

Jasper's Plano Dinner Menu



J A S P E R ' S

— GOURMET BACKYARD CUISINE —

WOOD ROASTED BREADS

Thick Crust Tomato-Mozzarella Pizza
Spicy Italian Sausage, Red Onions, Basil Pesto

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

APPETIZERS

Maytag Blue Cheese Potato Chips

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

Crispy Calamari
Toasted Orange Soy Sauce

Texas Gulf Crab Cakes
Tomatillo- Poblano Cream, Jicama-Tortilla Slaw

Salt Crusted Rock Shrimp
Sweet Chile-Lime Dipping Sauce

Sesame Seared or Sashimi Ahi Tuna
Wasabi, Tamari Soy Sauce

SOUPS AND SALADS

Grilled Chicken Masa Soup

Today's Soup Selection

Jasper's Greens
Candied Pecans, Maytag Blue Cheese

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

Jasper's Caesar Salad
Grana Padano, Focaccia Croutons

"Chopped Wedge"
Applewood Bacon, Crispy Onion Ring, Blue Cheese

Wood Grilled Ahí Tuna Nicoise Salad
Fingerling Potatoes, Roasted Shallot-Anchovy Vinaigrette

CAST IRON SIDES

Bourbon Creamed Sweet Corn

Loaded Baked Yukon Potatoes

Hickory Grilled Asparagus.

Herb Roasted Mushrooms

Seasonal Mixed Vegetables

Chunky Yukon-Garlic Potatoes

Creamy Baked Potato Salad

Aged Gouda-Ham Mac 'n' Cheese

Cauliflower and Broccoli, Herb Hollandaise

Ginger Fried Rice

House Cut French Fries or Onion Rings

Wilted Spinach, Crispy Shallots

JASPER'S SPECIALTIES

Four Course Chef's Tasting 35.
Wine Pairings with Tasting 25.
*Full Table Participation is Requested
Available Sunday through Thursday Only*

Rotisserie Roasted Prime Rib 12/16 oz.
*"Loaded" Yukon Gold Baked Potato
D Magazine's "Best of Dallas"*

Rotisserie Free Range Lemon Chicken
Olive Oil Whipped Potatoes, Broccolini, Pan Gravy

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

ENTREES

Almond Crusted Rainbow Trout
Cauliflower Whippers, Roasted Bell Pepper Butter Sauce

Maine Lobster, Crawfish Stuffing
Asparagus - Toasted Orzo, Nantua Butter Sauce

Pan Seared Salmon
Grilled Asparagus, Creamy Mascarpone Polenta

Grilled Shrimp and Pork Tenderloin Brochette
Spicy Fried Rice, Citrus Soy Glaze

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

Texas Peach Barbecued Pork Tenderloin
Bourbon Creamed Sweet Corn

Pan Seared Sea Scallops and Gulf Shrimp
Scallion Black Rice, Thai Yellow Curry-Coconut Sauce

Hickory Grilled Flat Iron Steak
Sautéed Spinach and Mushrooms, Cherry Demi Glace

Hickory Grilled Black Angus Filet
Chunky Yukon-Garlic Potatoes, Red Wine Butter Sauce

Dry Age Kansas City Strip
Fingerling Potatoes, Roasted Mushrooms, Cherry Demi Glace

20% Gratuity added for parties of 8 or more

Kent Rathbun, Executive Chef/Proprietor

Calvin Cahail, General Manager

Annika Sacher, Chef