

JASPER'S PLANO DINNER MENU

WOOD ROASTED BREADS

Peach BBQ Rotisserie Chicken Pizza 11.
Smoked Mozzarella, Applewood Bacon

Jasper's Three Cheese Focaccia 10.
Caramelized Shallots, Portobellos, Sweet Basil

APPETIZERS

Maytag Blue Cheese Potato Chips 10.

Crispy Cajun Fried Oysters 12.
Blue Cheese Cream, Pickled Red Onion, Applewood Bacon

Prosciutto Wrapped "Shrimp 'n' Grits" 16.
Lemon – Thyme Butter Sauce

Crispy Calamari 14.
Toasted Orange – Cilantro Soy Sauce

Texas Gulf Crab Cakes 15./20.
Tomatillo- Poblano Cream, Jicama - Tortilla Slaw

Salt Crusted Rock Shrimp 14.
Sweet Chile – Lime Dipping Sauce

Sesame Seared or Sashimi Ahi Tuna 18.
Wasabi, Tamari Soy Sauce

SOUPS AND SALADS

Grilled Chicken Masa Soup 7.

Today's Soup Selection 6.

Jasper's Greens 6./9.
Candied Pecans, Maytag Blue Cheese

Jasper's Caesar Salad 6./9.
Grana Padano, Focaccia Croutons
Grilled Chicken Breast or Shrimp 14./15.

Priscilla's "Sink" Salad 6./11.
Feta Vinaigrette, Crisp Pita Chips

Rotisserie Chicken and Spinach Salad 13.
Applewood Bacon, Goat Cheese

"Chopped Wedge" 10.
Applewood Bacon, Goat Cheese Ranch,
Crispy Onion Ring

Wood Grilled Asparagus, Sliced Tomatoes,
Maytag Blue Cheese 10.

Red Chili Seared Ahi Tuna Salad 20.
Rice Noodles, Spicy Thai Vinaigrette

CAST IRON SIDES

Bourbon Creamed Sweet Corn 7.

Loaded Baked Yukon Potatoes 6.

Maytag Blue Cheese Potato Chips 6.

Hickory Grilled Asparagus 9.

Herb Roasted Mushrooms 9.

Baby Carrots and English Peas 9.

Chunky Yukon – Garlic Potatoes 7.

Charred Corn – Parmesan Risotto 9.

Creamy Baked Potato Salad 6.

Aged Gouda – Ham Mac 'n' Cheese 9.

Cauliflower and Broccoli, Herb Hollandaise 7.

Parmesan Yukon Gold Steak Fries 6.

Ginger Fried Rice 6.

House Cut French Fries or Onion Rings 5.

Wilted Spinach with Crispy Shallots 6.



J A S P E R ' S
— GOURMET BACKYARD CUISINE —

ENTREES

Slow Smoked Baby Back Ribs 25.
Creamy "Baked Potato" Salad, Ancho Barbeque
Bon Appetit's Top 3 Choices for "America's Best Ribs"

Pan Seared Sea Scallops, Barramundi, Gulf Shrimp 32.
Scallion Black Rice, Thai Yellow Curry – Coconut Sauce

Almond Crusted Rainbow Trout 23.
Cauliflower Whippers, Roasted Bell Pepper Butter Sauce

Texas Gulf Grouper Picatta 30.
White Truffle - Toasted Orzo, Puttanesca

Pan Seared Salmon 26.
Grilled Asparagus, Creamy Mascarpone Polenta

Grilled Shrimp and Pork Tenderloin Brochette 25.
Spicy Fried Rice, Citrus Soy Glaze

Rotisserie Free Range Lemon Chicken 22.
Charred Corn – Parmesan Risotto, Rosemary Jus

Texas Peach Barbecued Pork Tenderloin 26.
Bourbon Creamed Sweet Corn, Fried Shoestring Potatoes

Hickory Grilled Flat Iron Steak 29.
Sautéed Spinach and Mushrooms, Cherry Demi Glace

Chicken Fried Bone-In Ribeye 45.
Chunky Garlic Yukon Potatoes, Evan Williams Gravy

Rotisserie Roasted Prime Rib 12/16 oz. 35./41.
French Onion Jus, "Loaded" Yukon Gold Potato

Side Dishes Can be Substituted for a \$3.00 Charge
Entrees can be split for an additional \$3.00
20% Gratuity added for parties of 8 or more

ALLEN BROTHERS PRIME STEAK AND CHOPS

Black Angus Filet 8/12 oz 32./44.

Prime Bone - In Filet 12 oz 55.

Prime Bone - In Ribeye with Garlic Butter 22 oz 47.

Prime Delmonico "Ribeye" 8/16 oz 21./38.

Dry Age Kansas City Strip 8/16 oz 27./48.

Prime Lamb Porterhouse Chops 8/16 oz 21./39.

Dry Age Porterhouse for Two 30 oz 67.

Choice of Herb Hollandaise, Béarnaise,
Red Wine Butter, Cherry Demi Glace,
Garlic Butter, or Horseradish Sour Cream

Kent Rathbun, Executive Chef/Proprietor

Calvin Cahail, General Manager

Annika Sacher, Chef

Timo Plaza, Executive Sous Chef