

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

JASPER'S PLANO BRUNCH

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 14.
Toasted Orange-Cilantro Soy Sauce

Salt Crusted Rock Shrimp 14.
Sweet Chili-Lime Dipping Sauce

SOUPS AND SALADS

Grilled Chicken Masa Soup 8.

Today's Soup Selection 7.

Jasper's Greens 11.
Candied Pecans, Roth's Buttermilk Blue Cheese

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

Jasper's Caesar Salad 11.
Grana Padano, Focaccia Croutons

Appetizer Portion for Above Salads 6.

"Chopped Wedge" 8.
Smoked Bacon, Roth's Buttermilk Blue Cheese

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

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

CAST IRON SIDES

Bourbon Creamed Sweet Corn 7.

Hickory Grilled Asparagus 9.

Herb Roasted Mushrooms 9.

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 Hashbrown 6.

Wood Grilled Sausage 4.

Wilted Spinach, Fried Shallots 7.

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

*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.*



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

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

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

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

BRUNCH (Served until 3pm)

Crabcake "Benedict" 15.
Cured Ham, Lemon-Thyme Hollandaise

White Truffle-Aged Gouda Omelette 12.
Cured Ham, Three Onion Home Fries

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

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

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

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

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

ENTREES

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

Pan Seared Salmon 22.
Grilled Asparagus, Creamy Mascarpone Polenta

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

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 and Mushrooms, Red Wine Butter Sauce

Kent Rathbun, Executive Chef/Proprietor

Brian Brice, General Manager

Annika Sacher, Chef

Timo Plaza, Executive Sous Chef

Daniel Burr, Executive Sous Chef