



★ **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 \$13

Served in a garlic-tarragon broth.

Grilled Prawns \$11

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

Medallions of Elk \$15

Served with a zinfandel-thyme jus on horseradish mashed potatoes.

Dungeness Crab Stuffed Mushroom Caps \$10

An award winning recipe.

Soup and Salads

Chef Tim's Soup du Jour \$5

Crisp Bibb Lettuce \$9

With a grilled garlic loaf crouton and Green Goddess dressing

Field Greens \$9 (Half Salad \$6)

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



Sign up for updates: thejackalopegrill.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.

New York Steak \$29

Hand carved premium Angus beef, grilled to your specifications, topped with Oregon blue cheese butter and savory onion jam. Served with mashed potatoes.

Medallions of Pork Tenderloin \$24

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

Roast Rack Of Lamb \$30

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

Seafood Pasta \$23

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

Jaeger Schnitzel \$23

Veal flank steak, thinly sliced, lightly breaded, grilled, and served with braised red cabbage, potato pancake, and a rich mushroom gravy.

Jackalope Kobe Beef Burger \$15

A handmade 10-ounce 100% Kobe beef burger, presented on a pesto focaccia bun with all the trimmings. Served with French Fries.

Add savory onion jam, sauteed mushrooms, or cheddar cheese. One dollar each.

Desserts

A variety made daily \$7

San Pellagrino Sparkling Mineral Water 750 ml. \$6

Coffee, Tea, Pop, and Milk \$2.50