

# APPETIZERS

FRIED CALAMARI topped with lemon pepper aioli & roasted red pepper aioli	8.99
FRIED GREEN TOMATOES & CRAWFISH REMOULADE fried green tomatoes stacked with layers of crawfish remoulade on a bed of greens.	8.99
ARTICHOKE & SUN-DRIED TOMATO DIP served with warm foccacia bread	7.99
NEW ORLEANS STYLE BBQ PRAWNS our signature appetizer. it's all about the sauce.	8.99
JACK FRIES our own fries topped with smoked jack, cheddar cheese, and house-smoked meat.	8.99
VEGGIE QUESADILLA cheddar, smoked jack, green onion, black olives & roasted peppers	7.99
SMOKED SALMON QUESADILLA smoked jack, goat cheese, smoked salmon, and black bean & corn salsa.	9.99
SOUTHWEST EGGROLLS black bean, corn smoked jack cheese and s.w. chicken eggrolls, served with cilantro cream and a honey-chili-lime dipping sauce.	8.99

# SALADS

ITALIAN CHOPPED SALAD smoked chicken, roasted peppers, salami, tomato, cucumber, olives, sun-dried tomatoes, mozz, onion & balsamic vinaigrette.	11.99
SMOKED SALMON CAESAR an old favorite! romaine, parmesan, housemade croutons and smoked salmon caesar dressing.	11.99
CAESAR romaine, parmesan, garlic croutons, housemade caesar dressing add smoked chicken 2.00	7.99
EL PASO SALAD grilled sirloin, corn & black bean salsa, tomato, red onion, fried flour tortilla and spicy jalapeno dressing.	10.99
VINCENZO'S SPINACH SALAD toasted pinenuts, smoked chicken, parmesan, olives, sun-dried tomatoes and balsamic vinaigrette.	9.99
CITRUS SALMON SALAD spring greens topped with a grilled salmon filet, honey infused goat cheese, pine nuts and foccacia bread with lemon vinaigrette.	13.99
SOUTHERN FRIED CHICKEN SALAD mixed greens with buttermilk-fried chicken, tomatoes, mushrooms, olives, cheddar cheese and a creamy asiago buttermilk dressing.	11.99
COWGIRL SALAD mixed greens, avocado, marinated pinto beans, cucumber, red onion, polenta croutons, and a honey chipotle vinaigrette. topped with a spinach potato cake	10.99
SMOKED CHICKEN SALAD smoked chicken, mixed greens, caramelized walnuts, gorgonzola, topped with raspberry vinaigrette.	10.99

side salad 2.50 side caesar 3.25  
dressings: ranch, blue cheese, lemon tahini, balsamic vinaigrette, 1000 island

# PIZZA

CHEESE PIZZA marinara, mozzarella and parmesan	9.99
PEPPERONI PIZZA marinara, mozzarella, parmesan and pepperoni	10.99
QUATTRO FORMAGGIO mozzarella, parmesan, asiago & gorgonzola with tomato sauce.	10.99
HAWAIIAN smoked ham, pineapple, mozzarella and parmesan.	12.99
SANTA FE CHICKEN lime-marinated chicken, cilantro pesto, red onion, mixed sweet peppers, with salsa, sour cream and guacamole.	11.99
THAI mozzarella, peanut sauce, marinated chicken, cilantro, carrots, peanuts, bean sprouts & green onion.	10.99
BBQ CHICKEN smoked chicken in bbq sauce with cilantro, red onion, mozzarella & smoked jack cheese.	11.99
APPLE BLUE CHEESE topped with herbed olive oil, mozzarella, blue cheese and sliced WA apples. add candied walnuts for 1.00	10.99
MARGHERITA herbed olive oil, mozzarella, parmesan, fresh basil & tomatoes.	10.99
SMOKED PORK SHOULDER smoked jack cheese, pork shoulder, mozzarella and bbq sauce.	11.99
SHRIMP PESTO basil pesto, rock shrimp, mozzarella, goat cheese, sun-dried tomatoes & roasted garlic	12.99
SAUSAGE & RICOTTA CALZONE house made sausage, marinara, mozzarella, spinach, red onion, ricotta cheese and fresh garlic.	12.99

# SIDES

add an extra side for \$2.50

mashed potatoes	bbq beans	soup
salad	rench fries	homestyle yams
coleslaw	potato salad	fresh vegetables

or for \$3.25

garlic mashed potatoes	mac-n-cheese
sweet potato fries	caesar salad

# ENTREES

SIRLOIN STEAK 8 oz angus beef, roasted garlic mashed potatoes & veggies make it a jack steak: wood-oven roasted & topped with roasted garlic and gorgonzola add \$3	14.99
BONELESS BUTTERMILK FRIED CHICKEN served with mashed potatoes & homemade cream gravy and veggies. 1/2	15.99 13.99
LOUISIANA STYLE SMOKED & BLACKENED ANGUS PRIME RIB served with a mound of sweet potato fries, veggies and a honey bourbon pecan butter. also available with a grilled rib-eye.	18.99
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.	14.99
MACARONI AND CHEESE you loved it as a kid.....need we say more?	8.99
<i>these items available at dinner only</i>	
SOUTHERN STYLE SURF AND TURF 8 oz blackened top sirloin smothered in bbq prawns, served with garlic mashed potatoes and vegetables.	18.99
POT ROAST slow cooked brisket served with mashed potatoes, glazed carrots & a tomato-red wine gravy.	14.99
FILET MIGNON MEDALLIONS grilled and served with smoked jack & parmesan potato gratin, grilled asparagus and porcini butter.	19.99
STUFFED PORTABELLO MUSHROOM filled with goat cheese, basil pesto, sun-dried tomatoes and parmesan cheese. served with garlic mashed potatoes and vegetables.	13.99
SESAME FRIED EGGPLANT sesame-crust eggplant, lightly fried & served with sweet & sour cucumbers, rice and veggies.	13.99

# SOUTHERN STYLE SMOKED MEATS

JACK'S CHICKEN tender house-smoked and juicy for a full flavor	1/4 8.99	1/2 11.99	FULL 14.99
BABY BACK RIBS everybody's favorite! dry-rubbed and sauced			15.99
BEEF BRISKET long smoked and finished on the grill			14.99
NORTH CAROLINA PORK SHOULDER for folks who love ribs, but hate the mess.		14.99	16.99
JACK'S SAUSAGE crafted and smoked in our own kitchen.			13.99
JACK'S TURKEY BREAST sliced and cured smoked turkey breast with country gravy.		11.99	13.99
JACK'S WAY SAMPLER shoulder, brisket and chicken with choice of two sides.			18.99
YOUR WAY SAMPLER any three smoked meats with choice of two sides.			18.99

*all smoked meats served with your choice of two sides. 100% preservative and nitrate-free.*

# SANDWICHES

our sandwiches are served on Essential Bakery organic breads.

THE JACK mixed smoked meats smothered in bbq sauce & cheddar cheese on a fresh roll.	7.99
CAROLINA PORK SHOULDER pulled pork, lettuce & tomato on a fresh roll.	8.99
SANTA FE CHICKEN chipotle-lime marinated chicken breast topped with pepperjack & guacamole on a fresh roll.	8.99
THE JACK BURGER local Strawberry Mountain organic, fresh ground chuck. served with lettuce, tomato & onion. add tillamook cheddar or blue cheese .75 add apple-smoked bacon .75	8.99
<i>these sandwiches available at lunch only.</i>	
TRADITIONAL REUBEN corned beef, sauerkraut, swiss cheese, special sauce on grilled sourdough rye.	8.99
SMOKED TURKEY & AVOCADO served with bacon, lettuce tomato and provolone on a fresh roll.	8.99
THE FRENCH DIP alder smoked beef and jack cheese served on a french roll with hales cream stout au jus.	9.99
BRISKET SANDWICH 12-hour smoked brisket tossed in housemade bbq sauce	8.99
GRILLED CHEESE tillamook sharp cheddar and great bread..... for kids and grown-ups, too!	6.99
THE PLTA jack's version of the blt: house-cured Carlton Farms pancetta, lettuce, tomato and avocado served on toasted Essential Columbia bread.	8.99
POT ROAST SANDWICH slow-braised pot roast served in a rich gravy with sauteed mushrooms and onions with tillamook cheddar.	9.99

*all sandwiches served with your choice of one side. substitute a gardenburger for any sandwich.*

# SEAFOOD DINNER ONLY

WOOD OVEN ROASTED WILD PACIFIC SALMON served over roasted red potatoes, grilled asparagus, and a lemon butter sauce.	17.99
CORNMEAL CRUSTED FRIED CATFISH served with fries, coleslaw and homemade tartar sauce.	13.99
DRUNKEN PRAWNS tiger prawns sauteed with butter, garlic, peppers, onions, cilantro and lime juice. finished with a shot of tequila and served over fresh angel hair pasta.	15.99
JAMBALAYA housemade sausage, chicken and prawns braised in a spicy tomato sauce with peppers, onions and celery. served over rice.	16.99