



www.jaspersrestaurants.com

Fixed Price Dinner Menu

**To guarantee availability, desserts must be ordered
7 calendar days prior to event.*

\$ 30 Per Guest

18% Gratuity, 6% Sales Tax and Room Charge are inclusive.
Price includes Unlimited Soda, Coffee and Teas. 12 Guest Minimum.

SOUP

Black Bean and Ham – Monday, Baked Potato – Tuesday & Sunday,
Chicken and Sausage Gumbo – Wednesday & Friday, Chicken Tortilla – Thursday & Saturday

SALAD

The host of your party has pre-selected one of the following:
Chop House Salad or Caesar Salad.

ENTRÉE

Choose from one of the following entrées:

1. **16oz ROASTED PRIME RIB AU JUS** - Slow roasted, aged prime rib, cooked to medium, served with a True Idaho baked potato.
2. **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.
3. **ASIAN SALMON TERIYAKI** - Hardwood grilled Atlantic salmon seared with teriyaki sauce, served over mashed potatoes, surrounded with sautéed fresh zucchini, carrots, peppers and green onions.
4. **MEDITERRANEAN PASTA** – Jasper's signature pasta creation! Tender penne pasta tossed with sautéed shrimp, prosciutto ham and garlic. Baked in a seasoned cream sauce topped with grilled chicken breast.
5. **BARBECUE RIBS & CHICKEN COMBO** – A half rack of our tender slow smoked ribs with buttermilk battered chicken fingers. Served with fries and slaw.
6. **BONE-IN DOUBLE CUT PORK CHOP** – Cured in house, grilled to medium over hickory, with homemade mashed potatoes and herb butter.
7. **ATLANTIC SALMON OR TILAPIA** – Your choice of tilapia or Atlantic salmon prepared simply seasoned and grilled or blackened in Cajun spices. Served with garlic mashed potatoes and fresh steamed broccoli.

DESSERT

The host of your party has pre-selected one of the following Jasper's scrumptious homemade desserts: Cheesecake, Peanut Butter Pie or Key Lime Pie.