



## STARTERS

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

**Hot Wings** Spicy chicken wings served with celery sticks and bleu cheese dip. 17.95 GF

**Calamari** Breaded and fried, served with a zesty cocktail sauce. 18.95

**Jason's Nacho Platter** Fresh tortilla chips topped with melted cheddar, green onions, olives, tomatoes, jalapenos and a side of salsa. 15.95  
Add: sour cream 2 guacamole 5.95 chicken 6.95 GF

**Chips & Salsa** Fresh tortilla chips served with house salsa. 8.95 Add guacamole 5.95 GF

**Crab Cakes** Two house made crab cakes topped with mango salsa and sriracha aioli. 19.95

**Grilled Artichoke** Whole artichoke marinated in garlic, basil and olive oil. Grilled and served with roasted garlic aioli. 15.95 GF V

**Irish Potatoes** Beer battered fries smothered in melted jack and cheddar cheese, bacon, and green onions. Served with a side of sour cream. 15.95

**Beer Battered Onion Rings** Served with our ranch and celery seed house dip. 13.95 V

**Roasted Garlic Crostini** Two full heads of fresh roasted garlic served with toasted crostini and creamy goat cheese. 12.95 V

**Caprese Crostini** Sliced, ripe tomatoes, fresh mozzarella and fresh basil drizzled with olive oil and balsamic glaze. 13.95 V

## 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 fries. Substitute house salad 3.95

**Tahoe** A flame-broiled classic. 18.95

Add: swiss, cheddar or jack cheese 1 bacon 2 avocado 2.50

**California** Fresh avocados, olives, bacon and house dressing. 19.95

**Guacamole** Loaded with fresh guacamole and bacon. 19.95

**Bleus** Bleu cheese dressing, crisp bacon and bleu cheese crumbles. 19.95

**Russian** Topped with creamy horseradish sauce and bacon. 18.95

**Mushroom Swiss** Piled high with fresh sauteed mushrooms and topped with swiss cheese. 19.95

**Grilled Portabello** Whole portabello mushroom topped with roasted red bell peppers, grilled onions and creamy goat cheese. Served on a toasted bun. 18.95 V

## CAFE FARE

Served with beer battered fries. Sandwiches served with fresh lettuce, tomato, red onions and pickles on the side. (Excludes pasta) Substitute house salad 3.95

**Prime Rib Dip** In house roasted, thinly sliced prime rib on a toasted french roll. Served with au jus and horseradish sauce. Add grilled onions if you like. 21.95  
Add: mushrooms 1.50 cheese 1

**Steak Sandwich** A choice New York steak grilled and served on a toasted french roll. 21.95

**Reuben** Hot Pastrami and sauerkraut on grilled rye with melted swiss cheese, Thousand Island dressing and a side of horseradish cream sauce. 18.95

**Blackened Salmon Sandwich** Salmon filet grilled with Cajun spices and served on a French roll with tartar sauce on the side. 21.95

**Sesame Ahi Sandwich** Seared ahi\* topped with avocado, sriracha aioli, green onions and a teriyaki glaze. Served on a brioche roll. 20.95

**California Chicken** Grilled chicken breast, guacamole, bacon and jack cheese served on a toasted bun. 18.95

**Nashville Chicken** Breaded and deep fried breast topped with coleslaw and pickles. Served medium rare on a brioche bun. Spicy! 18.95

**Chicken Sticks** Strips of breaded chicken breast fried and served with ranch dressing. 16.95

**Fish 'n Chips** Battered Icelandic cod filets served with fresh tartar sauce. 21.95

**Mac 'n Cheese** Cheddar cheese and cavatappi pasta baked to gooey deliciousness. 13.95 V Add bacon 2

## DINNER ENTREES

Served with sautéed vegetables and choice of mashed potatoes, wild rice pilaf, or french fries. (Excludes pasta) Add house salad 5.95 **SERVED AFTER 4PM**

### Prime Rib of Beef

Our specially designed ovens and slow-roast process yields the most flavorful, tender cuts of meat. While it lasts! 42.95

### New York Steak

Flame broiled and served with Jack Daniels peppercorn sauce. 29.95

### Petite Filet

Six ounce choice tenderloin grilled to your liking. 33.95

### Baby Back Ribs

Pork ribs slow-roasted and basted in our tasty hickory BBQ sauce. A house specialty. 28.95

### Salmon Filet

Pacific salmon baked with herbs OR blackened with Cajun seasonings. 27.95

### Shrimp and Scallop Sauté

Sautéed scallops, prawns and spinach tossed with penne pasta in a garlic cream sauce. 28.95

### Coconut Shrimp

Coconut battered prawns served with mango salsa. 28.95

## SOUP & SALAD

For your salad add chicken breast 6.95 or salmon 9.95

**House Salad** Mixed greens topped with tomatoes, cucumbers, and red onion. Choice of ranch, bleu cheese, thousand island or olive oil and balsamic vinaigrette. Half 7.95 Full 14.95

**Caesar** Crisp romaine lettuce, parmesan cheese, croutons and Caesar dressing. Half 7.95 Full 14.95

**Wedge** Iceberg lettuce topped with our house made bleu cheese dressing, chopped bacon, cherry tomatoes and bleu cheese crumbles. 14.95 GF

**Spinach Strawberry** Spinach, candied pecans, strawberries and creamy goat cheese topped with balsamic vinaigrette dressing. 14.95 GF

**Ahi Mango** Blackened, seared ahi\* served over chopped romaine and topped with fresh mango salsa, sesame seeds and a sriracha drizzle. Cooked medium rare, mildly spicy. 19.95 GF

**French Onion Soup** 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

**Soup of the Day** Ask your server for today's offering. Bowl 11 Cup 6.50

## DESSERT

**Jamies Silk Pie** A chocolate mousse\* pie in a graham cracker crust, topped with whipped cream and chocolate drizzle. 8.95

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

**New York Cheesecake** Classic New York style cheesecake topped with strawberry sauce and whipped cream. 8.95

**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 GF

## SOFT DRINKS

Coke, Diet Coke, Root Beer, Sprite, Dr. Pepper, Ginger Ale, Shirley Temple, Roy Rogers 4.95  
Coffee, Hot/Iced Tea 4.95

Hot Chocolate 5.50

Hot Apple Cider 5

Lemonade 4.95

Sunshine Punch 5.50

Non-alcoholic strawberry, pina colada or tropical Daquiri (blended) 9.95

Juices: Apple, Orange, Cranberry, Pineapple, Grapefruit 4.95

**Thank You for Your Patronage!**

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



Split plate charge 5 (includes extra side)  
Maximum four checks per table please  
18% gratuity added to parties of seven or more

GF Gluten Free V Vegetarian