

The

REAL

Feedback Menu

-As Written by Jack's Chef's

FRESH-BAKED GARLIC PAN BREAD

Fresh from the oven topped with Parmesan garlic butter.

Smell that? Yeah, we bake Fresh Bread EVERYDAY!

FRESH GUACAMOLE

Crushed avocado, lime, cilantro, topped with fresh chopped avocado, tomato, red onion.

9 Ingredients.... Just for guac prep, and we do it everyday!

LOBSTER & CRAB DIP

Atlantic lobster and crab meat, cream cheese, sautéed mushrooms, peppers, onions, nacho chips, pita triangles.

Marketing used this dish in a campaign and now my whole day is spent prepping!

DO THEY KNOW WE MAKE THIS ALL FROM SCRATCH

TUNA POKÉ SALAD

Chili citrus marinated ahi tuna poké, arugula, cilantro, cabbage, cucumber, grape tomatoes, carrots, pickled red onions, apple, avocado, crispy onions, roasted peanuts, sesame seeds, fried taro root, sesame chili dressing.

I think Servers parade these around the

MEXICAN CHICKEN BOWL

Grilled chicken, avocado, cheddar cheese, pickled red onion, black beans, corn, tomatoes, seasoned jasmine rice, salsa verde, chipotle mayo, creamy lime dressing, fresh cilantro.

to mess w me!

As soon as one goes out in the dining room, be ready to make 10,000!!

★ CHICKEN FINGERS ★

FRESH, SIGNATURE CHICKEN TENDERS BREADED IN-HOUSE AND MADE TO ORDER.

Served with 100% Canadian russet fries.

Flour, buttermilk, flour, fry, flour, buttermilk, flour, fry x 1000 TIMES A DAY!!!

HOLY SMOKE BBQ SMASHED BURGER

Smoked bacon, American cheese, smoky BBQ sauce, crispy fried onions, pickled jalapeño peppers, hickory mayo.

* NOTE TO SELF *

Remember to switch arms when Smashing Burgers... My Right arm is getting JACK'D!

THAI COCONUT CURRY CHICKEN BOWL

Sautéed chicken, seasoned jasmine rice, yellow Thai coconut curry sauce, roasted turmeric cauliflower, sweet potato, carrot, red peppers, cucumber, miso dressing, green onion, sesame seeds, peanuts, cilantro, fried taro root.

10 PREP ITEMS

NO MODIFICATIONS PLEASE!!!