



## LUNCH MENU

Served Monday thru Friday 'til 3:00 p.m.

### SALADS

#### CAESAR SALAD

*Crisp romaine, fresh grated Reggiano, sundried tomato and rustic croutons. 7.95*

#### CHOP SALAD

*Mixed greens, corn, tomatoes, cucumbers, red onions, carrots and cheddar cheese. 7.95*

#### DRUNKEN STEAK HOUSE COBB

*6 oz. Sirloin marinated in pale ale, grilled & sliced over mixed greens, applewood smoked bacon, grilled asparagus, sweet corn, tomatoes, croutons, Bleu cheese and creamy Italian dressing. 19.50*

#### CHICKEN CAESAR

*Feta cheese, chopped tomatoes, eggs and grilled hot chicken breast. Bacon upon request. 12.95*

#### CAJUN BLACKENED SALMON CAESAR

*Feta cheese, chopped tomatoes, eggs, and Cajun blackened filet of salmon. Bacon upon request.. 15.25*

#### 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. 12.50*

### SANDWICHES

#### JASPER'S CRISPY CHICKEN

*Buttermilk fried chicken, house made pickles, creamy mayo and french fries. 12.95*

#### LUMP CRAB CAKE SPECIAL

*5oz Handpicked jumbo lump crabmeat, brioche bun. With either a bowl of lobster bisque, chop salad or fries. 17.25*

#### BLACKENED COD SANDWICH

*With lettuce, tomato and bistro sauce. On a brioche bun with fries. 14.50*

#### SALMON B.L.T.\*

*Blackened salmon filet, Applewood smoked bacon, lettuce, tomato and Creole mustard. On a brioche bun with fries. 15.25*

#### BLACKENED OR FRIED SPICY TACOS

*Three soft tacos with sweet cabbage, tomato, avocado, mint, mangos and honey mustard dressing. Cod 14.50 / Shrimp 13.50 / Chicken 12.50*

*\*No Mixing and Matching Please\**

### WRAPS

#### BUFFALO CHICKEN WRAP

*Fried chicken tossed in our Buffalo sauce with Bleu cheese, romaine lettuce, tomato slices, creamy Italian dressing and wrapped in a whole wheat tortilla. Served with fries. 14*

#### BBQ CHICKEN WRAP

*Grilled chicken tossed in our BBQ sauce with cheddar cheese, shredded lettuce, red onions, tomato, ranch dressing. Served with fries. 14*

#### CHICKEN CAESAR WRAP

*Grilled chicken, romaine lettuce, fresh grated Reggiano tossed in our Caesar dressing and wrapped in a whole wheat tortilla. Served with fries. 14*

\* 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 6 or more.**

## LUNCH ENTREES

### SPICY SHRIMP & CHICKEN PASTA

*Sautéed shrimp, Cajun blackened chicken, fresh broccoli and scallions in our rich, spicy cream sauce with penne pasta. Served with garlic bread and a salad. 12.45*

### BLACKENED SALMON\*

*Hand-cut salmon filet blackened with Cajun spices. Served with garlic mashed potatoes and fresh steamed broccoli. 15.25*

### FRESH CHICKEN TENDERS

*Hand breaded and served with honey Dijon and fries. 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. 14.50*

### FRIED CHICKEN & WAFFLES

*Two buttermilk fried chicken breasts, Cajun flour, maple syrup and asiago cheese. 13.95*

### LOUISIANA SHRIMP & GRITS

*Roasted shrimp, Andouille sausage, diced tomatoes and onion. Finished in a Créole spicy cream and served over shrimp-infused grits. 14.50*

### 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 1.95 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. 11.75*

### 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. 15.50*

## 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. 13.00*

### BACON CHEESEBURGER\*

*With Applewood bacon and melted cheddar cheese. 14.00*

### TURKEY BURGER\*

*With melted Jack cheese and spicy Bistro sauce. 11.00*

*Add bacon for 1.00*

## SOUP CALENDAR

Bowl 6.95

### MON

*Chicken & Rice*

### WED & FRI

*Chicken & Sausage Gumbo*

### TUE & SUN

*Baked Potato*

### THU & SAT

*Chicken Tortilla*

### DAILY

*Lobster Bisque Bowl 7.95*

*A best seller since 1948*

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