



Jasper's Plated Brunch Menu
Available from 10am-2pm Saturday Only

Breakfast Specialties

Sticky Wicky Bread – Pull apart sticky buns topped with chocolate sauce, vanilla swirl, caramel sauce, pecans and dusted with powdered sugar. 11.95

Home-Style Breakfast – Three farm fresh eggs, hash browns, and your choice of applewood smoked bacon, maple sausage or turkey sausage, and a bagel. 12.25

Buttermilk Waffles– Buttermilk waffles, topped with sweet butter and dusted powdered sugar. Served with your choice of applewood smoked bacon, maple sausage or turkey sausage, and maple syrup. 10.95

Louisiana Shrimp & Grits - Jumbo shrimp, Andouille sausage, diced tomatoes, and onion, finished in a Creole Meuniere reduction, served over shrimp-infused grits. 19.55

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. 21.50

Fried Chicken & Waffles - Two buttermilk fried chicken breast, Cajun flour, maple syrup and Asiago cheese. 16.95

Jasper's French Toast - Our soft rolls dipped in vanilla batter and topped with caramel and dusted with cinnamon and powdered sugar. Served with your choice of applewood smoked bacon, maple sausage or turkey sausage and maple syrup. 12.40

Omelets

All Omelets are served with a choice of hash browns, spicy shrimp infused cheddar grits or hushpuppies.

Western Omelet – Three whipped eggs, folded with sautéed onions, peppers, tomatoes & ham with cheddar cheese. 12.95

Garden Omelet - Three whipped eggs, folded with grilled asparagus, mushrooms, baby spinach, tomatoes and creamy feta cheese. 11.95

Create Your Own Omelet – Make it your own with three ingredients of your choice. 12.95

Additional Ingredients 1 each

Cheese: Cheddar, Swiss, Monterey Jack, Romano, Feta

Meats/Seafood: Applewood Bacon, Andouille sausage, Country Ham, Turkey Sausage, Maple Sausage, Lump Crab add \$3, Shrimp add \$1

Vegetables: Green Pepper, Carrots, Spinach, Onion, Mushroom, Tomato, Asparagus, Avocado

Breakfast Sandwiches

Salmon B.L.T. - Blackened salmon filet, Applewood smoked bacon, lettuce, tomato, and Creole mustard aioli. On a brioche bun with fries. 16.50

Jasper's Breakfast Sandwich – Two fried eggs, crispy bacon, tomato, cheddar, red pepper aioli, and spinach on a toasted brioche roll. Served with hash browns. 10.80

Skillets

Salmon Skillet – Hand cut fresh salmon filet blackened and served over sautéed spinach, Cajun spicy cream sauce and hash browns. Topped with chopped bacon and jack & cheddar cheese. 16.50
Top with two eggs \$1

Breakfast Skillet - Three eggs scrambled and served over maple sausage, bacon, hash browns and jack & cheddar cheese. Topped with Pico de Gallo. 13.25

Chicken Skillet – Roasted chicken, sautéed green & white onions tossed in a Cajun spicy cream sauce and served over hash browns. Topped with chopped bacon and cheddar cheese. 13.95
Top with two eggs \$1

Crab & Shrimp Skillet – Lump crab, blackened baby shrimp and sautéed tomatoes tossed in a Creole Meuniere reduction and served over hash browns. Topped with chopped bacon and jack cheese. 15.95
Top with two eggs \$1

Veggie Skillet – Sautéed zucchini, peppers, onions, broccoli, mushrooms, basil and garlic served over hash browns. Topped with jack cheese and Pico de Gallo. 12.25
Top with two eggs \$1

Kids Breakfast

Ages 10 & Under

Sides

Applewood Smoked Bacon 3

Maple or Turkey Sausage 3

Bagel 2

White/Wheat Toast 2

Hushpuppies 4.25

Hash Browns 3

Spicy Shrimp Infused
Cheddar Grits 3

Strawberries & Cantaloupe 3

Cheesy Scrambled Eggs – Served with hash browns and bacon. 5.5

Kid's Buttermilk Waffles – Served with bacon. 5.5

Drinks

Soft Drink*s 2.95

Apple Juice 2.95

Coffee* 2.95

Ice Tea* 2.95

Milk 2.95

Orange Juice 2.95

Cranberry Juice 2.95

Pineapple Juice 2.95

Tomato Juice 2.95

Grapefruit Juice 2.95

**Free Refills on Soft Drinks, Coffee, Ice Tea*

Spirited Beverages

Mimosa 4.00 Split of Champagne 9

Breakfast Shot 5 - Butterscotch Schnapps, Jameson Whiskey, a shot of OJ and a strip of bacon.
Close your eyes and it tastes like a “short stack” with maple syrup.

* Consuming raw and undercooked animal foods may increase your risk of contracting a foodborne illness, especially if you have certain medical conditions.
• Please notify us of any food allergies, as all ingredients are not listed on the menu.



SUNDAY BRUNCH

23.95 for adults

8.50 for children 11 and under

Free for children age 4 and under

Welcome to Jasper's Grand Brunch Buffet

You are now invited to select items from our brunch buffet. Return to the buffet as often as you wish during your visit with us. Please feel free to select items from all the different sections of the buffet. Included for your enjoyment are:

Egg & Omelettes

Chef prepared, just the way you like it while you wait!

You may choose from the following ingredients:

Sharp Cheddar, Bacon, Shrimp, Broccoli, Monterey Jack, Ham, Tomato, Mushroom, Onion, Spinach, Jalapenos, Green Peppers

Belgian Waffles

Made right at the buffet, thick and crisp. Select many great toppings and enjoy

Chef Carved Oven Roasted Beef and Ham

Cooked just the way you like it

Fajita Bar

Sizzle as you watch. A selection of fajitas with toppings you love

Salad & Desserts

Our traditional array of Caesar and pasta salads, fruits, cheeses and scrumptious breads and desserts await you

Other Brunch Selections

Sausage, bacon and seasonal selections will complete your dining experience

Beverages

Your server will serve you a beverage. Choose from the following:
Juices, Milk, Iced Tea, Coffee, Hot Tea, Soft Drink

Brunch Drink Specials!

Champagne Mimosa 4.00

LeDomaine Champagne Split 5.99

To ensure everyone may enjoy our brunch, parties of 5 or more are limited to 2 hours.

You are encouraged to eat all you like here. We ask that no brunch foods leave our restaurant so that we can maintain the value price on our Sunday brunch.

For those of you who prefer something other than brunch, a large selection from our regular menu is on the reverse side.

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

Selections From Our Regular Menu

Thank you for joining us. Please let us know how you enjoyed our brunch today and come back to see us soon. Have a safe ride home!

Appetizers

Fresh Chicken Tenders 9.95

Hot Crab Dip 14.60

Spinach & Artichoke Dip 11.95

Creamy spinach and artichokes topped with Romano cheese. Served with tortilla chips and French bread.

Hot Wings 14.50

Super Combo 16.55

Three of our most popular appetizers to share! Buffalo wings, chino latino egg rolls and chicken fingers. *No Substitutions*

Chino Latino Egg Rolls 11.50

Boneless Wings Trio 12.50

Salads & Soups

Made with the freshest ingredients.

Salad Dressings:

Creamy Italian with Bleu Cheese (Our House Dressing), White Balsamic Vinaigrette, Thousand Island, Honey Mustard Sesame, Caesar, Creamy Italian, Raspberry Vinaigrette, Ranch, Fat-Free Italian, Creamy Italian with Parmesan, Spicy French, Extra Virgin Olive Oil & Red Wine Vinegar

Blackened or Grilled Caesar Salad

Romaine, feta cheese, chopped tomatoes and egg. Tossed in our creamy parmesan Caesar dressing. Bacon upon request. *Your choice of grilled chicken* 15.95 or *blackened salmon* ★ 17.95

Buffalo Chicken Salad 15.95

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.

Lobster Bisque Bowl 7.45

Baked Potato Soup Bowl 6.75

Sandwiches

Lump Crab Cake Sandwich *Market Price*

Salmon B.L.T. ★ 16.75

Burgers

Cheeseburger ★ 13.45

Bacon Cheeseburger ★ 14.45

Turkey Burger ★ 10.95

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

Brunch Time Dinner Specials

All of our dinner specials are from our regular menu. Add a House or Caesar salad for 3.55

Baked Stuffed Shrimp 24.35

Served with garlic mashed potatoes and seasoned fresh vegetables

Broiled Seafood Platter 26.95

Fried Seafood Platter 26.95

Ribeye ★ *Blackened or Topped with Maison Butter* 32.95

14oz hand-cut ribeye served with seasoned vegetables and a true Idaho baked potato.

Jasper's Crab Explosion *Market Price*

Served with fries and coleslaw

Shrimp Jasper's 16.25

Served with fries and coleslaw

Cajun Jambalaya 17.55

Served over sticky jasmine rice.

Fresh Chicken Tenders 12.99

Served with fries and house-made coleslaw

Spicy Shrimp & Chicken Pasta 18.95

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

Desserts

Apple Walnut Cobbler 7.50

Homemade Cheesecake 7.50

Ultimate Brownie Sundae 7.50

Homemade Key Lime Pie 7.50

Beverages

*Noted beverages include unlimited refills.

Fruit Juices*

Milk*

Coca-Cola and

Soft Drinks*

Lemonade*

Fresh Brewed Coffee*

Fresh Brewed Iced Tea*

Raspberry Tea*

Pot of Hot Tea*

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

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