de fromages savoureux.	\$6.00
Dry Gobi Manchurian Fleurons de chou-fleur enrobés d'une pâte croustillante, juste dorée, puis sautés avec des piments verts et des oignons...	\$12.00
Chili Paneer	\$12.00
Vegetable Bhajjia Assortment of vegetables coated with chickpea flour.	\$6.00
Hakka Dry Chili Chicken	\$12.00
Keema Naan with Raita Naan stuffed with lamb meat.	\$7.00
Veg Spring Roll	\$9.00
Tasting of Three Sampler of samosa, chicken tikka, and machi Amritsar.	\$13.00
Crispy Okra Coated with spiced chickpea flour, chopped onions, and tomatoes.	\$11.00
Hummus and Garlic Naan false	\$8.00
Dry Veg Manchurian false	\$12.00

ITEM	PRICE
Baby Lamb Chop Chops d'agneau de Nouvelle-Zélande grillées dans un four tandoori.	\$16.00
Sabudana Tikki Chat Topped with chickpeas, chutneys, yogurt, onions, and tomatoes.	\$10.00
Sabudana Aloo Tikki Tapioca and spiced potato patties.	\$8.00
Gobi Paratha with Achar Whole wheat bread stuffed with cauliflower.	\$6.00
Machi Amritsari Fish marinated lightly with ajwain and spices.	\$13.00
Bhel Puri Rice flakes tossed with onions, tomatoes, and sauces.	\$7.00
Garlic Chili Shrimp	\$15.00
Achari Mushroom Marinated with pickle and roasted in clay oven.	\$12.00

Soups and Salads

ITEM	PRICE
Mulligatawny Soup Soupe traditionnelle aux lentilles, agrémentée de riches épices indiennes.	\$7.00
Tomato Soup Une soupe de tomates relevée grâce à un mélange de gingembre haché, de poivre noir et de piments verts.	\$7.00
Green Salad Un mélange de laitues fraîches, rehaussé de tomates juteuses, concombre croquant, oignons doux et carottes râpées.	\$7.00

Tandoori (indian style barbecue)

ITEM	PRICE
Chicken Tikka (No Sauce) Boneless pieces of thigh meat. Indian-style barbeque.	\$16.00
Tandoori Chicken (Half) Chicken on the bone marinated in yogurt and spices. Indian-style barbeque.	\$16.00
Tandoori Mix Grill Assortment of tandoori chicken, chicken tikka, Kashmir kebab, and lamb seekh kebab. Indian-style barbeque.	\$22.00
Paneer Tikka Homemade cheese with onion and bell pepper roasted in tandoori oven. Indian-style barbeque.	\$20.00
Murgh Malai Kebab White meat chicken marinated in ginger, garlic, and coriander. Indian-style barbeque.	\$21.00
Kashmiri Kebab Boneless pieces of chicken coated with saffron flavored eggs and broiled. Indian-style barbeque.	\$20.00
Seekh Kebab Minced lamb meat flavored with herbs, and spices. Indian-style barbeque.	\$21.00
Salmon Saumon sans arêtes subtilement parfumé à l'ajwain, préparé au barbecue dans la plus pure tradition indienne.	\$26.00
Jumbo Prawns Crevettes géantes marinées dans un mélange onctueux de yogourt et d'épices savoureuses avant d'être grillées à la manièr...	\$26.00

CURRY (GRAVY) Specials

ITEM	PRICE
Chicken Special (CURRY (GRAVY) Specials) false	\$16.00
Goat special	\$20.00
Lamb special	\$20.00
Chicken Lajawab Tender morsels of dark meat chicken cooked with tomatoes, ginger, and cilantro.	\$16.00
MIX Vegetable special	\$14.00
Fish special	\$20.00
Tofu special	\$14.00
Keema Matar Minced lamb with green peas.	\$20.00
Shrimp special false	\$22.00

Vegetarian Specials

ITEM	PRICE
Sag Paneer (Vegetarian Specials) Un mélange de feuilles d'épinards tendres accompagné de morceaux de fromage paneer. Un plat végétarien résolument savour...	\$14.00
Paneer Pasanda Carrés de paneer délicatement épicés mijotés dans une sauce à la tomate onctueuse.	\$14.00
Malai Kofta Soft cheese or veg croquettes in the sauce.	\$14.00
Dal Makhani Black lentils flavored with tomatoes and ginger.	\$14.00
Kadai Paneer Cheese with peppers, tomatoes, and ginger.	\$14.00
Dal Tadka (Vegetarian Specials) Yellow lentils, cumin seed, and coriander.	\$14.00
Mattar Paneer Curried peas with cheese	\$14.00
Aloo Gobi Cauliflower and potatoes tossed with spices.	\$14.00
Chana Masala Chickpeas with potatoes.	\$14.00
Sag Chana Épinards frais et pois chiches tendres cuits avec des épices aromatiques. Ce plat végétarien combine des saveurs terreus...	\$14.00
Bhindi Masala Des morceaux de gombo frais mélangés avec des oignons parfumés et des tomates juteuses.	\$14.00
Baingan Bharta Aubergines rôties accompagnées d'oignons, tomates, et une touche de gingembre.	\$14.00
Sarson Ka Sag Puree of mustard greens tempered with mustard seed.	\$14.00

ITEM	PRICE
Punjabi Kadhi Pakora Yogurt-based curry made with spiced gram flour.	\$14.00
Mattar Aloo Curried peas with potatoes.	\$14.00
Broccoli Masala Fresh broccoli tossed with onions and tomatoes.	\$14.00
Sag Aloo spinach with potatoes vegetarian	\$14.00

Rice and Noodles

ITEM	PRICE
Rice Pulao	\$4.00
Chili Garlic Fried Rice	\$9.00
Lemon Rice false	\$7.00

Biryani

ITEM	PRICE
Chicken Biryani (Biryani) false	\$16.00
Goat Biryani Un mélange savoureux de riz basmati délicatement parfumé, cuit avec des morceaux tendres de chèvre, infusé d'épices arom...	\$20.00
Lamb Biryani Baked casserole flavored.	\$20.00
Vegetable Biryani Baked casserole flavored.	\$15.00
Fish Biryani Baked casserole flavored.	\$20.00
Shrimp Biryani Baked casserole flavored.	\$22.00

Tandoori Breads

ITEM	PRICE
Naan Soft flour bread.	\$3.00
Garlic Naan	\$5.00
Roti Whole wheat.	\$3.00
Onion Kulcha Pain plat indien cuit au four, garni d'oignons finement hachés et d'herbes aromatiques. Ce kulcha doré et légèrement cro...	\$5.00
Bread Basket false	\$11.00
Lachha Paratha Une paratha faite de multiples couches de pâte tendre et feuilletée, cuite à la perfection dorée.	\$5.00

ITEM	PRICE
Paratha Layered wheat.	\$5.00
Mint Paratha	\$5.00
Accompaniments	
ITEM	PRICE
Side of Dal Black lentils.	\$4.00
Raita Yogurt and cucumber.	\$4.00
Papadum Lentil wafers.	\$2.00
Mango Chutney	\$2.00
Achar (Pickle)	\$2.00
Desserts	
ITEM	PRICE
Kheer Du riz crémeux lentement mijoté dans du lait sucré, rehaussé de cardamome et garni de fines éclats d'amandes et pistache...	\$5.00
Rasmalai false	\$5.00
Gulab Jamun false	\$5.00
Ice Cream	\$6.00
Malai Kulfi Indian ice cream.	\$6.00
Beverages	
ITEM	PRICE
Lassi (Yogurt Drink) (Beverages)	\$6.00
Soft Drink	\$2.75
Thai Ice Tea	\$5.00
Masala Tea Indian spiced tea with steamed milk.	\$3.00
Juice	\$5.00
Spring Water false	\$2.50
Sparkling Water false	\$5.00
Coffee false	\$3.00
Hot Tea	\$3.00