

# HAPPY FATHER'S DAY!

SUNDAY, JUNE 16TH | 11 AM - 2PM

## SPIRITS

Barrel Aged Old Fashioned 5      Grand Margarita 5      Spiced Bloody Mary 5

### SETTING THE TABLE

**Blue Cheese Potato Chips** 12

**Deviled Local Farm Eggs** 15  
Bacon, Dill, Phyllo Nest

**Grilled Oysters** 22  
Garlic Herb Butter, Panko

**Crispy Five Spice Calamari** 27  
Sweet Chili Vinaigrette

**Seared Crab Cakes** 28  
Jumbo Lump Crab, Poblano Cream Sauce, Jicama Slaw

### JASPER'S BRUNCH

**Avocado Toast** 12  
Hippy Bread, Pico de Gallo

**Crab Cake Benedict** 24  
English Muffin, Avocado Mash, Tomato, Poached Egg, Sriracha Hollandaise

**Rotisserie Prime Rib Migas** 26  
Scrambled Eggs, Poblano Pepper, Black Beans, Cotija Cheese

### FROM THE FIELD

**The Wedge** 16  
Heirloom Tomato, Bacon, Blue Cheese, Onion Ring

**Caesar** 16  
Rosemary Focaccia Croutons, Oven Dried Tomatoes

**Burrata Salad** 17  
Strawberry, Avocado, Basil Pesto, Balsamic Glaze

*Warning: Consuming Raw or Undercooked Meat, Poultry, Seafood, Shellfish and Eggs May Increase the Risk of Food Borne Related Illness.*

### BACKYARD FARE

**The Backyard Cheeseburger** 19  
Secret Sauce, Shiner Bock Onions, Sea Salt Fries

**Smokehouse Chicken** 25  
Coleslaw, Spicy Honey Ancho BBQ

**Cast Iron Trout** 28  
Cilantro Lime Rice, Tomato Mango Salsa

**Grilled Berkshire Pork Tenderloin** 33  
Jalapeño Charred Corn, Texas Peach BBQ

**Slow Smoked St. Louis Ribs** 38  
Creamy Baked Potato Salad, BBQ Trio


**Braised Short Rib** 41  
Garlic Mashed Potatoes, Red Wine Butter

### WOOD FIRED HAND CUTS

Add Grilled Shrimp 13 / Crab Cake 13 / Oscar 13

**Espresso Rubbed Cervena Venison | 9oz** 44  
Goat Cheese Polenta, Blackberry Jus

**Hyplains Filet Mignon | 8oz** 55  
Red Wine Butter

 **Rotisserie Prime Rib | 12oz** 56  
Caramelized Onion, Au Jus

### DESSERTS

**Key Lime Pie** 8  
Whip Cream, Red Berry Coulis

**Bread Pudding** 8  
Henry's Vanilla Ice Cream, Lemon Drizzle

**Butterfinger Crème Brulee** 8

### CAST IRON SIDES 10

Sauteed Mushrooms  
Roasted Garlic Mashed Potatoes  
Jalapeño Charred Corn

Crispy Brussels Sprouts  
Grilled Parmesan Asparagus  
Mac 'N Cheese, Aged Gouda, Cured Ham



#FOLLOWTHATSALMON

### DAILY FEATURES

Tuesday - \$18 Slow Smoked St. Louis Ribs  
Wednesday - \$28 Ladies Night Out  
Thursday - \$29 Prime Rib & Wine Night

Josh Mixon, Chef

Please let your server know of any allergies or dietary restrictions

HYPLAINS BEEF



Delivery Available