



LUNCH MENU

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

SALADS

CAESAR SALAD

Crisp romaine, fresh grated Reggiano, sundried tomato and rustic croutons. 7.45

CHOP SALAD

Mixed greens, corn, tomatoes, cucumbers, red onions, carrots and cheddar cheese. 7.25

CHICKEN CAESAR

Feta cheese, chopped tomatoes, eggs and grilled hot chicken breast. Bacon upon request. 10.25

BUFFALO CHICKEN SALAD

Fresh salad greens with diced tomatoes, chopped bacon, fried tortillas, bleu cheese and green onions. Served with bleu cheese dressing. 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.. 10.45

THE CLUB SALAD

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

SANDWICHES

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. 10.45

BILTMORE CHICKEN SANDWICH

Grilled chicken with smoky barbeque sauce, Jack cheese, mayonnaise and bacon. On a grilled brioche bun, served with fries. 11.55

JASPERS "DOWN HOME" CHESAPEAKE FRIED CHICKEN SANDWICH

Fried chicken breast topped with our crab dip, cheddar cheese, pickles, shredded lettuce and mayonnaise. Served on a brioche bun with fries. 11.95

BLACKENED CATFISH SANDWICH

With lettuce, tomato and bistro sauce. On a brioche bun with fries. 11.25

BUTTERMILK FRIED CHICKEN SLIDERS & SALAD

Three sliders, fried green tomatoes, pimento cheese, red pepper aioli and shredded lettuce on top of a soft brioche bun. Served with a chop house salad. 11.75

SALMON B.L.T.*

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

SPICY CATFISH TACOS

Crispy fried Catfish on three soft tacos with sweet cabbage, tomato, avocado, mint, mangos and honey mustard dressing. 10.15

OUR JASPER'S SANDWICH

Thin-sliced smoked ham, turkey, smoked Gouda, bacon, lettuce, tomato and mayo. Served with fries. 10.15

* 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

TERIYAKI CHICKEN

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

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.
Served with garlic bread and a salad.* 9.95

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. 9.95

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. 11.20

FRIED CHICKEN & WAFFLES

Two buttermilk fried chicken breasts, Cajun flour, maple syrup and asiago cheese. 11.95

LOUISIANA SHRIMP & GRITS

Roasted shrimp, Andouille sausage, diced tomatoes and onion. Finished in a Créole spicy cream and served over shrimp-infused grits. 12.95

NANCY'S LUNCH SPECIAL

A cup of our soup of the day, half of our Jasper's sandwich and a chop salad. 10.55

FISH FINGERS

Crispy fried cod in Jasper's Lager beer batter . . . tartar sauce and fries. 10.35

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.* 9.95
With grilled chicken 1.49 extra

CAJUN JAMBALAYA

*Shrimp, chicken, ham and andouille sausage in a spicy Creole sauce over sticky jasmine rice.
Served with garlic bread and a salad.* 9.95

BLACKENED SALMON & GRITS

*Hand-cut fresh salmon blackened and served over sautéed garlic, spinach, corn and tomatoes, shrimp-infused grits and our Créole spicy
cream sauce.* 13.95

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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