

APPETIZERS

MELTED LEEK & GOAT CHEESE DIP roasted in the wood oven and served with bread and fancy roasted olives	9.50
NEW ORLEANS STYLE BBQ PRAWNS our signature appetizer. it's all about the sauce.	10.50
FRIED GREEN TOMATOES stacked with layers of crawfish remoulade on a bed of greens.	10.50
JACK FRIES hand-cut fries topped with bbq pulled pork, smoked jack & cheddar cheese, then finished in the wood oven.	10.50
WOOD OVEN ROASTED QUESADILLA house smoked jack cheese, caramelized onion, spinach, black bean & corn salsa.	9.50
WOOD OVEN ROASTED POBLANO PEPPERS stuffed with house-smoked jack, goat cheese and house-cured ancho chili-rubbed bacon. served with a fresh pineapple salsa.	10.50
JACK'S NACHOS tortilla chips, bbq pork, cowboy beans, green onion, cheddar and smoked-jack cheese, lettuce, tomato, salsa, sour cream.	12.50
DEEP FRIED DILL PICKLES dill pickle chips battered and deep fried. served with a dijon dipping sauce. different, but delicious.	9.50

SALADS

ITALIAN CHOPPED SALAD mixed greens, smoked chicken, salami, tomato, cucumber, olives, sun-dried tomatoes, mozzarella, onion and balsamic vinaigrette	14.50
CAESAR romaine, parmesan, croutons, housemade caesar dressing add smoked chicken 2.50 add smoked salmon 4.50	10.50
EL PASO TRI TIP SALAD grilled tri tip, corn & black bean salsa, tomato, red onion, tortilla strips and spicy jalapeno dressing	14.50
GRILLED CHICKEN SPINACH SALAD spinach, gorgonzola, bacon, tomato, avocado, grilled chicken and balsamic vinaigrette	13.50
CITRUS SALMON SALAD spring greens topped with a grilled, wild salmon filet, honey infused goat cheese, pine nuts and foccacia bread with lemon vinaigrette	17.99
SOUTHERN FRIED CHICKEN SALAD mixed greens with buttermilk-fried chicken, tomatoes, croutons, olives, cheddar cheese and ranch dressing	14.59
COWGIRL SALAD mixed greens, avocado, marinated pinto beans, cucumber, red onion, polenta croutons, and a honey chipotle vinaigrette. topped with a spinach potato cake	14.59
SMOKED CHICKEN SALAD smoked chicken, mixed greens, caramelized walnuts, gorgonzola, topped with raspberry vinaigrette	13.59

side salad 4. side caesar 4. biggy mix 8.
dressings: ranch, blue cheese, honey mustard, balsamic vinaigrette, 1000 island, raspberry vinaigrette

ENTREES

SIRLOIN STEAK 8 oz angus beef with roasted garlic mashed potatoes and seasonal vegetables make it a jack steak: wood-oven roasted & topped with roasted garlic and gorgonzola add \$3 make it surf and turf (covered with our house-made bbq prawns) add \$5	19.99
CHIMICHURRI STEAK grilled flank steak served over smoked tomato-braised couscous with grilled vegetable and a chimichurri sauce.	18.99
HOUSE-MADE, BACON-WRAPPED PRIME RIB MEAT LOAF served with mashed potatoes, gravy and vegetables	17.99
JAMBALAYA house-smoked chicken and sausage, prawns, peppers and onions in a spicy creole sauce, over rice	17.99
BONELESS BUTTERMILK FRIED CHICKEN topped with homemade cream gravy, served with mashed potatoes and vegetables	full 17.69 half order 15.59
SMOKED AND STUFFED PORTABELLO MUSHROOM smoked portabello mushroom topped with basil pesto, sundried tomatoes, parmesan and goat cheese. served with sauteed vegetables and garlic mashed potatoes	16.59
WOOD OVEN ROASTED RAVIOLI fresh ravioli filled with butternut squash and ricotta cheese. baked in the wood oven and covered with a gorgonzola walnut cream sauce	16.59
MACARONI AND CHEESE you loved it as a kid.....need we say more?	10.59
SHEPARD'S PIE shredded bbq pork topped with cheddar cheese and mashed potatoes. baked in the wood oven. served with sauteed vegetables.	15.59
BRINED & SMOKED PORK LOIN cured in the style of bacon and finished on the grill. served with goat cheese mashed potatoes, grilled vegetables, and a caramelized onion apple compote.	18.99
WILD SALMON grilled and served with seasonal vegetable, goat cheese mashed potatoes and a citrus butter sauce.	20.99
SOUTHERN-STYLE CATFISH fried or blackened. with handcut fries, coleslaw & homemade tartar sauce	17.99

THE STATE OF WASHINGTON DEPT OF HEALTH WISHES TO CAUTION YOU OF THE HEALTH RISKS TAKEN WHEN CONSUMING UNDER-COOKED MEATS.