



JP's BAR & GRILL

DINNER

Appetizers

- PULLED PORK NACHOS** ^{GF} 12
Warm white corn tortilla chips piled high with hardwood smoked pulled pork, red onions, homemade BBQ sauce, and melted white cheddar cheese
- FRIED GREEN TOMATOES** ^{GF} ^V 8
Cornmeal-dredged green tomato slices deep fried and served with Cajun aioli
- FRIED ZUCCHINI** ^{GF} ^V 6
Hand-cut zucchini sticks lightly fried and served with spicy dipping sauce
- BEER-BATTERED MUSHROOMS** 6
Beer-battered mushrooms fried golden brown, served with chipotle ranch dipping sauce
- CALAMARI** 10
Lightly breaded tube and tentacles tossed in island flavors with a squeeze of lemon, served with marinara for dipping
- WINGS** SIX 7 | TWELVE 11
Breaded | Naked | Dry Rub
- PORK BELLY FRIED RICE** ^{GF} 8
Cured pork belly stir fried jasmine rice with shredded carrot and snow peas, all in chef's own stir fry blend of sauces, topped with a sunny side up egg
- MOZZARELLA STICKS** 8
Six beer-battered mozzarella sticks served with marinara for dipping
- POTATO SKINS** 10
Six potato skins fried and filled with cheddar cheese, applewood smoked bacon, and green onions, served with sour cream
- TUNA POKÉ** 10
Halved avocado filled with diced ahi tuna tossed in hoisin sauce and topped with homemade yum-yum sauce and Sriracha
- LOADED QUESADILLA** 11
Grilled flour tortilla loaded with chicken, sautéed bell peppers, and onions, served with sour cream and salsa
- PAR FOUR REDUX** 13
Half order of quesadillas, chicken tenders, mozzarella sticks, and chicken wings

Soup & Salad

- SOUP OF THE DAY** CUP 3 | BOWL 4
- SOUP & SALAD** 8
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- SIDE SALAD** SIDE SALAD 5 | SIDE CAESAR 6
- CLUB SALAD** 11
Oven-roasted turkey and Black Forest ham, cheddar and Swiss cheese, grape tomatoes, red onion, cucumbers, cremini mushrooms, and boiled egg, all on a bed of spring mix
- COBB SALAD** 13
Applewood smoked bacon, avocado, grilled chicken breast, hardboiled egg, and chopped tomatoes, all atop a bed of mixed greens
- ROMAN CAESAR** 11
Wedge-style romaine heart with homemade Caesar dressing, anchovies, shaved parmesan cheese, and homemade croutons
- GATES FOUR SPINACH SALAD** 14
Fresh baby spinach, red onions, raisins, sugared walnuts, applewood smoked bacon, and blue cheese crumbles all tossed in homemade balsamic dressing topped with sliced granny smith apple
- Top any salad with:
Chicken (6) | Shrimp (8) | Salmon (8)
SERVED BLACKENED OR GRILLED
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- FRENCH ONION SOUP** 6
Caramelized five-onion blend topped with provolone, Swiss and parmesan cheeses

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

^{GF} GLUTEN FREE ^V VEGETARIAN

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



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DINNER



Chicken

- SMOTHERED FRIED CHICKEN** 16
Breaded 8 oz. chicken breast smothered in onions and peppers in a creamy sauce
- CAPRESE CHICKEN** 18
Pan-seared chicken breast topped with fresh grape tomatoes, basil, and burrata mozzarella cheese
- CHICKEN PICCATA** 15
Pan-fried breast cutlet topped with lemon caper sauce
- CHICKEN CACCIATORE** 17
Diced chicken breast pan seared and slow simmered with bell peppers and onions in marinara sauce over jasmine rice



Pork/Beef

- BABY BACK RIBS** HALF 14 | FULL 25
Half rack or full rack slow-roasted baby back ribs served sauced or dry
- SMOKED BRISKET** 20
Hearty portion of beef brisket smoked low and slow and served with baked beans and coleslaw



Signature Steaks

- "THE DRIVER" 14 OZ. BONE-IN RIBEYE (33)
"THE IRON" 12 OZ. FLAT-IRON STEAK (22)
"THE WOOD" 8 OZ. FILET (25)

Add to any steak:
Sautéed Onions & Mushrooms (2)
Three Fried Shrimp (5)
Oscar Style (6)



Seafood

- FLOUNDER FISH AND CHIPS** 15
Two pieces of beer-battered flounder served with homemade tartar sauce and our famous battered french fries
- BLACKENED SALMON** 15
Half-pound filet of north Atlantic salmon blackened and served with vegetable du jour and choice of starch
- FRIED CATFISH PLATE** 15
Two pieces of cornmeal-breaded catfish served with french fries, hush puppies, and homemade tartar sauce
- FRIED SHRIMP PLATTER** 18
Eight fried jumbo gulf shrimp served with french fries, hush puppies, and homemade cocktail sauce
- SHRIMP AND GRITS** ^{GF} 18
Eight blackened jumbo gulf shrimp served atop southern-style cheesy grits



Pasta

- PASTA CARBONARA** 14
Crisp applewood smoked bacon and diced tomato in a garlicky carbonara sauce tossed with linguine
- PASTA ALFREDO** 15
Fettucine tossed in our homemade alfredo sauce, topped with grilled chicken or shrimp
Add: Chicken or Shrimp (2)
- LINGUINE AND CLAM SAUCE** 15
White wine clam sauce over house-made linguine, served with grilled garlic bread
- PENNE A LA VODKA** 13
Penne pasta tossed in tomato vodka sauce with sliced Italian sausage, Kalamata olives, garlic, and capers

All entrées come with vegetable of the day and choice of starch

Be sure to ask your server to see our dessert tray

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