



Appetizers

Wood-Grilled Shrimp Cocktail Five skewered shrimp_fresh off the grill, served with cocktail and bourbon_vanilla butter sauce 12.99

Chicken & Cheese Nachos Wood-grilled chicken, cheddar and Jack cheese, beans, jalapenos, pico de gallo and sour cream heaped over crispy nacho chips 9.99

Tossed & Sauced Buffalo Chicken Boneless bite size_chunks of tender chicken fried and tossed in your choice of sauce: Traditional hot, BBQ, spicy ranch, K-Glaze or Bubba J's. Served with celery and bleu cheese dressing 8.99

Spin & Arti Dip Freshly made spinach-artichoke dip with a touch of pepper jack cheese, served with tortilla chips 7.99
Add jumbo lump crabmeat 4.00

Stuffed Portobello Wood-grilled Portobello mushroom cap stuffed with spinach, grilled onion, grape tomatoes and fresh mozzarella with sherry demi 8.99

Salads

Caesar Salad A zesty classic combination of crisp romaine lettuce & Caesar dressing with asiago cheese & chili corn croutons 7.99

Roasted Brussels Sprout Salad Roasted Brussels sprouts tossed with Gala apples, bacon lardons and goat cheese set atop sundried cherry vinaigrette 8.99

Stove Pipe Chopped Salad Fresh stack of Applewood smoked bacon, tomato, red onion, blue cheese, iceberg, mesclun and leaf lettuce in a white balsamic vinaigrette with marinated garbanzo beans 8.99 Large salad for two 12.99

Light Bites

Bubba J's Chicken Sandwich Your choice of wood-grilled or buttermilk fried chicken tossed with pepper jack cheese on a brioche bun served with french fries 12.99

Roasted and Toasted Turkey Panini Roasted turkey with "the works" – bacon, coleslaw, cheddar, Russian dressing on grilled whole grain bread, served with kettle chips and a pickle spear 12.99

Santa Fe Salad A combination of sliced fajita chicken, pico de gallo, crisp tortilla strips, cheddar and Monterey Jack cheeses over fresh greens tossed in lemon herb vinaigrette 14.99

Wood-Grilled Bratwurst Platter Wood-grilled white bratwurst with house made sauerkraut, mashed potatoes and brat mustard 14.99

House Ground Pork Burger Fresh grilled patty topped with Swiss cheese & dijonaise sauce on a brioche roll with sweet potato fries 11.99

Veggie Burger Fresh house-made veggie burger grilled and topped with pico de gallo with a side of avocado aioli, served over mixed green salad with cherry tomatoes in a light lemon oil 10.99

Wood-Grilled Sirloin Burger Fresh wood-grilled patty served on a brioche bun with lettuce, tomato, pickle and fries 11.99
Choose your toppings – 0.99
Bleu, Swiss, cheddar cheese, onion, bacon, mushrooms, caramelized onions, jalapenos



Small Plates

Shrimp 'n' Grits Cheesy grits with jumbo shrimp, andouille sausage, green onion and tomato 14.99

Short Rib Ragu Tender braised short rib served over savory sweet potato gnocchi, finished with red wine natural jus 14.99

Wood-Grilled Lamb Chops Tender wood-grilled lamb lollipops topped with tzatziki sauce, served over feta mashed potatoes 17.99

Entrees

Glazed Salmon Wood-grilled organic salmon fillet glazed with balsamic honey and topped with crispy fried leeks, served with vegetable du jour and orzo mixed with sweet potato 25.99

Blackened Salmon Tacos Flour tortillas filled with blackened salmon tips and caramelized onions, served with cilantro lime aioli, black bean relish, herb rice and coleslaw 22.99

Thai Cashew Curry Scallops Pan-seared jumbo scallops with a cashew curry sauce, stir-fried rice and vegetable chop chop, drizzled with a port wine reduction 30.99

Chicken Schnitzel Crispy breaded chicken breast cutlet with lemon and white wine sauce with mashed potatoes and vegetable du jour 20.99
Add one of our delicious toppings:
Crab pico de gallo or wood-grilled shrimp 6.99

J.C. Chicken Tacos Three grilled corn tortillas filled with blackened chicken, coleslaw, broccoli, caramelized onions and roasted mushrooms, topped with chipotle citrus vinaigrette and served with charro beans and rice. 20.99

Beef & Bleu Fresh seared filet tips with wild mushroom red wine demi glacé, bleu cheese, mashed potatoes and vegetable du jour 26.99

Wood-Grilled Pork Chop Our 10 oz. reserve bone-in pork chop topped with apple walnut cranberry chutney, served with sweet potato hash and sautéed spinach 23.99

St. Moritz Filet Mignon Wood-grilled tender center cut filet mignon served with mashed potatoes, roasted root vegetables and finished with a bacon sweet onion demi-glace 31.99

Wood-Grilled Ribeye House-bronzed 18 oz. ribeye steak wood-grilled to perfection, served with fried onion straws, mashed potatoes and toasted garlic broccoli 31.99

Simple Selection Choose your protein:
Grilled Chicken 19.99
Organic Salmon 24.99
Grilled Shrimp 23.99
Grilled or Seared Scallops 29.99
Choose your sauce: Lemon Butter – Pesto –
Vanilla Bourbon Butter – Teriyaki Glaze
Served with herb rice and vegetable du jour.

Sides

Your Choice 4.99
Vegetable du jour - Steamed Broccoli
Sautéed Spinach - Garlic Spinach
Orzo w/ Sweet Potato
French Fries - Sweet Potato Fries
Herb Rice - Cheesy Grits
Mashed Potato

Kids

Grilled Cheese *with french fries* 6.99

Sliders & Fries *with or without cheese* 7.99

Macaroni & Cheese 6.99

Chicken Popcorn *with BBQ & french fries* 7.99