

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

JASPER'S AUSTIN DINNER

WOOD ROASTED BREADS

Thick Crust Tomato-Mozzarella Pizza 9.
Choice of Italian or Vegetarian Mushroom Sausage

Jasper's Three Cheese Focaccia 9.
Caramelized Shallots, Portobellos, Sweet Basil

Grilled Shrimp Margherita Pizza 9.
Brazos Valley Mozzarella, Sweet Basil

Basket of Homemade Breads 3.
Garlic Focaccia, Baguette, Daily Biscuit

APPETIZERS

Maytag Blue Cheese Potato Chips 5./9.

Polenta Crusted Fried Green Tomatoes 10.
Peppercorn Chevré, Ancho-Thyme Round Rock Honey

Thai Roasted Chicken Wontons 10.
Mango-Sweet Chile Dipping Sauce

Prosciutto Wrapped "Shrimp 'n' Grits" 14.5
Lemon-Thyme Butter Sauce

Crispy Calamari 12.
Toasted Orange-Cilantro Soy Sauce

Texas Style Blue Crab Cakes 15.5 / 20.
Tomatillo-Poblano Cream, Jicama-Tortilla Slaw

SOUPS AND SALADS

Aztec Tortilla Soup 7.

Today's Soup Selection 7.

Jasper's Greens 6.5
Candied Pecans, Maytag Blue Cheese

Jasper's Caesar Salad 6.5
Grana Padano, Focaccia Croutons

Priscilla's "Sink" Salad 6.5
Feta Vinaigrette, Red Onions, Crisp Pita Chips

"Chopped Wedge" 8.5
Apple Smoked Bacon, Maytag Blue, Crispy Onion Ring

Add Chicken or Shrimp to any Salad 4/9

CAST IRON SIDES

Bourbon Creamed Corn 7.

Charred Corn-Pepperjack Blue Grits. 9.

Oyster Mushroom-Parmesan Risotto 9.

"Loaded" Yukon Gold Potatoes 8.

Hickory Grilled Asparagus 9.

Herb Roasted Mushrooms 9.

Chunky Yukon-Garlic Potatoes 8.

Haricot Verts, Caramelized Onions 7.

Creamy Baked Potato Salad 8.

Aged Gouda-Ham Mac 'n' Cheese 9.

Goat Cheese Roasted Potatoes 8.

House Cut French Fries or Onion Rings 5.

Wilted Spinach, Crispy Shallots 7.



J A S P E R ' S

— GOURMET BACKYARD CUISINE —

FOUR COURSE CHEF'S TASTING 35. ADDITIONAL WINE PAIRINGS 25.

*We Request Full Table Participation
Available Monday through Thursday Only*

ENTREES

Slow Smoked Baby Back Ribs 21./29.
Creamy "Baked Potato" Salad, Ancho Barbeque
**Named One of Bon Appetit's
Top 3 Choices for "America's Best Ribs"**

Maine Lobster, Crawfish Stuffing 29.
Asparagus-Barley Risotto, Nantua Butter Sauce

Barbeque Spiced Sea Scallops* 28.
Charred Corn-Pepperjack Blue Grits, Austin Amber Butter Sauce

Pecan Crusted Rainbow Trout 26.
Molasses Sweet Potatoes, Jim Beam Butter Sauce

Pan Seared Salmon* 32.
Grilled Asparagus, Creamy Mascarpone Polenta

Rotisserie Free Range Lemon Chicken 26.
Oyster Mushroom-Parmesan Risotto, Rosemary Jus

Texas Peach Barbecued Pork Tenderloin* 28.
Bourbon Creamed Sweet Corn

Garlic Marinated Flat Iron Steak* 31.
Roasted Criminis, Baby Spinach, Red Wine Butter

Rotisserie Roasted Prime Rib* 12 oz./16 oz. 36./42.
"Loaded" Yukon Gold Potatoes, French Onion Jus

Beef Tenderloin and Ahi Tuna "Surf & Turf" * 35.
Goat Cheese Roasted Potatoes, Red Wine Butter

JASPER'S WOOD GRILLED STEAKS AND CHOPS

Black Angus Filet* 8 oz. 38.

Allen Brothers Prime Delmonico "Ribeye"* 8 oz. 37.

Allen Brothers Dry Age Kansas City Strip* 8 oz. 36.

Double Cut Niman Ranch Pork Chop* 14oz 31.

All Steaks Served with Garlic Potatoes and Haricot Vert

*Choice of Herb Hollandaise, Béarnaise,
Red Wine Butter, Huckleberry Demi Glaze,
Garlic Butter, Horseradish Sour Cream*

*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.*

Kent Rathbun, Executive Chef / Partner

Dustin Pustka, Chef

Paul Sepulveda, General Manager