



THE JL BAR RANCH, RESORT & SPA

Starters

Soup of the Day

Black Truffle Parmesan Fries

Fresh Hand Cut Kennebec Fries, Black Truffle Parmesan
Served with Garlic Aioli

Dip Trio

Guacamole, Queso Blanco, Fire Roasted Salsa & Chips

Charcuterie Board

An Assortment of Cheeses, Smoked Meats & Dry Fruits, Fruit Jam

Surf N Turf Nachos

Corn Chips, Pepper Jack Cream, Gulf Shrimp, Tenderloin Bits,
Cotija Cheese, Candied Jalapenos, Marinated Heirloom Tomatoes,
Micro Cilantro

JL Wings

Choice of Buffalo or Old Fashioned Sauce

Salads & Pastas

Classic Wedge Salad

Blue Cheese Crumbles, Buttermilk Ranch Dressing, Bacon Bits,
Tomato, Pickled Red Onions, Balsamic Glaze

House Salad

Tomato, Bacon Bits, Shredded Cheddar, Cucumbers, Croutons,
Buttermilk Ranch

Burrata Bolognese Pasta

Fettuccini, Meat Marinara, Aged Parmesan Reggiano,
and Grilled French Bread

Burgers & Sandwiches

The JL Bar Burger

Angus Beef Patty on a Jalapeno Bun served with Heirloom
Tomato Slices, Leaf Lettuce, and Sharp Cheddar
Served with Fries

Mushroom Swiss Ciabatta Burger

Beef Patty topped with Garlic Mushrooms and
Melted Swiss

Nashville Chicken Sandwich

Brioche Bun, Lettuce, Tomato, Pepper Jack Cheese, Crisp
Applewood Bacon, and Buffalo Sauce

Jack Daniels Brisket Sandwich

Smoked Brisket topped with House Made Jack Daniels BBQ
Sauce, Candied Jalapenos and Melted Cheddar Cheese
Served on a Brioche Bun

Grilled Chicken BLT

Herb Marinated Chicken grilled to perfection with Bacon,
Lettuce, Tomato, Pickled Onions, and Garlic Aioli



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Entrees

Chicken or Steak Fajitas

Your choice of Chicken or Steak Fajitas mixed with Onions & Bell Peppers, Guacamole, Sour Cream and Pico De Gallo
Served with a side of Beans and Rice

Chilean Sea Bass

Rich, buttery and flaky seared to perfection Sea Bass served on a bed of Sautéed Spinach, vibrant Baby Carrots with a light Sherry Soy Broth

Chicken Fried Steak

Breaded Steak topped with Black Peppered Gravy
Served with Mashed Potatoes and Toast

Bulgogi Kalbi Style Short Ribs

Bulgogi Marinated Short Ribs grilled to perfection
Served with Bok Choy, Coconut Lime Rice and Nuoc Cham Sauce

Sides

Bacon Green Beans
Fresh Fruit Bowl
Loaded Mashed Potatoes
Grilled Asparagus
Cilantro Lime Cucumbers and Tomato

JL Bar Cuts

All cuts are served with your choice of side, vegetable and sauce

House Aged Ribeye 16 oz

House Aged New York strip 16 oz

Filet Mignon Center Cut 10 oz

Australian Wagyu Flat Iron 12 oz

Bison Ribeye 12oz

Double Bone Pork Rib Chop

Side Options

Mashed Potatoes
Loaded Mashed Potatoes
Mac n' Cheese
French Fries

Vegetable Options

Bacon Green Beans
Grilled Asparagus
Cream of Spinach
Chef's Seasonal Selection

Sauce Options

Red Wine Demi Glace
Chimichurri
Au Poivre