



JP's BAR & GRILL

LUNCH

Appetizers

- PULLED PORK NACHOS** GF 11
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** 8
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** 9
Grilled flour tortilla loaded with chicken, sautéed bell peppers, and onions, served with sour cream and salsa
- PAR FOUR REDUX** 11
Half order of quesadillas, chicken tenders, mozzarella sticks, and chicken wings

Soup & Salad

- SOUP OF THE DAY** CUP 3 | BOWL 4
- SOUP & SALAD** 8

- SIDE SALAD** SIDE SALAD 5 | SIDE CAESAR 6
- CLUB SALAD** 10
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** 12
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

- FRENCH ONION SOUP** 6
Caramelized five-onion blend topped with provolone, Swiss and parmesan cheeses

Sides

- FRENCH FRIES
- SWEET POTATO FRIES
- ONION RINGS
- COLE SLAW
- PASTA SALAD
- POTATO SALAD

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.

GF GLUTEN FREE V VEGETARIAN



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Sandwiches & Wraps



JP'S CLUB	11	TUNA SALAD ON SPINACH WRAP	8
Black Forest ham and oven-roasted turkey breast, with applewood smoked bacon, gouda and munster cheeses, and garlic dill aioli, all on grilled sourdough bread		Homemade tuna salad, lettuce, and tomato on a grilled spinach wrap	
FRENCH DIP	10	CUBAN	13
Slow-roasted prime rib soaked in au jus, topped with melted Swiss cheese and au jus for dipping		Pulled pork and cured ham with Swiss cheese and a dill pickle, pressed on a hoagie roll	
MEATBALLS AND MARINARA	15	BRISKET SANDWICH	12
Meatballs, marinara, and melted mozzarella and provolone cheeses... need we say more!		Hickory-smoked beef brisket hand sliced with BBQ and grilled onions, topped with melted aged cheddar on grilled sourdough bread	
ITALIAN SAUSAGE AND PEPPERS	14	SHRIMP TACOS <small>GF</small>	15
Whole Italian sausage link topped with sautéed peppers and onions on a warm hoagie		Three street-style tacos with white corn tortillas, six tequila-lime shrimp with white onion, fresh cilantro, and queso fresco served with a roasted jalapeño, caramelized onion, and sliced radish	
CHICKEN SALAD WRAP ON GARLIC WRAP	8		
Homemade chicken salad with shredded lettuce and tomato on a garlic tortilla wrap			

Specialty Burgers



THE KAHUNA BURGER	12	THE GATES FOUR BURGER	10
Angus beef grilled to your liking, topped with Black Forest ham, then melted cheddar cheese, a grilled pineapple slice, and finally a splash of teriyaki sauce		Angus beef grilled to your order, topped with lettuce, tomato, and onion	
THE ALPINE BURGER	11	THE BIG SKY BURGER	11
8-oz. Angus beef grilled to your liking, topped with applewood-smoked bacon and sautéed portobello mushroom, then smothered in melted Swiss cheese		Grilled half-pound Angus beef burger topped with cheddar cheese, bacon, BBQ sauce, and fried onions	
THE CAROLINA BURGER	11	THE NAKED BURGER <small>GF</small>	9
Grilled Angus beef with American cheese, cole slaw, mustard, diced onions, and chili		If you're watching your carbs or are gluten intolerant, try out our quarter-pound black Angus burger cooked the way you like it with fresh tomato and red onion wrapped in green leaf lettuce	

All sandwiches, wraps, and burgers come with fries, onion rings, or sweet potato fries

Be sure to ask your server to see our dessert tray

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