



STARTERS

Baby Back Ribs A starter portion of our slow roasted pork ribs. A house specialty. 14.95 GF

Hot Wings Spicy chicken wings served with celery sticks and bleu cheese dip. 17.95 GF

Calamari Breaded and fried, served with a zesty cocktail sauce. 18.95

Jason's Nacho Platter Fresh tortilla chips topped with melted cheddar, green onions, olives, tomatoes, jalapenos and a side of salsa. 15.95
Add: sour cream 2 guacamole 5.95 chicken 6.95 GF

Chips & Salsa Fresh tortilla chips served with house salsa. 8.95 Add guacamole 5.95 GF

Crab Cakes Two house made crab cakes topped with mango salsa and sriracha aioli. 19.95

Grilled Artichoke Whole artichoke marinated in garlic, basil and olive oil. Grilled and served with roasted garlic aioli. 15.95 GF V

Irish Potatoes Beer battered fries smothered in melted jack and cheddar cheese, bacon, and green onions. Served with a side of sour cream. 15.95

Beer Battered Onion Rings Served with our ranch and celery seed house dip. 13.95 V

Roasted Garlic Crostini Two full heads of fresh roasted garlic served with toasted crostini and creamy goat cheese. 12.95 V

Caprese Crostini Sliced, ripe tomatoes, fresh mozzarella and fresh basil drizzled with olive oil and balsamic glaze. 13.95 V

JASON'S BURGERS

Juicy half pound burgers served on a brioche bun with lettuce, tomato, pickles & onions on the side. Substitute a chicken breast, veggie patty, turkey patty or portabello mushroom.
Served with beer battered fries. Substitute house salad 3.95

Tahoe A flame-broiled classic. 18.95

Add: swiss, cheddar or jack cheese 1 bacon 2 avocado 2.50

California Fresh avocados, olives, bacon and house dressing. 19.95

Guacamole Loaded with fresh guacamole and bacon. 19.95

Bleus Bleu cheese dressing, crisp bacon and bleu cheese crumbles. 19.95

Russian Topped with creamy horseradish sauce and bacon. 18.95

Mushroom Swiss Piled high with fresh sauteed mushrooms and topped with swiss cheese. 19.95

Grilled Portabello Whole portabello mushroom topped with roasted red bell peppers, grilled onions and creamy goat cheese. Served on a toasted bun. 18.95 V

CAFE FARE

Served with beer battered fries. Sandwiches served with fresh lettuce, tomato, red onions and pickles on the side. (Excludes pasta) Substitute house salad 3.95

Prime Rib Dip In house roasted, thinly sliced prime rib on a toasted french roll. Served with au jus and horseradish sauce. Add grilled onions if you like. 21.95
Add: mushrooms 1.50 cheese 1

Steak Sandwich A choice New York steak grilled and served on a toasted french roll. 21.95

Reuben Hot Pastrami and sauerkraut on grilled rye with melted swiss cheese, Thousand Island dressing and a side of horseradish cream sauce. 18.95

Blackened Salmon Sandwich Salmon filet grilled with Cajun spices and served on a French roll with tartar sauce on the side. 21.95

Sesame Ahi Sandwich Seared ahi* topped with avocado, sriracha aioli, green onions and a teriyaki glaze. Served on a brioche roll. 20.95

California Chicken Grilled chicken breast, guacamole, bacon and jack cheese served on a toasted bun. 18.95

Nashville Chicken Breaded and deep fried breast topped with coleslaw and pickles. Served medium rare on a brioche bun. Spicy! 18.95

Chicken Sticks Strips of breaded chicken breast fried and served with ranch dressing. 16.95

Fish 'n Chips Battered Icelandic cod filets served with fresh tartar sauce. 21.95

Mac 'n Cheese Cheddar cheese and cavatappi pasta baked to gooey deliciousness. 13.95 V Add bacon 2

DINNER ENTREES

Served with sautéed vegetables and choice of mashed potatoes, wild rice pilaf, or french fries. (Excludes pasta) Add house salad 5.95 **SERVED AFTER 4PM**

Prime Rib of Beef

Our specially designed ovens and slow-roast process yields the most flavorful, tender cuts of meat. While it lasts! 42.95

New York Steak

Flame broiled and served with Jack Daniels peppercorn sauce. 29.95

Petite Filet

Six ounce choice tenderloin grilled to your liking. 33.95

Baby Back Ribs

Pork ribs slow-roasted and basted in our tasty hickory BBQ sauce. A house specialty. 28.95

Salmon Filet

Pacific salmon baked with herbs OR blackened with Cajun seasonings. 27.95

Shrimp and Scallop Sauté

Sautéed scallops, prawns and spinach tossed with penne pasta in a garlic cream sauce. 28.95

Coconut Shrimp

Coconut battered prawns served with mango salsa. 28.95

SOUP & SALAD

For your salad add chicken breast 6.95 or salmon 9.95

House Salad Mixed greens topped with tomatoes, cucumbers, and red onion. Choice of ranch, bleu cheese, thousand island or olive oil and balsamic vinaigrette. Half 7.95 Full 14.95

Caesar Crisp romaine lettuce, parmesan cheese, croutons and Caesar dressing. Half 7.95 Full 14.95

Wedge Iceberg lettuce topped with our house made bleu cheese dressing, chopped bacon, cherry tomatoes and bleu cheese crumbles. 14.95 GF

Spinach Strawberry Spinach, candied pecans, strawberries and creamy goat cheese topped with balsamic vinaigrette dressing. 14.95 GF

Ahi Mango Blackened, seared ahi* served over chopped romaine and topped with fresh mango salsa, sesame seeds and a sriracha drizzle. Cooked medium rare, mildly spicy. 19.95 GF

French Onion Soup Made from scratch and topped with fresh croutons then baked with swiss and parmesan cheeses. Served with garlic cheesebread. 10.95 Cup only 6.50.

New England Clam Chowder House made, served with garlic cheesebread. 10.95 Cup only 6.50

Soup of the Day Ask your server for today's offering. Bowl 11 Cup 6.50

DESSERT

Jamies Silk Pie A chocolate mousse* pie in a graham cracker crust, topped with whipped cream and chocolate drizzle. 8.95

Hot Apple Pie Spiced apples in a gooey cinnamon sauce baked in a flaky crust. 8.50 Ala mode add 1

New York Cheesecake Classic New York style cheesecake topped with strawberry sauce and whipped cream. 8.95

Ice Cream Sundae Vanilla ice cream with your choice of chocolate, strawberry or butterscotch topping with whipped cream and a cherry on top. 7.50 GF

SOFT DRINKS

Coke, Diet Coke, Root Beer, Sprite, Dr. Pepper, Ginger Ale, Shirley Temple, Roy Rogers 4.95
Coffee, Hot/Iced Tea 4.95

Hot Chocolate 5.50

Hot Apple Cider 5

Lemonade 4.95

Sunshine Punch 5.50

Non-alcoholic strawberry, pina colada or tropical Daquiri (blended) 9.95

Juices: Apple, Orange, Cranberry, Pineapple, Grapefruit 4.95

Thank You for Your Patronage!

*Consuming undercooked or raw seafood, meat or eggs may increase your risk of foodborne illness.



Split plate charge 5 (includes extra side)
Maximum four checks per table please
18% gratuity added to parties of seven or more

GF Gluten Free V Vegetarian