



JACK'S WOODSIDE GRILLE
Restaurant & Bar

SHAREABLES

Jack's Dip Trio 18.
Trio of queso fundido, spinach artichoke, and guacamole, served with homemade tortilla chips.

Shrimp Cocktail 18.
Jumbo tiger prawns served chilled with lemon wedges and homemade cocktail sauce.

Zucchini Tempura 15.
Fresh zucchini spears tossed in a light tempura batter and fried to a golden brown.

Spicy Mango Ahi Dip 19.
Ahi tuna with a spicy mango glaze, soy sauce, sesame seeds, olive oil, avocado and freshly made chips.

Onion Rings 12.
Fresh whole onion rings, beer-battered and fried to a golden brown.

Diablo Fries 18.
Crispy French fries topped with cheese and our homemade diablo sauce, and crispy chicken tossed in buffalo sauce.

Jack's Wings 17.
Large drumettes and wings, choice of BBQ, mango habanero, or buffalo sauce.

Mac & Cheese Bars 18.
House-made macaroni and cheese croquettes, crisp-fried to a golden brown and finished with a blanket of melted cheese.

Jack's Nachos Chicken 18. Steak 22.
Fresh tortilla chips, topped with avocado, pico de gallo, Spanish salsa, melted Monterey cheese, and sour cream.

SMALL PLATES

Jack's Tacos Shrimp 22. Chicken 18. Steak 24.
Grilled chicken, cabbage and avocado, topped with diablo sauce and pico de gallo.

Thai Chicken Lettuce Wraps 19.
Grilled chicken, butter lettuce, Asian slaw, rice noodles, peanuts and spicy dressing.

Buffalo Chicken Tenders 18.
Boneless chicken breast tender tossed in buffalo sauce. Served with French fries and ranch.

Baja Quesadilla Chicken 19. Steak 23.
Grilled chicken, bell peppers, onions, jack and cheddar cheese, served with sour cream and avocado mash.

Homemade Soup

Homemade Soup of the Day Cup 8. Bowl 11.
Our soups are handcrafted from scratch and featured daily.

FARM FRESH SALADS

Southwestern Chicken Salad 20.
Grilled chicken breast, mixed greens, black beans, avocado, corn and southwestern dressing, jack and white cheddar cheese, topped with crispy tortilla strips.

Tostada Salad 21.
Crispy tortilla bowl with grilled chicken, spring mix, corn, black beans, sour cream, avocado, and pico de gallo.

Apple Harvest Salad 21.
Grilled chicken breast, apple, avocado, tomato, cucumber and apple cider vinaigrette, topped with candied walnuts and blue cheese crumbles.

Chinese Chicken Salad 20.
Grilled chicken breast, cabbage, lettuce, snow peas, mandarin oranges, and spicy sesame dressing, topped with crushed peanuts and crispy rice sticks.

Steakhouse Salad 26.
Top Sirloin, greens, tomato, cucumber and balsamic vinaigrette, topped with blue cheese crumbles.

Chicken Caesar Salad 20.
Crisp romaine lettuce, grilled chicken breast, Parmesan cheese, croutons, Caesar dressing.

Ahi Tuna Salad 23.
Seared ahi, mixed greens, tomatoes, blue cheese crumbles, and cucumbers, tossed in balsamic.

SIGNATURE SANDWICHES

Served with choice of French fries, salad, or soup.

Prime Rib Dip 24.
House-seasoned, slow-roasted prime rib, melted Swiss cheese, and au jus served on a toasted ciabatta roll.

Chicken Club 21.
Grilled chicken, bacon, lettuce, tomato, mayonnaise, melted jack cheese, served on a ciabatta roll.

Crab Melt 25.
Wild caught Blue Swimming crab, avocado, tomato, melted jack and white cheddar cheese, served on grilled sourdough.

The Reuben 20.
Tender corned beef, sauerkraut, special sauce and melted Swiss cheese, served on grilled rye.

Buffalo Chicken Sandwich 20.
Crispy chicken tossed in buffalo sauce, lettuce, tomato, homemade diablo sauce, served on grilled sourdough.

Ahi Tuna Sandwich 22.
Homemade coleslaw, special sauce, onion, and tomato, served on a brioche bun.

Minimum substitution charge: \$1.00.
A 20% gratuity will be added to parties of six or more.
Consuming raw or undercooked food may increase risk of food borne illness.
Corkage Fee: \$20.00.

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WOODSIDE BURGERS

All beef patties with choice of French fries, salad, or soup.

- Classic American Burger

20.
- Lettuce, tomato, onion, special sauce and your choice of cheese, served on a brioche bun.
- Diablo Burger

21.
- Tomato, grilled onion, jalapeños, bacon, diablo sauce and melted cheese, served on a brioche bun.
- Bacon Avocado Burger

21.
- Bacon, avocado, tomato, grilled onion, special sauce and melted cheese, served on a brioche bun.
- Laguna Burger

20.
- Bacon, grilled onion, special sauce and jack and white cheddar, served on sourdough.
- The Hawaiian Burger

22.
- Drenched with our sweet and savory teriyaki glaze, jack cheese, sliced ham, and topped with grilled pineapple, served on a brioche bun.

PASTAS

Served with garlic bread and choice of soup or salad.

- Beef Stroganoff

27.
- Slow-braised beef shank, fettuccine, mushrooms, and garlic, served in a rich cream and brown gravy sauce, finished with a red wine reduction.
- Wild Mushroom Ravioli

25.
- Wild mushroom filled pasta pillows in a rich alfredo sauce.
- Pasta Jambalaya

28.
- Shrimp, chicken, Portuguese linguica sausage, bell peppers, tomatoes, chipotle cream sauce, and penne pasta.
- Chicken Alfredo

25.
- Grilled chicken in a rich alfredo sauce.

THE CLASSICS

- Turkey Dinner

30.
- Turkey, mashed potatoes, vegetables, served either open face or with a dinner roll, topped off with gravy.
- Sizzling Fajitas

Chicken 24. Shrimp 26. Steak 28. Fajita Trio 32.
- Delicious mix of bell peppers, onions, served with flour or corn tortillas.
- Chicken Fried Steak

28.
- Smothered in brown gravy. Served with vegetables and your choice of baked or mashed potatoes.
- Jack's Pork Ribs

32.
- Pork ribs cooked low and slow, served with baked or mashed potatoes, and homemade slaw.

- Prime Rib

38.
- House seasoned prime rib, served with baked or mashed potatoes, and vegetables.

FROM THE SEA

- Pan Seared Mahi Mahi

36.
- Served on a bed of creamy risotto, topped with a chili poblano cream sauce, served with asparagus.
- Atlantic Salmon

30.
- Finished with a lemon caper reduction sauce, served with baked or mashed potatoes and vegetables.
- Market Fish

MP.
- Ask your server for details.
- Fish and Chips

26.
- Pacific cod, beer battered and fried to a golden brown, served with coleslaw and French fries.
- Chipotle Jumbo Shrimp

33.
- Four jumbo shrimp served over creamy risotto with asparagus and finished with a creamy chipotle sauce.

THE MAIN EVENT

- Ribeye Steak

38.
- 12 oz. ribeye steak served with our wine reduction sauce, chimichurri roasted potatoes, and mixed vegetables.
- Rack of Lamb

36.
- Topped off with a demiglace sauce and served with our three cheese potatoes, asparagus and carrots.
- French Dijon Chicken

30.
- Breaded chicken, topped with a creamy Dijon reduction, served with mashed potatoes, vegetables, and crispy onions.
- Filet Mignon

36.
- 8 oz. filet mignon topped with our homemade demiglace sauce, served with mashed potatoes and mixed vegetables.
- Top Sirloin

34.
- Lean, flavorful 8 oz. cut, served with vegetables and your choice of baked or mashed potatoes, finished with chimichurri, garlic butter or a red wine reduction.

DESSERTS

- Apple Pie

9.
- Classic apple pie, flaky crust, served warm with a scoop of ice cream.
- Peanut Butter Mousse Pie

11.
- Peanut butter mousse, chocolate drizzle, cookie crust.
- Blueberry Lemon Butter Cake

11.
- Served warm with a scoop of ice cream.
- Molten Lava Cake

11.
- Served warm with a scoop of ice cream.
- New York Cheesecake

11.
- Served with whipped cream.

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