



★ **THE STORY OF THE JACKALOPE** ★ Said to be drawn to the scent of alcohol, the jackalope often appears only to those who have been enjoying fine wine, beer and spirits. The jackalope's uncanny ability to mimic human singing is also known to lull many a traveler on the moonlit trail into a peaceful, contented slumber. Named for this elusive – some say extinct – western creature resembling a jack rabbit with deer antlers, The Jackalope Grill offers the equally hard-to-find combination of imaginative Northwest haute cuisine in an unpretentious Central Oregon environment.

## Starters

Fresh Steamer Clams 12

Served in a garlic-tarragon broth.

Grilled Prawns 12

Five Grilled “jumbo” prawns served on seasoned black beans with red and green chili sauces.

Medallions of Elk 15

Served with a red wine jus and horseradish mashed potatoes.

Dungeness Crab Stuffed Mushroom Caps 10

An award winning recipe.

## Soup and Salads

Chef Tim's Soup du Jour 5

Caesar Salad 7

Housemade caesar dressing, warm parmesan toast

Field Greens 6

Organic greens tossed with a tangy champagne-pear vinaigrette dressing garnished with bleu cheese crumbles, hazelnuts, and dried cranberries.



Sign up for updates: [jackalopegrill.com](http://jackalopegrill.com)  
Reservations & Catering: 541-318-8435

All of the menu items are created on premises. We use local, fresh, and organic products whenever possible.

Split Plate Charge: \$6

### Corkage Fees:

375 ml.	\$6.00
750 ml.	\$12.00
1500 ml.	\$24.00

We accept Discover, Visa, and MasterCard.  
For parties of six or more, an 18% gratuity may be added. Please, no separate checks.

## Mains

### House Alder-Smoked Salmon 24

Fresh salmon very lightly cold-smoked here at the Jackalope Grill. Finished in the oven and served with a honey-lime-chipolte glaze, fresh grapefruit, and rice pilaf.

### Filet Mignon 30

Pan seared eight-ounce filet of premium Angus beef. Served with a classic brandy & green peppercorn sauce and mashed potatoes.

### Medallions of Pork Tenderloin 24

Braised with apple cider, balsamic vinegar, sun-dried cherries, and fresh chilies. Served with potato puree.

### Roast Rack of Lamb 31

An entire rack of New Zealand lamb, marinated in white wine, rosemary, garlic, and extra virgin olive oil. Finished with rosemary-cabernet jus and oven-roasted new red potatoes.

### Seafood Pasta 24

Fresh clams, prawns, sea scallops, with penne pasta in a tomato, white wine, and fresh basil sauce.

### Jaeger Schnitzel 23

Jaeger Schnitzel is German comfort food. We accompany our "Chairman's Reserve" pork loin schnitzel with traditional braised red cabbage, potato pancake, and a rich mushroom gravy.

## Desserts

### A variety made daily 7

### San Pellagrino Sparkling Mineral Water 750 ml. 6

### Coffee, Tea, Pop, and Milk 2.50