



SOUTHERN BELLE

€28 PER PERSON

Add €6 for dessert

Includes 1 drink (beer, wine, cava or soft drink)

STARTERS

BBQ BEEF QUESADILLA

Aged cheddar and smoked mozzarella, jalapeños, coriander, mixed peppers, spring onions, guacamole, salsa & sour cream

or

(V) (GF) TEMPURA SWEETCORN

Smoked sesame dip

or

SMOKED CHICKEN NACHOS

Corn chips, smoked chicken breast, mixed cheeses, chopped jalapeños, guacamole, sour cream

MAINS

BREADED SHRIMP BASKET

Skinny fries, jalapeño tartare

or

JACKS SMOKEHOUSE BURGER (GF AVAILABLE)

Angus burger topped with smoked bacon, Jack cheddar, baby jalapeños, BBQ sauce, crispy onions.

Cooked medium-well. Served with pickles and skinny fries

or

(GF) JAMAICAN JERK CHICKEN CURRY

Jerk-spiced curry, steamed rice and beans, smoked mango relish

or

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

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

or

(V) FOUR CHEESE & CARAMELISED ONION PIZZA (GF BASE AVAILABLE)

Mozzarella, gorgonzola, chilli cheddar and goat's cheese



DELUXE SMOKEHOUSE

€33 PER PERSON

Add €6 for dessert

Includes 1 drink (beer, wine, cava or soft drink)

STARTERS

DYNAMITE CRISPY PRAWN COCKTAIL

Smoked chilli, Thousand-Island dressing, avocado, baby spinach

or

CAJUN FISH TACOS

Charred corn, pico de gallo, coriander, avocado, citrus sour cream

or

QUESADILLAS

Aged cheddar and smoked mozzarella, jalapeños, coriander, mixed peppers, spring onions, guacamole, salsa and sour cream. Choose plain or with smoked chicken

MAINS

BLACK & BLUE BURGER (GF BUN AVAILABLE)

*100% Black Angus beef, blackened Cajun rub, blue cheese, red onion marmalade
Cooked medium-well. Served with pickles & skinny fries*

or

(GF) LONGHORN 28-DAY DRY-AGED NEW YORK STRIP LOIN STEAK

300gm. Choose skinny fries or buttered mash.

*Choice of sauce: smoked shallot gravy or parsley and jalapeño béarnaise sauce or
peppercorn sauce or smoked chillichurri sauce*

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

(SP) BLACKENED CREOLE COD

Cajun seasoned cod fillet, roasted creole vegetables, coconut rice

or

(GF) SLOW BRAISED BEEF

Buttered spring onion mash, smoked shallot gravy