

STARTERS

IRISH NACHOS 13

WAFFLE CHIPS
TOPPED WITH
SHREDDED CHÉDDAR
& JACK CHEESE, ALE
CHEESE SAUCE, BBQ
PULL'D PORK, SOUR
CREAM & SCALLIONS

ARTICHOKES PARMESANA 13

ARTICHOKE HEARTS
ENCRUSTED IN PARM-
& CORNFLAKE
BREADING, FLASH-
FRIED & SERVED
WITH LEMON-DILL
CRÉAM SAUCE,
PINENUTS &
SCALLIONS

CALAMARI 13

CALAMARI TOSSED IN
CHIPOTLE HONEY &
DRIZZLED WITH
POMEGRANATE ARIL
& CILANTRO LIME
AIOLI

SCALLOPS 14

WRAPPED IN
BACON & TOPPED
WITH A CITRUS
MARMALADE &
EDIBLE BLOOMS

JACK'S NYE MENU

Grazing

Add Grilled Salmon 6

Grilled or Crispy Chicken 5



JACK'S HOUSE SALAD 8

MIXED GREENS, CARROT, CUCUMBER,
RED CABBAGE, TOMATO, PEA
SPROUTS & SUNFLOWER SEEDS
SERVED WITH OUR HOUSE MADE
CREAMY HONEY DILL DRESSING

HOUSE CAESAR SALAD 10

ROMAINE LETTUCE, BACON, FRESH
GRATED PARMESAN, TORTILLA CRISPS
TOSSED IN OUR HOUSE MADE
GARLIC CAESAR DRESSING



BETWEEN THE BREAD

CANADIAN CLUB 13

GRILLED CHICKEN, MAPLE PEPPER
BACON, SLICED APPLE, CIDER MAYO
& CHEDDAR CHEESE IN A GRILLED
FLATBREAD AND SERVED WITH
YOUR CHOICE OF SIDE.

BEEF BRISKET 15

STOUT BRAISED BEEF BRISKET,
CAMELIZED ONION,
HORSERADISH MAYO, PROVOLONE
CHEESE ON A SOUR DOUGH BUN
WITH BEEF JUS FOR DIPPING,
SERVED WITH CHOICE OF SIDE

JACKS BURGER 13.50

LOCAL GRD BEEF BURGER WITH
BACON, CAMELIZED ONIONS,
BALSAMIC MUSHROOM RAGU,
JACK SAUCE & JACK CHEESE,
ON A SESAME KAISER WITH
CHOICE OF SIDE

SNEAK PEAK (2014 MENU)

THE BISON BURGER 15.50

BISON BURGER TOPPED WITH
BACON, MUSHROOM RAGU,
BRIE CHEESE, WHISKEY BBQ ON
A SESAME KAISER & SERVED WITH
CHOICE OF SIDE

SPICY JACK 13.50

LOCAL GRD BEEF BURGER WITH
BACON, CAMELIZED ONIONS,
SPICY PEPPERS, SPICY JACK SAUCE &
JACK CHEESE ON A SESAME KAISER
& SERVED WITH CHOICE OF SIDE



New Year's Eve Feature

Smoked Angus Prime Rib \$25

10oz slow smoked prime rib with purple potato mash,
evening vegetable & fresh horseradish demi glace

Add a scallop or shrimp skewer \$6

PLATES

LAKE ERIE PERCH PLATTER 24
CRISPY PANKO BREADED YELLOW PERCH, FLASH FRIED & SERVED WITH CAPER-DILL AIOLI, SLAW & PEI FRIES

SNEAK PEAK (2014 MENU)

CEDAR PLANK SALMON 24

LEMON PEPPER SEASONED SALMON BAKED ON A CEDAR PLANK, SERVED ABED WILD RICE WITH EVENING VEGETABLE, FINISHED WITH MAPLE CITRUS GLAZE & BALSAMIC CAVIAR

SNEAK PEAK (2014 MENU)

LAMB SHANK 26

ONTARIO LAMB SHANK RUBBED WITH FRESH ROSEMARY, THYME & CRACKED PEPPER, SIMMERED IN A RICH BROTH WITH A MIRAPOIX OF VEGETABLES, SERVED ABED PURPLE POTATO MASH

THREE MEATLOAF 18

BEEF, PORK & TURKEY MEATLOAF CUT THICK, WRAPPED IN BACON & TOPPED WITH CRISPY ONION TANGLERS & HOUSE MADE JUS, ACCOMPANIED BY OUR THREE CHEESE POTATO STRATA & VEG

DRUNKEN CHICKEN 18

BEER BRINED, PAN SEARED & BAKED BONE-IN CHICKEN BREAST, FINISHED WITH A BEER & HONEY REDUCTION. SERVED WITH THREE CHEESE POTATO STRATA & EVENING VEGETABLE

SWEET ENDINGS

CHEVRE BROWNIE 8

Chocolate & Chevre Cream Cheese Brownie served with Vanilla Ice Cream, decadent Chocolate Sauce & shaved Milk Chocolate

VANILLA BEAN CRÈME BRULE 7

Satiny smooth Vanilla Custard bake, chilled & capped with caramelized Sugar

BANANA BREAD PUDDING 8

Jack's twist on a classic, Banana Bread topped with Whiskey Caramel Sauce & a scoop of Butter Pecan Ice Cream

DOUGHNUT BITES 7

Bite sized Doughnut Holes fried and tossed in Cinnamon Sugar & served with Chipotle Chocolate & Whiskey Caramel for dipping.

... NEW YEAR'S EVE SPECIAL ...

Select one Appetizer, Two Choices from the Plates Portion of the Menu and finish with a Complimentary Dessert to Share.

