

# APPETIZERS

MELTED LEEK & GOAT CHEESE DIP	roasted in the wood oven and served with flat breads and fancy roasted olives	8.50
NEW ORLEANS STYLE BBQ PRAWNS	our signature appetizer. it's all about the sauce.	10.00
FRIED GREEN TOMATOES	stacked with layers of crawfish remoulade on a bed of greens.	10.50
JACK FRIES	hand-cut fries topped with pulled pork, smoked jack and cheddar cheese finished in the wood oven	10.00
WOOD OVEN ROASTED QUESADILLA	house-smoked jack cheese, caramelized onions, spinach and 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 fresh pineapple and green tomato salsa.	10.00
JACK'S NACHOS	tortilla chips, bbq pork, cowboy beans, green onion, cheddar and smoked jack cheese, shredded lettuce, tomatoes, salsa, and sour cream.	11.75
DEEP FRIED DILL PICKLES	dill pickle chips battered and deep fried. served with a mustard dipping sauce. Different, but delicious.	8.50

# SALADS

ITALIAN CHOPPED SALAD	smoked chicken, salami, tomato, cucumber, olives, sun-dried tomatoes, mozzarella, onion and balsamic vinaigrette	13.50
CAESAR	romaine, parmesan, garlic croutons, housemade caesar dressing add smoked chicken 2.50      add smoked salmon 4.50	9.50
EL PASO TRI-TIP SALAD	grilled tri-tip, corn & black bean salsa, tomato, red onion, tortilla strips and spicy jalapeno dressing	13.50
GRILLED CHICKEN SPINACH SALAD	fresh spinach, gorgonzola, bacon, avocado, tomato, grilled chicken and balsamic vinaigrette	13.50
CITRUS SALMON SALAD	spring greens topped with a grilled salmon filet, honey infused goat cheese, pine nuts and foccacia bread with lemon vinaigrette	17.55
SOUTHERN FRIED CHICKEN SALAD	mixed greens with buttermilk-fried chicken, tomatoes, croutons, olives, cheddar cheese and ranch dressing	13.50
COWGIRL SALAD	mixed greens, avocado, marinated pinto beans, cucumber, red onion, polenta croutons, and a honey chipotle vinaigrette. topped with a spinach potato cake	12.50
SMOKED CHICKEN SALAD	smoked chicken, mixed greens, caramelized walnuts, gorgonzola, topped with raspberry vinaigrette	12.50
<i>side salad 4.50      side caesar 4.50      biggy mix 7.50</i>		
<i>dressings: ranch, blue cheese, honey mustard, balsamic vinaigrette, 1000 island</i>		

# PIZZA *gluten free crust available. add \$1.75*

BBQ CHICKEN PIZZA	bbq sauce, mozzarella, smoked jack cheese, alder-smoked chicken, red onion & cilantro	14.50
CHEESE PIZZA	marinara, mozzarella, parmesan	10.50
PEPPERONI PIZZA	marinara, mozzarella, parmesan and pepperoni	12.75
MAUI WOWIE	marinara, mozzarella, ham and fresh-cut pineapple	13.75
THAI	mozzarella, peanut sauce, marinated chicken, cilantro, carrots, peanuts, bean sprouts & green onion	13.75
APPLE BLUE CHEESE	topped with herbed olive oil, mozzarella, blue cheese and sliced WA apples add candied walnuts for 1.00	12.75
MARGHERITA	herbed olive oil, mozzarella, parmesan, fresh basil & tomatoes	12.75
SMOKED PORK SHOULDER	smoked jack cheese, pork shoulder, mozzarella and bbq sauce.	13.75
JACK'S COMBO	marinara, mozzarella, pepperoni, salami, sausage, black olive, mushroom & smoked jack	13.75

# ENTREES

HOUSE-MADE, BACON-WRAPPED PRIME RIB MEATLOAF	served with mashed potatoes & vegetables.	15.99
BONELESS BUTTERMILK FRIED CHICKEN	served with mashed potatoes & homemade cream gravy and veggies.	full 16.99 half order 14.99
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.	15.99
MACARONI AND CHEESE	you loved it as a kid.....need we say more?	9.50

