

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

JASPER'S PLANO LUNCH

WOOD ROASTED BREADS

House Made Italian Sausage Pizza 11.
San Marzano Tomatoes, Roasted Bell Peppers

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

APPETIZERS

Maytag Blue Cheese Potato Chips 7./11.

Crispy Calamari 12.
Toasted Orange-Cilantro Soy Sauce

Gulf Crab Cakes 15.
Tomatillo-Poblano Cream, Jicama-Tortilla Slaw

Salt Crusted Rock Shrimp 13.
Sweet Chile-Lime Dipping Sauce

Sesame Seared or Sashimi Ahi Tuna 18.
Wasabi, Tamari Soy Sauce

SOUPS AND SALADS

Grilled Chicken Masa Soup 8.

Today's Soup Selection 7.

Jasper's Greens 6.
Candied Pecans, Roth's Buttermilk Blue Cheese

Jasper's Caesar Salad 6.
Grana Padano, Focaccia Croutons

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

"Chopped Wedge" 6.
Smoked Bacon, Roth's Buttermilk Blue Cheese

Entrée Portion for Above Salads Add 5.

Smoked Salmon "Cobb" 21.
Smoked Bacon, Avocado, Goat Cheese

Grilled Chicken Breast, Salmon or Shrimp Add 6./9./9.

CAST IRON SIDES

Bourbon Creamed Sweet Corn 7.

Hickory Grilled Asparagus 9.

Creamy "Baked Potato" Salad 8.

Aged Gouda-Ham Mac 'n' Cheese 9.

House Cut French Fries 5.

Buttermilk Onion Rings 5.

Wilted Spinach, Crispy Shallots 7.

**Side dishes can be substituted for a 3. charge
Entrees can be split for an additional 3. charge
20% Gratuity added for parties of 8 or more**

Kent Rathbun, Executive Chef/Partner

Brian Brice, General Manager

Annika Sacher, Chef



J A S P E R ' S
— GOURMET BACKYARD CUISINE —

JASPER'S EXPRESS SANDWICHES

All served with Creamy Citrus-Feta Pasta Salad

Sundried Tomato Chicken Salad 13.
Basil, Spinach, Whole Wheat Wrap

Rotisserie Turkey BLT 13.
Avocado, Chipotle Mayo, Ciabatta

Grilled Portobello Mushroom Burger 13.
Buttermilk Blue Cheese, Arugula, Balsamic Reduction

Rotisserie Smoked Ham-Aged Gouda Panini 13.
Sun Dried Tomato Pesto

SANDWICHES

Cajun Grilled Fish Sandwich 14.
Caper Remoulade, Spicy French Fries

Prime Cheeseburger 12.
Sharp Cheddar, House Cut French Fries

Ancho BBQ-Smoked Bacon Cheeseburger 14.
Shiner Bock Braised Onions, Pepper Jack Cheese

Hickory Grilled Chicken Breast 12.
House Cut French Fries

Ahi Tuna Burger 14.
Wasabi Mayonnaise, Sesame Tempura Green Beans

Hickory Grilled Cilantro-Turkey Burger 11.
Pepper Jack Cheese, Whole Wheat Bun

ENTREES

The Daily Business Lunch 15.
*Please Ask Your Server For Today's Selection
(Monday through Friday Only)*

Smoked Crab Chile Relleno 16.
Roasted Corn, Black Beans, Jicama-Tortilla Slaw

Slow Smoked Baby Back Ribs 16./27.
*Creamy "Baked Potato" Salad, Ancho Barbeque
Bon Appetit's Top 3 Choices for "America's Best Ribs"*

Citrus-Panko Crusted Rainbow Trout 16.
Horseradish Whippers, Almond-Dill Pesto

Pan Seared Salmon 22.
Grilled Asparagus, Creamy Mascarpone Polenta

Rotisserie Free Range Chicken 16.
Butternut Squash Gnocchi, Brown Butter-Sage Pan Gravy

Texas Peach Barbecued Pork Tenderloin 16.
Bourbon Creamed Sweet Corn

Hickory Grilled Flat Iron Steak 18.
Sautéed Spinach, Mushrooms, Red Wine Butter

**Warning: Consuming Raw or Undercooked Meat, Poultry,
Seafood, Shellfish and Eggs May increase the Risk of Food
Borne Related Illness. Please Discuss any Food Allergies
with Your Server Prior to Placing Your Order.**