



LUNCH MENU

Served Monday thru Friday 'til 3:30 p.m.

SALADS

CAESAR SALAD

Crisp romaine, fresh grated Reggiano, sundried tomato and rustic croutons. 7.25

CHOP SALAD

Mixed greens, corn, tomatoes, cucumbers, red onions, carrots and cheddar cheese. 7.00

CHICKEN CAESAR

Feta cheese, chopped tomatoes, eggs and grilled hot chicken breast. Bacon upon request. 10.00

BUFFALO CHICKEN SALAD

Fresh salad greens tossed in our House dressing with diced tomatoes, chopped bacon, fried tortillas and green onions. Topped with hot fried breast of chicken covered with spicy Buffalo sauce and bleu cheese. 9.90

CAJUN BLACKENED SALMON CAESAR

Feta cheese, chopped tomatoes, eggs, and Cajun blackened filet of salmon. Bacon upon request.. 10.10

EMERALD GREEN KALE SALAD

Chilled grilled chicken tossed with emerald green baby kale, green cabbage, fresh herbs, toasted almonds grated Reggiano cheese and peanut vinaigrette. 11.95

CRAB CAKE SALAD

Our 5oz. crab explosion served over a light bed of mixed greens, avocado, corn and ruby red grapefruit with a white balsamic vinaigrette. 13.95

THE CLUB SALAD

Buttermilk fried chicken tenders mixed with baby spinach, mescaline mix, chopped tomatoes, eggs, bleu cheese, bacon and avocado. Served with our house-made buttermilk ranch or bleu cheese dressing. 11.95

SANDWICHES

“DING’S” CRISPY CHICKEN SANDWICH

Buttermilk fried chicken, tomatoes, Swiss, spicy slaw and fries. 10.10

CRAB CAKE SPECIAL

Lump crab cake, brioche roll. With either a cup of lobster bisque and a Chop salad or fries and coleslaw. 13.95

CRISPY FRIED CHICKEN CLUB

Jack cheese, Applewood bacon, lettuce and tomato on ciabatta bread with red pepper mayo and fries. 10.10

FRENCH ONION CHICKEN

Grilled chicken breast, melted Swiss cheese, caramelized onion and bistro sauce. Served on a brioche bun with fries. 9.95

SALMON B.L.T.*

Blackened salmon filet, Applewood smoked bacon, lettuce, tomato and Creole mustard. On a brioche bun with fries. 13.50

SPICY FISH TACOS

Crispy fried Tilapia on three soft tacos with sweet cabbage, tomato, avocado, mint, mangos and honey mustard dressings. 9.75

OUR JASPER’S SANDWICH

Thin-sliced smoked ham, turkey, smoked Gouda, bacon, lettuce, tomato and mayo. Served with fries. 9.75

SPICY CHICKEN LETTUCE WRAP TACOS

Chipotle chicken, lettuce (instead of a tortilla), black beans, Pico de Gallo, shredded carrots, guacamole, pickled red onions, Parmesan & Asiago cheese and Sriracha cream. 10.95

* State Food code requires us to inform you that consuming a raw and undercooked meats and seafood may increase your risk of contracting a foodborne illness.

• Please notify us of any food allergies, as all ingredients are not listed on the menu.

Service Charge (Gratuity) of 18% added to parties of 7 or more.

ANCIENT GRAIN BOWLS

ANCIENT GRAIN VEGETABLE

Warm Aztec rice, miso glaze, turmeric, sweet potato, charred onion and mushroom, snow peas, avocado and sesame seeds. 10.25

TERIYAKI CHICKEN

Sautéed chicken tossed with broccoli, carrots, snow peas, mushrooms, Aztec rice, and sesame seeds. 11.95

ROASTED GARLIC HERB SCALLOPS

Aztec rice, scallops, baby shrimp, pickled red onion, cilantro, carrots and jalapeño. 13.50

SOUTHWEST SALMON

*Blackened salmon filet over Aztec rice with roasted corn, black beans, jalapeño, carrots and green onions.
With Pico de Gallo, sour cream and fresh guacamole.* 13.95

LUNCH ENTREES

SPICY SHRIMP & CHICKEN PASTA

Sautéed shrimp, Cajun blackened chicken, mushrooms, fresh broccoli and scallions in our rich, spicy cream sauce with penne pasta. 9.75

BLACKENED SALMON*

Hand-cut salmon filet blackened with Cajun spices. Served with garlic mashed potatoes and fresh steamed broccoli. 13.95

FRESH CHICKEN TENDERS

Hand breaded and served with honey Dijon, fries and house-made coleslaw. 9.99

HOT WINGS, HONEY BARBEQUE OR SPICY TIGER WINGS

Eight fresh plump wings fried golden and covered with our special sauces. Served with a salad and creamy Italian dressing. 10.75

NANCY'S LUNCH SPECIAL

A cup of our soup of the day, half of our Jasper's sandwich and a chop salad. 10.25

FISH FINGERS

Crispy fried cod in Jasper's Lager beer batter . . . tartar sauce and fries. 10.25

VEGETABLE POCKET

*Grilled zucchini, peppers, onions, broccoli, mushrooms, basil and garlic, served open-faced on warm flat bread,
with melted Jack cheese and tomatoes. Served with house-made beans and rice.* 9.75
With grilled chicken 1.49 extra

HANGER STEAK

Grilled 8oz. Hanger steak with herbed butter, roasted mushrooms and mashed potatoes. So delicious. 18.95

CAJUN JAMBALAYA

*Shrimp, chicken, ham and andouille sausage in a spicy Creole sauce over sticky jasmine rice.
Served with garlic bread and a salad.* 9.85

BURGERS

Premium Certified Angus Beef. A half-pound of Angus Beef served on a grilled brioche roll with lettuce, tomato, pickle, red onions and fries

CHEESEBURGER*

With melted cheddar cheese. 10.45

BACON CHEESEBURGER*

With Applewood bacon and melted cheddar cheese. 10.95

TURKEY BURGER*

With melted Jack cheese and spicy Bistro sauce. 9.99
Add bacon for .50

SOUP CALENDAR

Bowl 6.50

MON

New England Clam Chowder

WED & FRI

Chicken & Sausage Gumbo

TUE & SUN

Baked Potato

THU & SAT

Chicken Tortilla

DAILY

Lobster Bisque Bowl 7.00
A best seller since 1948

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