

AN EVENING AT JACK'S

Appetizers

French Onion Soup \$9.00

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

Panko Onion Rings \$9.00

Golden panko coated onion rings tossed in Barbour's spice

Torpedo Shrimp \$12

Golden fried shrimp served with a chipotle lime sour cream for dipping

Daily Soup \$6.00

Ask your server about our daily offering.

Caesar \$9.00

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

Entrees

Mushroom Moose Stroganoff \$21.00

Ground Moose, mushrooms, peppers, & onions enriched with a creamy sauce on top of egg noodles.

Koo Loo Luk \$18.00

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 \$18.00

2 pieces of Calves liver sautéed with onions & bacon. Accompanied with your choice of starch and chef's vegetables of the day.

Classic Club \$14.00

White turkey, crispy bacon, lettuce, tomato, cheddar cheese & mayo, on your choice of bread (Gluten free upon request \$1.50)

Turkey Dinner \$19.00

Roasted white & dark turkey meat, served with fresh vegetables, gravy, savory dressing & starch of your choice.

Pan Fried Cod \$22.00

8 oz of cod pan fried just right, comes with chef's vegetables and your choice of starch.

Stuffed Chicken \$27.00

Chicken Supreme Stuffed with NL Savory Dressing & Roasted Until done Just Right Served with chef's vegetables & your choice of starch.

The Burger that Jack Built \$17.00

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)

Beef Short Rib \$30.00

10 Oz beef braised rib. Slow roasted till fork tender. Served with chef's vegetables, choice of starch and drizzled with a rich cabernet sauce

Daily evening 3 course meal features 29.95

Soup or salad (Cesar 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

And chef's daily dessert.