

Appetizers

- Tex Mex Eggrolls** With avocado dipping sauce 8.49
Hot Crab Dip Hot and creamy seasoned crab meat served with fried tortillas and French bread 9.69

Fresh Salads

- Chinese-Thai Chicken Salad** Tortilla strips, smoked chicken, mixed greens and cilantro with honey-mustard sesame dressing and spicy peanut sauce. 12.69
Buffalo Chicken Salad Fresh salad greens, tomatoes, bacon, fried tortillas and green onions. Topped with hot fried breast of chicken covered with spicy Buffalo sauce and bleu cheese 11.99

Homemade Soups

- Lobster Bisque** A best seller since 1948
Bowl 5.99
Baked Potato
Bowl 4.69

Sandwiches

- Biltmore Chicken Sandwich** Marinated chicken breast grilled over hickory with smoky barbecue sauce, melted jack and applewood bacon on a grilled egg bun. 9.59
Signature French Dip Au Jus Aged, roasted Prime Rib thinly sliced with grilled onions and melted Swiss piled high on a grilled baguette roll... While it lasts 12.99
Crab Cake Sandwich A pan-crisped crab cake served on a soft potato roll with fries, coleslaw and Chef's dressing 11.99
A cup of lobster bisque can replace fries and slaw at no additional charge.

Premium Certified Angus Beef

Hamburgers

- A half pound of good old fashioned, fresh, certified Angus Beef.
Served on a freshly baked roll with lettuce, tomato, pickle, red onion and fries.
- Cheeseburger*** With melted American cheese 8.49
Hickory Burger* Cheddar with red onion, applewood bacon and smoky barbecue sauce on a great homemade burger bun 8.99
*The U.S. Department of Health and the State of Maryland require all hamburgers to be cooked to an internal temperature of 158 degrees (Medium-well)

Brunch Time Dinner Specials

- Baked Stuffed Shrimp** Eight large fantail shrimp piled high with lump and backfin crab imperial, baked to a golden brown. Served with garlic mashed potatoes and seasoned fresh vegetables 18.59
Roasted Garlic Seafood Rustica Scallops, shrimp, mushroom caps and roasted garlic with a seasoned parmesan cream sauce. Served over hot linguini. *Our most popular pasta* 15.69
Cajun Jambalaya Shrimp, chicken and andouille sausage in a spicy Creole sauce. Served over linguini 14.99
Consuming raw or undercooked meats, seafood, poultry or eggs may increase the risk of food borne illness.

Desserts

- The Chocolate Legend** Plenty for two! A giant slice of the deepest, richest, best chocolate cake that you have ever tasted. *Add a scoop of ice cream, if you dare, for an extra 1.00* 6.99
Peanut Butter Pie Light, fluffy peanut butter cream piled high in a chocolate cookie crust.

Served with whipped cream and shaved chocolate.	5.99
Apple Walnut Cobbler Served warm with vanilla ice cream	5.99
Ultimate Brownie Sundae Our own rich warm fudge brownie with vanilla ice cream and hot fudge topped with whipped cream, nuts and a cherry.	4.99
Key Lime Pie Made with Florida Key limes and served in a graham cracker crust.	5.99
Homemade Cheesecake Creamy cheesecake baked with a light graham cracker crust and served with fresh strawberry topping	4.99
Our servers work as a team to guarantee the best service around. A minimum gratuity of 15% is customary. Parties of seven or more, we add 18% gratuity.	

Sunday Brunch

17.99 for Adults

5.99 for children under age of 12

Free for children age 4 and under

Welcome to Jasper's American Grille Grand Brunch Buffet

You are now invited to select items from our brunch buffet. Return to the buffet as often as you wish during your visit with us. Please feel free to select items from all the different sections of the buffet. Included for your enjoyment are:

Eggs & Omelettes

Chef prepared, just the way you like it while you wait! You may choose from the following ingredients: Sharp Cheddar, Bacon, Shrimp, Broccoli, Monterey Jack, Ham, Tomatoes, Mushrooms, Onions, Spinach, Jalapenos, Green Peppers

Belgian Waffles

Made right at the buffet, thick and crisp. Select many great toppings and enjoy

Chef Carved Oven Roasted Beef and Ham

Cooked just the way you like it

Fajita Bar

Sizzle as you watch. A selection of fajitas with toppings you love

Salad & Desserts

Our traditional array of Caesar and pasta salads, fruits, cheeses and scrumptious breads and desserts await you

Other Brunch Selections

Sausage, bacon, baked fish and seasonal selections will complete your dining experience

Beverages

Your server will serve you a beverage. Choose from the following: Juice, Milk, Iced Tea, Coffee, Hot Tea, Soft Drink

Brunch

Drink

Specials!

Bloody Mary or

Champagne

Mimosa

3.50

Traditional

Irish

Coffee

3.50

LeDomaine

Champagne

Split

3.50

Consuming raw or undercooked meats, seafood, poultry or eggs may increase the risk of food borne illness.

You are encouraged to eat all you like here. We ask that no brunch foods leave our restaurant so that we can maintain the value price on our Sunday Brunch.

For those of you who prefer something other than brunch, a large selection from our regular menu is on the reverse side.

Our servers work as a team to guarantee the best service around. A minimum gratuity of 15% is customary. Parties of seven or more, we add 18% gratuity.