

JASPER'S DINNER MENU

SETTING THE TABLE

Blue Cheese Potato Chips 12

Soup of the Day 12

Deviled Local Farm Eggs 15
Bacon, Dill, Phyllo Nest

Grilled Oysters* 22
Garlic Herb Butter, Panko

Crispy Five Spice Calamari 27
Sweet Chili Vinaigrette

Seared Crab Cakes 28
Jumbo Lump Crab, Poblano Cream Sauce, Jicama Slaw

FLATBREADS 15
Ricotta and Roasted Vegetable Flatbread
Chef's Flatbread - Daily Special

SUSHI HAND ROLLS

Spicy Tuna 18
Cucumber, Serrano, Bang Bang Sauce

Tempura Shrimp 18
Avocado, Shitake, Avocado Wasabi Sauce

Spring Vegetable 18
Carrot, Cabbage, Cucumber, Avocado, Nuoc Cham Sauce

FROM THE FIELD

The Wedge 16
Heirloom Tomato, Bacon, Blue Cheese, Onion Ring

Caesar 16
Rosemary Focaccia Croutons, Oven Dried Tomatoes

Baby Spinach Salad* 16
Strawberry, Mandarin Orange, Goat Cheese, Candied Pecans, Apple Cider Vinaigrette

Add Grilled Chicken 7 / Grilled Shrimp 13 / Seared Salmon 20 / Petite Filet 24

Warning: Consuming Raw or Undercooked Meat, Poultry, Seafood, Shellfish and Eggs May Increase the Risk of Food Borne Related Illness.

*NEW MENU ITEMS

The Backyard Cheeseburger 19
Secret Sauce, Shiner Bock Onions, Sea Salt Fries

Smokehouse Chicken 25
Coleslaw, Spicy Honey Ancho BBQ

Pecan Crusted Cast Iron Trout 28
Baby Spinach, Bell Peppers, Buerre Blanc

Grilled Berkshire Pork Tenderloin 33
Jalapeño Charred Corn, Texas Peach BBQ

Seared Verlasso Salmon 38
Shitake-Green Bean Risotto, Red Pepper Buerre Blanc

Slow Smoked St. Louis Ribs 38
Creamy Baked Potato Salad, BBQ Trio

Braised Short Rib 41
Garlic Mashed Potatoes, Red Wine Butter


Seared Balsamic Glazed Duck Breast* 42
Honey Brussels Sprout Leaves, Roasted Carrots

Add Grilled Shrimp 13 / Crab Cake 13 / Oscar 13

Black & Blue Surf & Turf 38
Blackened Shrimp, Blue Cheese Crusted Petite Filet, Garlic Whippers, Red Wine Butter

Espresso Rubbed Cervena Venison | 9oz 44
Shitake, Baby Spinach, Herb Roasted Potato, Red Wine Butter

Hyplains Filet Mignon | 8oz 55
Red Wine Butter

 **Rotisserie Prime Rib | 12oz** 56
Caramelized Onion, Au Jus

BACKYARD FARE

WOOD FIRED HAND CUTS

DESSERTS

Chocolate Bundt Cake 8
White & Dark Chocolate Drizzle, Henry's Vanilla Ice Cream

Bread Pudding 8
Henry's Vanilla Ice Cream, Lemon Drizzle

Chocolate Martini 10
Bailey's Chocolate Liqueur, Crème de Cacao

CAST IRON SIDES 10

Honey Roasted Heirloom Carrots
Shitake Risotto*
Sauteed Mushrooms*
Roasted Garlic Mashed Potatoes

Jalapeño Charred Corn
Crispy Brussels Sprouts
Grilled Parmesan Asparagus
Mac 'N Cheese, Aged Gouda, Cured Ham



#FOLLOWTHATSalmon

DAILY FEATURES

Tuesday - \$18 Slow Smoked St. Louis Ribs
Wednesday - \$28 Ladies Night Out
Thursday - \$29 Prime Rib & Wine Night

Ruben Campos, Culinary Director

Please let your server know of any allergies or dietary restrictions

HYPLAINS BEEF



Delivery Available