

J. BUCK'S

RESTAURANT

Closed Sundays

★ Appetizers

- J. Buck's Award-Winning Spinach and Artichoke Dip.....7.95**
Creamy blend of aged gourmet cheeses, artichokes and spinach served with tri-color corn tortilla chips.
- Flash-Fried Wild Pacific Calamari.....9.95**
Lightly breaded with J. Buck's seasoned flour, and served with sweet chili sauce.
- Oven Baked Soft Pretzels8.50**
With creamy cheddar and spicy three-mustard sauce.
- Chesterfield Sportsmen Society Chicken Wings12.75**
Spiced chicken wings served with buttermilk ranch OR blue cheese dressing for dipping and a side of Buffalo sauce.
- Portabella Frites9.95**
Hand-breaded portabella mushrooms with horseradish sauce.
- Fried Pickles.....9.95**
Crispy pickles served with buttermilk ranch dipping sauce.
- Chicken Quesadilla12.50**
Chipotle tortilla with tomato corn relish, cheddar and jack cheeses and jalapenos, topped with sour cream.
- Carole's House-Made Chips.....7.95**
Hand sliced Idaho potato chips fried and seasoned to perfection, served with J. Buck's special recipe house-made French onion dip.
- Toasted Ravioli.....7.95**
Louisa (St. Louis, MO) hand-made, deep fried and topped with Wisconsin aged Parmesan cheese, served with house-made marinara for dipping.

Soups

Lunch Only. Served Monday thru Friday until 2 pm.

- ★ **House-made French Onion Soup..... 6.95**
Hand-cut Bavarian pretzel croutons with a gratinee of Swiss cheese.
- ★ **Steak Soup6.95**
House-made with USDA prime aged beef, chopped carrots, onion, celery, peppers and diced Idaho potatoes.
- Soup and Salad.....8.95**
Choose Caesar, mixed green OR wedge salad and a bowl of soup
- Soup and Specialty Salad12.95**
Choose Cobb, Julie's Club OR Buffalo Chicken salad and a bowl of soup

Salads

Lunch Only. Served Monday thru Friday until 2 pm.

- | | Half | Full |
|--|------------------|--------------|
| Buffalo Chicken Salad..... | 8.75..... | 11.95 |
| Fried <u>OR</u> grilled chicken breast, house-made Buffalo sauce, crisp romaine lettuce, blue cheese crumbles, black beans, house-made tomato and onion corn relish, avocado, house-made buttermilk ranch dressing. | | |
| Cobb Salad..... | 9.75..... | 11.95 |
| Grilled chicken breast, old fashioned smoked ham, house-roasted turkey breast, applewood smoked bacon, hard-boiled egg, Mexican avocado, Florida grape tomato, California sweet onions, mixed aged cheeses on fresh baby field greens, with house vinaigrette. | | |
| Traditional Caesar Salad..... | 6.95..... | 9.95 |
| Wisconsin Aged Parmesan cheese, hand-cut Bavarian pretzel croutons on crisp romaine lettuce, with anchovy-based Caesar dressing. | | |
| ★ Wedge Salad..... | 6.95 | |
| Crisp iceberg lettuce, applewood smoked bacon, Italian bleu cheese crumbles (Tuscany), dried cranberries and bleu cheese dressing. | | |
| Club Salad..... | 8.75..... | 11.95 |
| Fried <u>OR</u> grilled chicken breast, hard-boiled egg, applewood smoked bacon, Mexican avocado, Florida grape tomatoes, hand-cut Bavarian pretzel croutons, Wisconsin aged Parmesan cheese on fresh baby field greens, with sweet honey Dijon dressing. | | |
| ★ Mixed Greens Salad..... | 6.95 | |
| California sweet onions, Florida grape tomato, hand-cut Bavarian pretzel croutons, mixed aged cheeses on fresh baby field greens with house vinaigrette. | | |

Add OR Substitute one of the following:

- Grilled chicken breast \$3.50
- Grilled Tenderloin (3oz.) \$9.50
- Blackened Shrimp \$5.50
- Grilled Salmon (4oz.) \$ 6.50
- Auropro (Vegetarian Chicken Substitute) Chicken \$5.50

Lunch Entrees

Lunch Only. Served Monday thru Friday until 2 pm.

- Grilled Atlantic Salmon**
Half.....14.00
Full27.00
 Grilled salmon topped with Dijon grain mustard sauce, served with seasonal vegetables and whipped potatoes.
- Jack's Barbeque Baby Back Ribs**
Half Rack.....19.00
Full Rack27.00
 Glazed with sweet apple jalapeno barbeque sauce, served with French fries and coleslaw.
- Chicken Carbonara**.....13.00
 Prime steak tips OR grilled chicken, applewood-smoked bacon bits and peas with rigatoni in Parmesan herb cream sauce.

Pizzettas

Lunch Only. Served Monday thru Friday until 2 pm.

- J. Buck's Original Pizzetta**.....6.95
 House-made oven-toasted pizzetta crust topped with apple-wood smoked bacon, sliced fingerling potatoes, Cabernet braised caramelized onions, Living Water Farms (Strawn, IL) baby arugula, fresh house-made garlic herb spread, tomato basil jack cheese (Maroot Jersey Creamery, IL.)
- Tuscan Pizzetta**6.95
 House-made oven toasted pizzetta crust topped with house-made sundried tomato and Wisconsin aged Parmesan pesto, Di Gregorio (The Hill) Italian sausage, California sweet red onion, with imported Italian aged provolone cheese (Lombardi, Italy) and fresh basil.
- Duck Pizzetta**6.95
 House-made oven toasted pizzetta crust, Grimaud Farms (Stockton, CA) Duck confit, Cabernet braised caramelized onions, Italian Gorgonzola cheese (Tuscany), Living Water Farms (Strawn, IL) baby arugula, stone-ground sweet mustard sauce.

Sandwiches

Lunch Only. Served Monday thru Friday until 2 pm.

All sandwiches are served with your choice of: creamy coleslaw, onion rings, fruit, white cheddar macaroni with applewood-smoked bacon, Carole's house-made chips, French fries OR mixed green salad.

"Go Crazy, Folks"

- ★ **Jack's Burger OR Grilled Chicken Breast**
Jack's Burger (8 oz.).....10.75
Grilled Chicken Breast.....9.75
 We encourage you to go crazy with toppings for your sandwich: cheddar, pepper jack, Swiss, bleu, Provolone, OR Mozzarella cheese, applewood-smoked bacon, pickled jalapeno, barbeque sauce and caramelized onion on wheat OR Kaiser roll.
- Grilled Buffalo Chicken Wrap**8.75
 Grilled Buffalo chicken, tomato corn relish, bleu cheese crumbles and romaine lettuce, tossed in buttermilk ranch dressing and wrapped in a whole-wheat tortilla.
- Roasted Turkey**.....11.75
 House-roasted turkey breast, applewood-smoked bacon, lettuce, tomato, pepper jack cheese and spicy three-mustard sauce on pretzel bread.
- ★ **Triple Play Sliders**.....12.75
 Your choice of 3: pulled pork, tenderloin, hamburger OR crab cake.

Sandwiches (Continued)

- ★ **Turkey Burger**9.75
 With Swiss cheese and caramelized onion on wheat Kaiser roll.
- Big Bob's Crispy Fried Cod**..... 11.75
 Open face with house-made tartar sauce on toasted rye bread.
- Grilled Ribeye Steak** 13.75
 6 oz. prime ribeye steak topped with Swiss cheese, caramelized onion, baby arugula and horseradish sauce on hoagie bun.
- Pastrami Rubeen**.....9.75
 Pastrami piled high on rye bread with Swiss cheese, Thousand Island dressing, and sauerkraut.
- Ham and Turkey Club** 11.75
 Honey-baked ham, house-roasted turkey breast, applewood-smoked bacon, lettuce, tomato and Swiss cheese on sourdough bread.
- Slow-Roasted Carolina Pulled Pork** . 10.75
 Slow roasted Carolina pulled pork topped with Carolina barbeque sauce, creamy coleslaw, thick-sliced onion and pickle on white Kaiser roll.
- Roasted Portabella**.....9.75
 Jumbo portabella cap, roasted sweet pepper, caramelized onion, tomato, lettuce and roasted garlic herb mayonnaise on wheat Kaiser roll.
- BLT**9.75
 Applewood-smoked bacon, vine ripened tomatoes, lettuce and herb aioli on sourdough bread.
- Mediterranean Chicken Wrap**.....9.75
 Grilled chicken, roasted peppers, artichokes, black olives, feta cheese, onion and baby field greens, tossed in our house vinaigrette and wrapped in a whole-wheat tortilla.
- Pulled Buffalo Chicken Sandwich**.....9.75
 Pulled chicken tossed in buffalo sauce with cheddar cheese and buttermilk ranch dressing on toasted sourdough.
- Rib Meat Sandwich** 13.75
 Braised Ribs, stripped from the bone with chopped lettuce, tomatoes, and red onions with a traditional BBQ sauce on toasted French bread.
- Triple Decker Grilled Cheese**9.75
 Swiss cheese, cheddar, fresh tomatoes and hickory smoked bacon on sourdough.
- Half Sandwich Combo**.....8.00
 Choice of sandwich (below) with soup OR salad.
 Ham and Turkey Club
 Slow-Roasted Carolina Pulled Pork
 Roasted Portabella
 BLT

Small Plates

Dinner Only. Served after 5 pm.

- J. Buck's Original Stone Oven Pizzetta**7.95
 House-made oven-toasted pizzetta crust with Volpi (the Hill) prosciutto, sliced marinated fingerling potatoes, cabernet braised caramelized onion, Living Water Farms (Strawn, IL) baby arugula, fresh house-made garlic-herb spread and tomato-basil jack cheese (Maroot Jersey Creamery, IL), finished with aged balsamic reduction and Himalayan sea salt.
- Tuscan Stone Oven Pizzetta**7.95
 House-made crust with sundried tomato and aged Wisconsin Parmesan pesto, Di Gregorio (The Hill) Italian sausage, California sweet red onion, aged provolone cheese (Lombardi, Italy) and fresh basil.
- Duck Stone Oven Pizzetta**7.95
 House-made crust with Grimaud Farms (Stockton, CA) duck confit, cabernet-braised caramelized onion, Salemville Amish (Wisconsin) bleu cheese, Living Water Farms (Strawn, IL) baby arugula and stone-ground sweet mustard sauce.

★ Served Lunch and Dinner

Small Plates (Continued)

Dinner Only. Served after 5 pm.

- Toasted Ravioli7.95**
Hand-made on The Hill, deep fried and topped with aged Wisconsin Parmesan cheese, served with house-made marinara.
- J. Buck's Award-Winning Spinach and Artichoke Dip 7.95**
Creamy blend of aged gourmet cheeses, artichokes and spinach served with tri-color corn tortilla chips.
- House-Made Chips & Dip 7.95**
Hand sliced Idaho potato chips fried and seasoned to perfection, served with J. Buck's special recipe house-made French onion dip.
- House-made Roasted Garlic Hummus7.95**
With Kronos Greek Feta cheese, Mediterranean kalamata olives and oven-toasted pita bread.
- Broadleaf Apple and Cranberry Wild Boar Sausage 9.95**
With heartland Creamery Brimstone Cheese (MO), house-pickled asparagus and Fazio's (The Hill) toasted rye bread.
- Seared Pacific Ahi Tuna 9.95**
Seared rare, with Hawaiian seaweed salad, Japanese flying fish caviar and ponzu sauce.
- Seared Hudson Valley Foie Gras 9.95**
With a Fazio's (The Hill) brioche crouton, California berry gastrique and ground pistachio dust, drizzled with aged balsamic reduction.
- Crab Cakes9.95**
Pacific lump and claw crab meat prepared in traditional Maryland style, pan-roasted with a southwestern flair of smoky chipotle aioli, served with fresh house-made guacamole.
- J. Buck's Award-Winning Spinach and Artichoke Dip 9.95**
Creamy blend of aged gourmet cheeses, artichokes and spinach served with tri-color corn tortilla chips.
- Flash-Fried Wild Pacific Calamari 9.95**
Lightly breaded with J. Buck's seasoned flour, and served with sweet chili sauce.

Salads

Dinner Only. Served after 5 pm.

- Buffalo Chicken Salad 11.95**
Fried **OR** grilled chicken breast, house-made Buffalo sauce, crisp romaine lettuce, blue cheese crumbles (Tuscany, Italy), black beans, house-made tomato and onion corn relish, avocado with house-made buttermilk ranch dressing.
- Cobb Salad 11.95**
Grilled chicken breast, old fashioned smoked ham, house-roasted turkey, applewood smoked bacon, hard-boiled egg, avocado, Florida grape tomatoes, California sweet onion and mixed aged cheeses on fresh baby field greens, with house vinaigrette.
- Club Salad 11.95**
Fried **OR** grilled chicken breast, hard-boiled egg, applewood smoked bacon, avocado, Florida grape tomatoes, hand-cut Bavarian pretzel croutons and aged Wisconsin Parmesan cheese on fresh baby field greens, with sweet honey Dijon dressing.
- Caesar Salad 9.95**
Aged Wisconsin Parmesan cheese, hand-cut Bavarian pretzel croutons on crisp romaine lettuce with anchovy-based Caesar dressing.

Entrees

Dinner Only. Served after 5 pm.

All entrees include choice of soup **OR** salad.

- Chicken Carbonara21.95**
Grilled chicken, applewood-smoked bacon bits, peas and rigatoni in aged Wisconsin parmesan, basil and oregano cream sauce.
- Grilled Vegetable Plate21.95**
Grilled onion, zucchini, yellow squash, Roma tomatoes, Portobello mushrooms, asparagus and wild rice pilaf, finished with aged balsamic vinaigrette.
- Linguini and Langoustines21.95**
With spicy tasso ham, champignon mushrooms, sautéed asparagus and Cajun cream sauce.
- Pan-Fried Northwestern Mississippi Catfish 21.95**
With chili-garlic Yukon gold mashed potatoes, farm-fresh green beans and house-made remoulade cream sauce.
- Half Rack BBQ Baby Back Ribs21.95**
Glazed with sweet Washington apple jalapeno jelly and smoky BBQ sauce, served with French fries and house-made coleslaw.
- House-Made Meatloaf21.95**
Choice of ground beef with roasted tomato crust, served with applewood-smoked bacon and Wisconsin white cheddar cheese macaroni and champignon mushroom sauce served on the side.
- Grilled Corn-Fed 10 oz. Niman Ranch Bone-In Pork Chop24.95**
With Yukon gold mashed potatoes, sautéed asparagus and applewood-smoked bacon whiskey sauce served on the side.
- Grilled Corn-Fed 6 oz. Aged Filet Mignon21.94**
With bleu cheese (Tuscany, Italy) potato rosti, farm-fresh green beans and bordelaise sauce.
- Grilled Idaho Ruby Red Rainbow Trout24.95**
With forest mushroom and fingerling potato ragout and served with farm-fresh green beans.
- Grilled Chilean Salmon24.95**
With Yukon gold mashed potatoes, sautéed asparagus and cabernet Dijon grain mustard sauce.
- Pennsylvania Amish Rotisserie 1/2 Chicken24.95**
With Yukon gold mashed potatoes, roasted root vegetables and chicken jus reduction served on the side.
- Grilled Heritage Acres Pork Tenderloin24.95**
With Yukon gold mashed potatoes and farm-fresh green beans, topped with rosemary Michigan cherry port wine glaze served on the side.
- Grilled 12 oz. Prime Aged Ribeye31.95**
With sautéed fingerling potatoes and caramelized onion, served with apple-wood smoked bacon horseradish sauce.
- Grilled 12 oz. Prime Aged New York Strip Steak31.95**
With Swiss and aged Wisconsin Parmesan au gratin potatoes, farm-fresh green beans and fresh garlic-herb butter.
- Pan-Roasted Fresh Tilapia31.95**
With aged Wisconsin Parmesan potato gnocchi, forest mushrooms, fresh baby spinach, Florida grape tomatoes and champagne cream sauce.
- Pan-Roasted Great Lakes Walleye31.95**
With great northern white beans, leeks, Volpi (The Hill) prosciutto, Florida grape tomatoes and fresh-squeezed lemon chardonnay cream sauce.

Entrees (Continued)

Dinner Only. Served after 5 pm.

All entrees include choice of soup **OR** salad.

Braised Nebraska Beef Short Rib 31.95

With horseradish Yukon gold mashed potatoes, butter-basted sculptured baby carrots and tomato and fresh herb pan gravy.

Full Rack BBQ Baby Back Ribs..... 31.95

Glazed with sweet Washington apple jalapeno jelly and smoky BBQ sauce, served with French fries and house-made coleslaw.

Grilled Corn-Fed 8 oz.

Aged Filet Mignon 39.95

With bleu cheese (Tuscany, Italy) potato rosti, sautéed asparagus and bordelaise sauce.

Grilled 16 oz. Prime

Aged New York Strip 39.95

Swiss and aged Wisconsin Parmesan au gratin potatoes, farm-fresh green beans and cabernet mushroom stew.

Coffee-Rubbed Grilled 16 oz.

Prime Aged Ribeye 39.95

With sautéed fingerling potatoes and caramelized onion in bourbon caramel sauce served on the side.

Grilled Pacific Ahi Tuna..... 39.95

Sashimi grade grilled Ahi tuna with fresh baby spinach, California sweet red onion and wild rice with roasted red pepper coulis.

Grilled Corn-Fed 24 oz.

Prime Porterhouse Steak 49.95

With Yukon gold mashed potatoes, farm-fresh green beans and garlic-herb butter.

Fresh Pan-Roasted Chilean Sea Bass. 49.95

With sautéed forest mushrooms, applewood-smoked bacon and asparagus, with white truffle emulsion.

Sayersbrook Ranch 8 oz.

Grilled Bison Filet (Potosi, MO)..... 49.95

With Yukon gold mashed potatoes and roasted root vegetables in black currant port wine sauce.

Savory Compliments

Dinner Only. Served after 5 pm.

Bleu Cheese Potato Rosti..... 3.95

Au Gratin Potatoes 3.95

Creamed Spinach 3.95

Wild Rice Pilaf 3.95

Loaded Baked Potato 3.95

Roasted Root Vegetables..... 3.95

Bacon Mac & Cheese 3.95

Sides

White Cheddar Macaroni

W/Hickory-Smoked Bacon 3.95

French Fries..... 3.95

Loaded Baked Potato 3.95

Wild Rice Pilaf 3.95

Creamy Coleslaw 3.95

Onion Rings..... 3.95

Whipped Potatoes 3.95

Creamed Spinach 3.95

Fruit 3.95

Desserts

Cheesecake..... 5.00

Goey Butter 5.00