

EVENING AT JACK'S

Appetizers

French Onion Soup \$9

Caramelized onions in a rich beef broth topped with home style croutons and Swiss cheese

Cod Tongues \$13

6 oz of seared cod tongues with scuncheons.

Daily Soup \$7

Ask your server about our daily offering.

Caesar Salad \$10

Crispy Romaine lettuce, chopped bacon, Parmesan cheese, croutons, & house made dressing.

Seafood Chowder \$9

Rich delicate blend of cod, salmon, scallops and shrimp all combined with a rich creamy broth.

Entrees

Koo Loo Luk \$19

Marinated Pork, battered in a golden tempura crust, sautéed with pineapple, onions, & peppers, finished with a house made sweet & sour sauce. Comes with soya fried chow Mein noodles or Basmati Rice

Liver & Onions \$18

2 pieces of Calves liver sautéed with onions & bacon.

Turkey Dinner \$19

Roasted white & dark turkey, placed over NL savory dressing and topped with gravy.

Pan Fried Cod \$22

8 oz of cod pan fried. Served with Pork Scrunchions

Stuffed Chicken Florentine \$27

Chicken Supreme Stuffed with spinach and Swiss cheese.

The Burger that Jack Built \$18

10 oz Jack's signature burger made in house, served on a toasted bun with lettuce, tomato, cheese, ketchup, mustard & relish (allow 20 min)
(Add bacon, onions & mushrooms \$1.50)

Cod Tongue Dinner \$25

8oz of golden fried cod tongues, Served with Pork Scrunchions

BBQ Pork Ribs \$32

Tender roasted baby back ribs smothered in a in house jack Daniels BBQ sauce.

Grilled Atlantic Salmon \$26

Delicate grilled salmon placed with an apple cranberry Chutney

Chicken Parmesan \$27

Breaded Chicken Breast placed over creamy linguini parmesan noodles with sauteed peppers, red onion, and tomatoes. Served with Toasted garlic Bread

Basil Shrimp Tomato Pasta \$21

5 tiger prawns sauteed with red onion, tomatoes, and peppers all tossed in a rich tomato basil sauce and placed with penne pasta.

Daily evening 3 course meal feature \$29.95 Soup or salad (Caesar or tossed)

Choice of either:

- 8 oz charbroiled striploin with demi glace
- Seared salmon with an apple chutney
- ½ rack of BBQ slow roasted ribs

Chef's daily dessert.