

Menus and pricing subject to change due to availability and seasonality of items.

## JASPER'S WOODLANDS BRUNCH MENU



# J A S P E R ' S

— GOURMET BACKYARD CUISINE —

### WOOD ROASTED BREADS

Peach BBQ Rotisserie Chicken Pizza 12.  
*Apple-Wood Bacon, Smoked Mozzarella*

Grilled Vegetable Pizza 14.  
*Portabellas, Asparagus, Zucchini, Squash, Mozzarella*

Jasper's Three Cheese Focaccia 10.  
*Caramelized Shallots, Portabella, Sweet Basil*

### APPETIZERS

Maytag Blue Cheese Potato Chips 7./11.

Crispy Chicken Strips and Onion Rings 9.  
*Whole Grain Mustard Ranch, Spicy Catsup*

Crispy Calamari 14.  
*Toasted Orange-Cilantro Soy Sauce*

Salt Crusted Rock Shrimp 15.  
*Sweet Chile-Lime Dipping Sauce*

### SOUPS AND SALADS

Grilled Chicken Masa Soup 5./8.

Today's Soup Selection 5./7.

Jasper's Greens 6./9.  
*Candied Pecans, Maytag Blue Cheese*

Jasper's Caesar Salad 6./9.  
*Grana Padano, Focaccia Croutons  
Wood Grilled Chicken Breast or Shrimp 14./18.*

Priscilla's "Sink" Salad 6./11.  
*Feta Vinaigrette, Crisp Pita Chips*

"Chopped" Wedge Salad 8./13.  
*Smoked Bacon, Goat Cheese Ranch, Maytag Blue*

Char grilled Thai Chicken Salad 13.  
*Red Chile-Lime Vinaigrette*

Hickory Grilled Salmon "Cobb" 21.  
*Smoked Bacon, Avocado, Goat Cheese*

Flat Iron Carne Asada Salad 22.  
*Wood Grilled Steak, Corn-Black Bean Relish*

### CAST IRON SIDES

Bourbon Creamed Corn 7.

Hickory Grilled Asparagus 8.

Herb Roasted Mushrooms 8.

Chunky Yukon-Garlic Potatoes 8.

Creamy Baked Potato Salad 8.

Aged Gouda Mac and Cheese 9.

Hand Made French Fries or Onion Rings 5.

Chile-Lime Biscuits and Gravy 6.

Potato-Leek Hash brown 8.

Wood Grilled Sausage 4.

Wilted Spinach, Crispy Shallots 7.

**Kent Rathbun, Executive Chef/Partner**

**Brian McNamara, Chef**

### SANDWICHES

Cajun Grilled Redfish 14.  
*Caper Remoulade, Spicy French Fries*

U.S.D.A. Prime Cheeseburger 12.  
*Sharp Cheddar, Jalapeno Jack, or Swiss Cheese*

Apple Smoked Bacon U.S.D.A. Prime Cheeseburger 14.  
*Shiner Bock Braised Onions, Pepper Jack Cheese*

Smoked Turkey B.L.T. 16.  
*Niman Ranch Bacon, Avocado, Peach Balsamic Mayo, Toasted Ciabatta*

Hickory Grilled Chicken Breast 12.  
*House Cut French Fries, Chips, or Onion Rings*

Rotisserie Corned Beef Ruben 15.  
*Artisan Apple Sauerkraut, Russian Dressing, Mustard Potato Salad*

Smoked Ham and Aged Gouda Panini 13.  
*Jasper's Greens Salad*

### BRUNCH (Served until 3pm)

Crab cake "Benedict" 15.  
*Cured Ham, Lemon-Thyme Hollandaise*

White Truffle-Aged Gouda Omelette 12.  
*"Made with Neil's Berry Farm Free Range Eggs"  
Cured Ham, Three Onion Home Fries*

Smoked Gulf Crab Chile Relleno 16.  
*Roasted Corn, Fried Eggs, Jicama-Tortilla Slaw*

Vanilla French Toast 10.  
*Caramelized Honey-Banana Syrup, Smoked Bacon*

Wood Grilled Flat Iron "Steak and Eggs" 18.  
*Chile-Lime Biscuits, Applewood Smoked Bacon Gravy*

Banana-Malt Pancakes 12.  
*Black Currant Conserve, Vanilla Whipped Cream*

Gramma Minnie's Fried Chicken 16.  
*Chunky Garlic Whippers, Black Pepper-Maple Gravy*

Prosciutto Wrapped "Shrimp 'n' Grits" 16.  
*Lemon-Thyme Butter Sauce*

### ENTREES

Mediterranean Rainbow Trout 16.  
*Sun Dried Tomato Cous Cous, Lemon-Oregano Vinaigrette, Feta*

Pan Seared Salmon 22.  
*Grilled Asparagus, Creamy Mascarpone Polenta*

Slow Smoked Baby Back Ribs 16./26.  
*Creamy "Baked Potato" Salad, Ancho Barbeque  
**Named One of Bon Appetit's Top 3 Choices for "America's Best Ribs"***

Rotisserie Free Range Lemon Chicken 16.  
*Olive Oil Parmesan Whippers, Broccolini, Garlic Demi*

Texas Chicken Fried Chicken 15.  
*Chunky Garlic Yukon Potatoes, Buttermilk Ranch Gravy*

Texas Peach Barbecued Pork Tenderloin 16.  
*Bourbon Creamed Sweet Corn, Peach Barbecue Sauce*

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*Side Dishes can be Substituted for a \$3.00 charge  
Entrees can be split for an additional \$3.00 charge  
20% Gratuity added for parties of 8 or more*