



SOUTHERN BELLE
€35

Add €5 for dessert

SHARING PLATTERS

CHICKEN QUESADILLA

*Cheddar cheese, jalapeños, coriander, mixed peppers, spring onions,
guacamole, salsa & sour cream*

AND

SMOKED WINGS

Slow smoked and crispy fried chicken wings with Jacks spicy sauce, blue cheese dip

AND

SMOKED BEEF NACHOS

Habanero cheddar, baby jalapeños, guacamole, salsa and sour cream

MAINS

(S) BUBBA GUMP SHRIMP

*Marinated, crumbed shrimp with panko and coconut,
spicy chipotle mayo and fries*

or

(GF) SMOKEHOUSE BBQ RIBS

*Jacks classic fall-off-the-bone ribs, coated with our special BBQ sauce.
Served with coleslaw and skinny fries*

or

JACKS SMOKEHOUSE BURGER (GF AVAILABLE)

*Angus burger with smoked bacon, mature cheddar, baby jalapeños, bbq sauce,
crispy onions. Cooked medium-well. Served with pickles and skinny fries*

or

(GF) (S) CARIBBEAN BBQ CHICKEN

*Half boneless chicken, marinated with creole sauce and slow smoked.
Served with Jamaican rice and plantain fries*

or

(V) (GF) GRILLED GOAT'S CHEESE SALAD

*Baby leaves, balsamic roast beetroot, cherry tomatoes, quinoa, candied walnuts,
smoked peach dressing*

or

COCHINITA PIBIL

Pulled pork, plum tomato sauce, mozzarella and rocket

+ 10% service charge added



DELUXE MENU
€45
Add €5 for dessert

Includes glass of cava on arrival

STARTERS

(GF) (S) SALMON CEVICHE

Spicy dressing, sweet potato, crispy corn, red onion

or

(S) (GF) SMOKED PULLED PORK TACOS

Marinated pork, chipotle sauce, sliced pickled red onions

or

ROASTED CHICKEN QUESADILLAS

Cheddar cheese, jalapeños, coriander, mixed peppers, spring onions, guacamole, salsa and sour cream

MAINS

BLACK AND WHITE BURGER

Angus burger and grilled goat's cheese with onion marmalade and rocket lettuce

or

(GF) LONGHORN 29-DAY DRY-AGED NEW YORK STRIP LOIN STEAK

Served with fries

Choice of pepper sauce or smoked shallot gravy or parsley and jalapeño béarnaise sauce

or

(GF) CHARGRILLED LAMB RACK

Potato mash, green beans, maple & mint gravy

or

BLACKENED CREOLE COD

Wrapped in banana leaf with tomato creole sauce.

Served with coconut rice and vegetables

or

(GF) SLOW BRAISED BEEF

Buttered spring onion mash, smoked shallot gravy