

## STARTERS

Baby Back Ribs A starter portion of our slow roasted pork ribs. A house specialty. 14.95

Hot Wings Spicy chicken wings served with celery sticks and bleu cheese dip. 16.95

Calamari Breaded and fried, served with a zesty cocktail sauce. 16.95

Jason's Nacho Platter Fresh tortilla chips topped with melted cheddar, green onions, tomatoes, olives, jalapeños and a side of salsa. 14.95 Add: sour cream 2 guacamole 6 chicken 7

Chips & Salsa Fresh tortilla chips served with house salsa. 8.95 Add guacamole 6

Grilled Artichoke Whole artichoke marinated in garlic, basil and olive oil. Grilled and served with roasted garlic aioli. 14.95

Irish Potatoes Beer-battered fries smothered in melted jack and cheddar cheese, bacon, and green onions. Served with a side of sour cream. 14.95

Beer Battered Onion Rings Served with our ranch and celery seed house dip. 11.95

Roasted Garlic Crostini Two full heads of fresh roasted garlic served with toasted crostini and creamy goat cheese. 11.95

Served with beer-battered fries. Sandwiches served with fresh lettuce, tomato, red onions and pickles on the side. (Excludes pasta)

Prime Rib Dip Thinly sliced prime rib on a toasted French roll. Served with au jus and horseradish sauce. 19.95

**Reuben** Hot corned beef and sauerkraut on grilled rye with melted Swiss cheese, Thousand Island dressing and a side of horseradish cream sauce. 17.95

Steak Sandwich A choice New York steak grilled to your liking and served on a toasted french roll. 19.95

Blackened Salmon Sandwich Salmon filet grilled with Cajun spices and served on a French roll with tartar sauce on the side. 19.95

California Chicken Grilled chicken breast, guacamole, bacon and jack cheese served on a toasted bun. 17.95

Nashville Chicken Sandwich Breaded and deep fried breast topped with coleslaw and pickles and served on a Brioche bun. Spicy! 17.95

Chicken Sticks Strips of breaded chicken breast, fried and served with ranch dressing. 15.95

Fish 'n Chips Battered Icelandic cod filets served with fresh tartar sauce. 19.95  $\operatorname{BLT}$  Served on toasted wheat. 15.95 Add Avocado 2.50

Mac 'n Cheese Cheddar cheese and cavatappi pasta baked to gooey deliciousness, 12.95

Jason's Burgers

Juicy half pound burgers served on a Brioche bun with lettuce, tomato, pickles & onions on the side. Substitute a chicken breast, veggie patty, turkey patty or portabello mushroom. Served with beer-battered french fries.

Tahoe A flame-broiled classic. 17.95 Add American, Swiss, Cheddar or Jack cheese 1 Add bacon 2 Add avocado 2.50

Mushroom Swiss Piled high with fresh, sauteed mushrooms and topped with Swiss cheese. 18.95

California Fresh avocado, olives, bacon and house dressing. 18.95

Guacamole Loaded with fresh guacamole and bacon. 18.95

Bleus Bleu cheese dressing, crisp bacon and bleu cheese crumbles. 18.95

Russian Topped with creamy horseradish sauce and bacon. 18.95

Grilled Portabello Whole portabello mushroom topped with roasted red bell peppers, grilled onions and creamy goat cheese. Served on a toasted bun. 17.95



Served with sauteed vegetables and choice of mashed potatoes or french fries. (Excludes pasta) ENTREES SERVED AFTER 4PM

**Prime Rib of Beef** Our specially designed ovens and slow-roast process yield the most flavorful, tender cuts of meat. While it lasts! 39.95

New York Steak Flame broiled to your liking and topped with Jack Daniels peppercorn sauce. 28.95

Baby Back Ribs Pork ribs slow-roasted and basted in our tasty hickory sauce. A house specialty. 27.95

**Salmon Filet** Pacific salmon baked with herbs OR blackened with Cajun seasonings. 26.95

Shrimp and Scallop Saute Sauteed scallops, prawns and spinach tossed with penne pasta in a light garlic cream sauce. 27.95

Roasted Chicken Half, free-range organic chicken roasted with citrus herbs and spices. 23.95



French Onion Made from scratch and topped with fresh croutons then baked with Swiss and parmesan cheeses. Served with garlic cheesebread. 10.95 Cup Only, 6.50

New England Clam Chowder House made, served with garlic cheesebread. 10.95 Cup Only, 6.50

House Salad Made in the Caprese style; fresh mixed greens, tomatoes, mozzarella, fresh basil and extra virgin olive oil. Drizzled with balsamic reduction. 13.95/Half 7.95 Add: chicken breast 6 salmon 10

Caesar Salad Crisp romaine lettuce, parmesan cheese, croutons and Caesar dressing. 13.95/Half 7.95 Add: chicken breast 6 salmon 10

Spinach Strawberry Salad Spinach, candied pecans and goat cheese with balsamic vinaigrette dressing. 13.95/Half 7.95 Add: chicken breast 6 salmon 10

## Kid's Menu =

Served with fries. (Excludes Mac'n Cheese)

Quarter Pounder Grilled quarter pound burger. 9.95 Add cheese 1.

Grilled Cheese Grilled on whole wheat bread with American cheese. 7.95

Fish and Chips Icelandic cod battered and deep fried. 9.95

Chicken Strips Juicy deep fried strips, served with ranch dressing. 9.95

Mac 'n Cheese Cheddar cheese and cavatappi pasta baked to gooey deliciousness. 8.95

Buttered Angel Hair Pasta Topped with Parmesan cheese. 7.95

## DESSERT

Jamie's Silk Pie A chocolate mousse\* pie in an graham cracker crust, topped with whipped cream and chocolate drizzle 8.95

Hot Apple Pie Spiced apples in a gooey cinnamon sauce baked inside a flaky crust. 8.50 Ala mode add 1

New York Cheesecake Classic New York style cheesecake with strawberry topping and whipped cream. 9.95

Ice Cream Sundae Vanilla ice cream with your choice of chocolate, strawberry or butterscotch topping with whipped cream, and a cherry on top. 7.50

## Non-Alcoholic Drinks



Coke, Diet Coke, Sprite, Root Beer, Dr. Pepper Ginger Ale, Shirley Temple, Roy Rogers 4 Sunshine Punch 4.75 Lemonade 4.25 Hot/Iced Tea 4 Arnie Palmer 4 Coffee 4
Hot Chocolate 4.75
Hot Apple Cider 4.25
Juices: Apple, Orange, Cranberry, Pineapple, Grapefruit 4.50
Non-Alcoholic Daiquiri: strawberry, piña colada or tropical 6

Thank You for Your Patronage!

Split Plate Charge 2.00 (includes extra side)
Maximum of 4 checks per table please
18% gratuity added to parties of 7 or more

\*Consuming raw or undercooked meat, seafood or eggs may increase your risk of foodborne illness.