

SMALL PLATES



- GATOR BITES** \$12
Louisiana gator dusted with our special seasoning, served with remoulade sauce
- *HALF DOZEN GULF OYSTERS**
Raw \$12 / Chargrilled \$14
Baked Au Gratin \$15
1/2 dozen oysters smothered with shrimp, crawfish, blue crab in a smoked cheese sauce and bread crumbs
- SHRIMP COCKTAIL** \$16
Cajun jumbo shrimp cocktail with traditional sauces
- CHIPS & DIP** \$8
House made charred salsa & smoked shrimp dip
- AWARD-WINNING GUMBO** \$10
Louisiana gulf shrimp, crab & oysters over rice

- JUMBO WINGS** \$12
Buffalo, bbq or garlic parmesan wings with a choice of ranch or bleu cheese dressing
6 wings \$9 / 9 wings \$12
- JACKED UP NACHOS** \$12
Prime rib chili, cheese sauce, scallions, tomatoes, pickled jalapeños, olives, sour cream & cilantro
- BUFFALO OYSTERS** \$14
Half dozen corn fried oysters tossed in house made buffalo sauce & served with gorgonzola and bacon cheese sauce over fries
- BOUDIN BALLS** \$11
House made spicy pork boudin with creole mustard remoulade

SALADS

- WEDGE** \$9
Applewood bacon, sweet onion, cherry tomatoes, bleu cheese crumbles, chives & bleu cheese dressing
- BLACKENED SHRIMP REMOULADE** \$15
Baby iceberg, vinegar and basil marinated cucumber and creole tomato, pink remoulade vinaigrette
- SMOKED AND FRIED CHICKEN SALAD** \$14
Tasso brined chicken thighs, heirloom tomatoes, sweet onions, baby iceberg, cotija cheese, cucumber, and applewood bacon, creole cane syrup vinaigrette



SKINNY JACK

- GRILLED CHICKEN BREAST** \$16
Garlic, herb & olive oil marinated with roasted house vegetables
- SKINNY TUNA TACOS** \$14
Ahi Tuna, charred corn salsa, avocado lime mayo, tomato and cotija cheese in lettuce leaves taco style
- SMOKED TURKEY SANDWICH** \$12
Baby spinach, applewood bacon & sun dried tomato, mayo
- REDFISH WRAP** \$16
Blackened with chipotle mayo, lettuce & tomato
- VEGAN VEGETABLE BURGER** \$12
Charred salsa, lettuce, tomato & sourdough bun

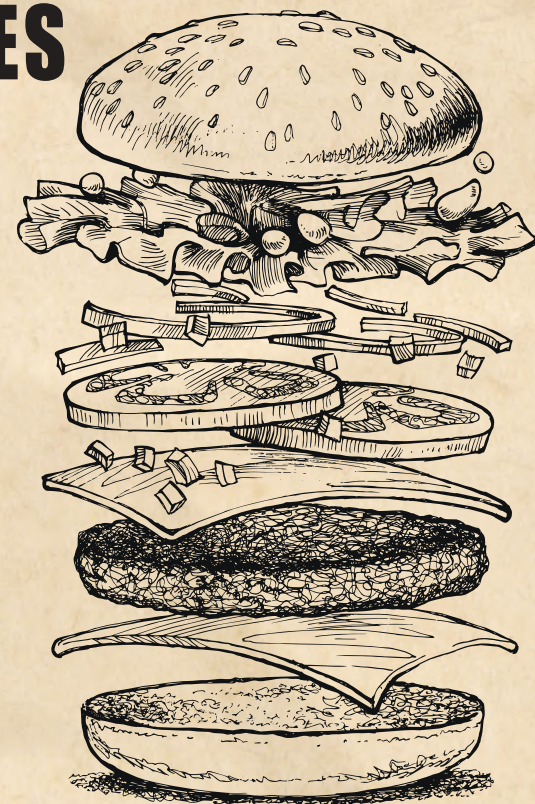
LARGE PLATES

- PULLED PORK MAC N CHEESE** \$10
Pulled pork in our house cheese sauce, pepper jack & cotija cheese
- BRISKET MAC N CHEESE** \$12
Chopped brisket in our house cheese sauce, pepper jack & cotija cheese
- GRILLED REDFISH ON THE HALF SHELL** \$24
With citrus cayenne butter, lump crab meat & house veggies served with house roasted vegetables and garlic Parmesan potatoes
- TACOS** \$14
Brisket with cotija cheese & chimichurri sauce
- *COWBOY RIBEYE** \$40
18 oz. bone-in ribeye steak served with house roasted vegetables and garlic Parmesan potatoes
- BACON WRAPPED BBQ SHRIMP** \$26
Jumbo head on gulf shrimp, tossed in New Orleans style Abita BBQ sauce, creamed corn grits and roasted vegetables
- FRIED CATFISH DINNER** \$24
Whole corn-fried catfish, garlic potato wedges, cole slaw and tartar sauce

All burgers & sandwiches are served with choice of French fries or sweet potato fries

BURGERS AND SANDWICHES

- *CLASSIC JACK** \$14
Jack's classic burger on a brioche bun
Add Bacon \$1 / Add Cheese \$1
- *LOADED JACK BURGER** \$16
Piled high with onion straws, remoulade sauce, applewood smoked bacon, cheddar & pepper jack cheese, cheese sauce & prime rib chili on a sourdough bun
- *FIREWATER BURGER** \$15
Topped with pepper jack cheese, habanero relish, habanero ketchup & onion straws on a sourdough bun
- CHOPPED BRISKET** \$16
Dry-rubbed & slow smoked served on a sourdough bun with house made BBQ sauce, pickles
- PULLED PORK** \$14
Slow smoked pork simmered in tangy BBQ sauce with creole slaw & spicy onion straws on a sourdough bun
- BUFFALO CHICKEN** \$15
Fried chicken breast tossed in buffalo sauce, pepper jack cheese, beef steak tomatoes, baby iceberg lettuce & ranch dressing on a toasted sourdough bun

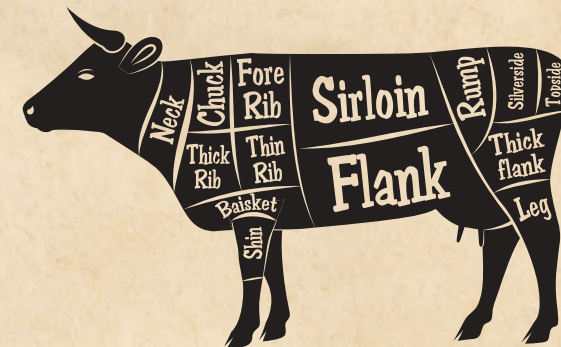


- COUNTRY HAM AND SWISS POBOY** \$14
Toasted poboy with mayonnaise, mustard, lettuce, tomato and pickles

BARBECUE

All BBQ items served with Creole slaw, baked beans, potato salad

- GIANT BBQ BEEF SHORT RIB** \$30
Dry-rubbed & slow smoked
- SMOKED BRISKET PLATTER** \$24
1-lb. of dry-rubbed brisket slow smoked for 18 hours
- BBQ BAKED POTATOES** \$15
Choice of brisket or pulled pork
- BBQ RIBS** \$16 / \$26
Dry-rubbed ribs
Half Rack \$16 / Full Rack \$26
- BBQ CHICKEN** \$16
Half chicken dry-rubbed & smoked
- BBQ COMBO** \$15
Choice of chicken, andouille sausage, pulled pork, sliced brisket or BBQ pork ribs
2 meats \$22 / 3 meats \$28



Gluten Free Option

SIDES

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| SWEET POTATO FRIES \$4 | POTATO SALAD \$4 | ROASTED VEGGIES \$4 |
| GARLIC PARMESAN POTATOES \$5 | BAKED POTATO \$6 | MAC & CHEESE \$5 |
| BAKED BEANS \$4 | BBQ CORN \$4 | CREAMED CORN GRITS \$4 |

*THERE MAY BE A RISK ASSOCIATED WITH CONSUMING RAW SHELLFISH AS IS THE CASE WITH OTHER RAW PROTEIN PRODUCTS. IF YOU SUFFER FROM CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE OTHER IMMUNE DISORDERS, YOU SHOULD EAT THESE PRODUCTS FULLY COOKED. MUST BE 21 OR OLDER TO ENTER CASINO. ©2015 PINNACLE ENTERTAINMENT, INC. ALL RIGHTS RESERVED.

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JACK DANIEL'S®



BAR & GRILL