



# JP's BAR & GRILL

## APPETIZERS

### CHEESE QUESADILLA 5

Grilled flour tortillas seasoned with Southwest spices. Served with green onions, fresh tomatoes, sour cream, and salsa

*Add: Chicken (6) • Steak (7) • Shrimp (8)*

### BEER-BATTERED MUSHROOMS 7

Whole button mushrooms lightly floured, batter dipped, and deep fried. Served with Cajun aioli

### STUFFED PRETZEL 7

A large pretzel filled with jalapeños and pepper jack cheese. Served with ghost cheese sauce for dipping

### WINGS YOUR WAY 9

Eight crispy deep-fried chicken wings, tossed in your choice of plain, buffalo, or our hot incinerator sauce

### CRISPY CHICKEN TENDERS 8

Four breaded and fried chicken tenders served plain, buffalo, or BBQ style

### MOZZARELLA STICKS 6

Six Italian-herb breaded mozzarella sticks deep fried to a golden brown. Served with a side of marinara sauce

### THE PAR FOUR 9

Half order of quesadillas, chicken tenders, mozzarella sticks, and chicken wings

### COCONUT SHRIMP 9

Six jumbo Gulf shrimp encrusted with coconut flakes and fried. Served with a side of orange horseradish sauce

### PORK DUMPLINGS 9

Six steamed pork-filled pastry pouches accompanied by a trio of sauces: soy-ginger, sweet-orange, and spicy-chipotle

### NACHOS 6

Tricolor nachos served hot with nacho cheese sauce, tomatoes, jalapeños, green onions, black olives, sour cream, and a side of salsa

## SOUP & SALAD

### SOUP OF THE DAY CUP 3 | BOWL 4

### SALAD BAR ONE TRIP 6 | UNLIMITED 9

### SOUP & SALAD 8

### CLASSIC CAESAR 5

Traditional favorite served with freshly grated parmesan cheese

### CLUB SALAD 6

Fresh greens, cucumbers, onions, tomatoes, mushrooms, cheddar cheese, and homemade croutons

*Top any salad with:*

*Chicken (6) • Shrimp (8) • Salmon (8)*

*SERVED BLACKENED OR GRILLED*

### FRENCH ONION SOUP 6

Caramelized five-onion blend topped with provolone, Swiss and parmesan cheeses

## SANDWICHES & WRAPS

### THE GATES FOUR BURGER (11)

### JP'S CLUB (10)

### THE HOLE IN ONE (12)

### BUFFALO CHICKEN WRAP (10)

### BBQ GRILLED SALMON (11)

### CHICKEN SANDWICH (9)

*Each sandwich/wrap includes choice of side*

## SIDES

### RUSTIC MASHED POTATOES

### RICE

### BAKED POTATO

### SWEET POTATO

### FRENCH FRIES

### SWEET POTATO FRIES

### VEGETABLE OF THE DAY

### DOUBLE VEGETABLES

### LOADED POTATO WITH

### CHEESE & BACON (1)

*A LA CARTE SIDES (2) EACH*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*



# JP's BAR & GRILL

## SEAFOOD

### MAHI FISH TACOS 17

Two Mahi fish tacos filled with grilled Mahi, spring mix, chutney, and charred chipotle picante sauce

### BOURBON STREET SALMON 18

Fresh boneless, skinless Atlantic salmon fillet grilled and basted with a bourbon glaze and topped with caramelized onions

### COD FLORENTINE 17

Lightly seasoned and pan-seared cod loin served resting on wilted spinach and finished with roasted tomatoes and parmesan cheese

### CLAMS & MUSSELS ALFREDO 18

A combination of blue mussels and littleneck clams with ground sweet sausage, simmered in our own Alfredo sauce and tossed with linguine. Served with garlic bread for dipping

### SHRIMP & GRITS 17

A member favorite! Eight jumbo shrimp served over stone-ground cheesy grits. Our secret homemade recipe

### FRIED SHRIMP & SCALLOP PLATE 18

Jumbo Gulf shrimp and scallops lightly breaded and deep fried, accompanied by sweet hush puppies and seasoned fries

## SIGNATURE STEAKS

7 OZ. FILLET (24)

12 OZ. NEW YORK STRIP (21)

12 OZ. RIBEYE (23)

7 OZ. BASEBALL SIRLOIN (18)

*Add to any steak:*

*Sautéed Onions and Mushrooms (2) • Three Fried Shrimp (5) • Oscar style (6)*

## ENTRÉES

### BLACKENED CHICKEN PENNE 16

Blackened boneless breast sautéed and topped with whole-grain mustard, field peas, pine nuts, and a splash of cream. Served over penne pasta

### CHICKEN ARTICHOKE 16

Bone-in skin-on chicken breast pan seared and topped with a creamy lemon-artichoke sauce

### OLD WORLD CHOP 24

Tender grass-fed bone-in veal chop marinated with Mediterranean influence and grilled, topped with aged balsamic glaze and shredded parmesan cheese

### CURRY LAMB KABOBS 20

Tender chunks of New Zealand lamb skewered and rubbed with Middle Eastern spices, grilled and finished with a coconut curry cream sauce

### CAJUN FRIED CHOPS 16

Twin center-cut boneless pork chops breaded in a Cajun mixture and fried to perfection, served smothered with a spicy tasso ham gravy

### CHOPPED SIRLOIN STEAK 15

Twelve ounces of ground beef lightly seasoned and grilled, topped with sautéed mushrooms and onions. Served with rustic mashed potatoes and beef gravy

### COUNTRY-FRIED STEAK OR CHICKEN 15

Six-ounce sirloin or eight-ounce chicken breast breaded and deep fried to a golden brown. Served with rustic mashed potatoes and milk gravy

### CLASSICAL LASAGNA 16

Wonderful layers of meat, pasta, mixed cheeses, and marinara sauce. Served with garlic bread

*All entrées come with one trip to salad bar*