

J U S T



J A C K S

S T A R T E R S

ROMA TOMATO BRUSCHETTA <i>our in house made bruschetta, crispy herb baguettes, fresh grated parmesan cheese, drizzled with roasted garlic herb aioli</i>	13 ½	JUST JACKS WINGS <i>1lb wings, carrots, blue cheese dressing</i> Choice of mild, medium, hot, honey garlic, S&P, teriyaki, lemon pepper, cajun, mango habanero, sweet chili thai	14 ¾
GYOZA PORK DUMPLINGS <i>served with toasted sesame soya dipping sauce</i>	13 ¾	JACKS TO SHARE (OR NOT) PLATTER <i>nachos with full orders of—wings, dry ribs, potato boats, deep fried perogies</i> DIPS — salsa, chipotle mayo, sour cream	39 ¾
SPINACH & ARTICHOKE DIP <i>spinach, artichokes, cream cheese, mixed cheese, crisp pita bread, tortilla chips</i>	13 ¾	NACHO FRITTERS <i>deep fried tatar tots with melted cheese, fresh tomato salsa, green onion, black olives, drizzled with bacon cheddar ranch dip</i>	13 ¾
NACHOS <i>tortilla chips, loaded with cheese, olives, jalapeno peppers, green onions, banana peppers, bruschetta, salsa, sour cream, refried beans</i> <i>ADD chicken or beef</i>	19 ¾	DEEP-FRIED PICKLES <i>dill pickles cut into thin wedges and lightly coated with a tangy dill breading with outback sauce</i>	11 ¼
MEDITERRANEAN PLATTER <i>warm crisp pita bread, roasted red pepper hummus, cucumber, grape tomatoes, carrot sticks, kalamata olives on a skewer, with tzatziki dip</i>	6 ¼	GINGER BEEF <i>beef strips fried with a crispy coating, sautéed bell peppers, red onion, snow peas, with a ginger soya sweet sauce</i>	14 ¼
DEEP-FRIED PEROGIES <i>8 cheese & potato perogies, bacon cheddar ranch dip</i>	13 ¼	LEMON PEPPER CALAMARI <i>tzatziki sauce, red onion</i>	13 ¼
POTATO BOATS <i>potato skins, bacon, green onion, mixed cheese, sour cream</i>	10 ¾	SALT & PEPPER DRY RIBS <i>chipotle aioli, green onion, grape tomatoes</i>	13 ¼
	13 ½		

S O U P S & S A L A D S

Salads served with a warm focaccia bread stick

CHEF'S CREATION (SOUP OF THE DAY)	5 ½	CAPRESE SALAD <i>roma tomatoes, grilled peaches, fresh bocconcini, cracked black pepper, kosher salt, basil, drizzled with a sweet balsamic reduction, olive oil, served with toasted baguette pieces</i>	13 ¾
BAKED FRENCH ONION <i>red wine & beef broth, onions, gruyere, cheese crouton</i>	8 ¾	GRILLED ASPARAGUS & LEMON HERB CHICKEN <i>lemon herb chicken, asparagus, mixed greens, romaine lettuce, grape tomatoes, red onion, feta cheese tossed with a garlic vinaigrette drizzled with a balsamic reduction</i>	17 ¾
WOR WONTON SOUP <i>pork wontons, bbq pork, shrimp, asian vegetables, chicken soya broth, chow mein noodles</i>	12 ¾	ROASTED BEET & GOAT CHEESE SALAD <i>fresh mixed greens with our homemade balsamic saskatoon berry dressing, onions, toasted walnuts and sprinkled with goat cheese to make it complete</i>	12 ¾
CAESAR SALAD <i>do we need to explain this one</i>	11 ¾		
STEAK & BLUE CHEESE SALAD <i>AAA sirloin(5oz), mixed greens, red onion, caramelized pecans, blue cheese dressing, crumbled blue cheese</i>	18 ¾		

S A N D W I C H E S & E N T R É E S

*Items marked with a * come with your choice of French fries, house salad, Caesar salad, or a cup of our soup of the day.
Sub-sweet potato fries or onion rings add 2 1/2*

*BEEF BURGER <i>our flame broiled 1/3 pound in-house made beef patty topped with mustard, mayonnaise, red onions, tomato, lettuce, pickle</i> <i>ADD bacon, old cheddar cheese, monterey jack cheese and or mushrooms</i>	14 ¼	OPEN FACED DENVER SANDWICH <i>black forest ham, bell peppers, red onion and egg on a choice of bread, served with golden fried hash browns or tatar tots</i>	12 ¼
*BISON BURGER <i>in house made bison burger topped with blue cheese, red onion, lettuce, tomato and chipotle aioli</i>	2 ¼	ITALIAN BALSAMIC STUFFED CHICKEN <i>chicken breast stuffed with roma tomato, sun dried tomato, fresh basil, bocconcini, cheese and sweet balsamic reduction, served with rice pilaf & chef's vegetable</i>	23 ¾
*BUFFALO CHICKEN BURGER <i>breaded chicken breast, tossed in buffalo sauce, lettuce, tomato, red onion, sriracha aioli, swiss cheese</i>	18 ¼	CHICKEN QUESADILLA <i>chicken, grilled tortilla, sautéed peppers & onions, black beans, roasted corn, tomatoes, green onions, cajun spice, monterey jack cheese, salsa, sour cream, house salad</i>	17 ¾
*PORTOBELLO MUSHROOM VEGGIE BURGER <i>grilled portabella mushroom topped with roasted red pepper, Swiss cheese, mayonnaise, red onion, mixed green</i>	16 ¼	CHICKEN MANGO RICE BOWL 🍌 <i>chicken breast, sautéed vegetables, sweet chili garlic thai sauce, rice pilaf, toasted chasheus</i>	17 ¾
*KENDELLE'S PHILLY BEEF SANDWICH <i>thin slices of beef sautéed with onions, garlic, sweet & sour bell peppers, mushrooms, on a toasted French roll with provolone cheese</i>	14 ¼	VEAL CUTLETS <i>2 piece breaded in house & pan fried veal cutlets, mashed potatoes, steamed chefs vegetables, wild mushroom demi glaze</i>	20 ½
*STEAK SANDWICH <i>AAA flat iron steak (7oz), 2 onion rings, grilled garlic focaccia bread</i>	17 ½	PEROGIES & BRATWURST <i>6 cheese & potato perogies, grainy dijon mustard, green onions, grilled pork bratwurst, caramelized onions, bacon, sour cream</i>	17 ¾
*TOASTED CLUB STACK <i>marinated chicken breast, lettuce, tomatoes, bacon, cheddar cheese, mayonnaise</i>	18 ¾	10 OZ "AAA" RIBEYE STEAK <i>"AAA" ribeye flame broiled to your liking, served with chef's vegetables</i>	34 ¼
*CHICKEN CAESAR WRAP <i>crispy or grilled chicken, romaine lettuce, roasted red peppers, avocado, feta cheese, bacon bits, creamy caesar dressing, tortilla wrap</i>	15 ¼	MEAT LOAF <i>savory meatloaf, bacon, topped with a chasseur sauce (tomato, shallots, brandy, white wine, mushroom) garlic mashed potato, vegetable</i>	18 ¼
*JACK BURGER <i>6oz house made beef patty or a chicken breast, Jack sauce, bacon, monterey jack cheese, red onions, tomato, lettuce, crispy onion ring</i>	15 ½	CHICKEN & MUSHROOM FETTUCCHINI ALFREDO <i>tender chicken breast, portabella mushrooms, white wine parmesan cream sauce</i>	18 ¼
*REUBEN SANDWICH <i>pastrami, sauerkraut, grainy dijon mustard, swiss cheese, marble rye</i>	16 ¾	PACIFIC RIM SEAFOOD BOWL <i>jumbo shrimp, mussels, clams, white fish, sautéed with garlic & white wine, simmered in a red wine juniper berry sauce, served on linguini pasta</i>	22 ¾
*BEEF DIP <i>slow roasted Alberta prime rib, red onions, tomatoes, ciabatta bun house made horseradish mayonnaise, beef au jus</i>	15 ¼	CHICKEN POT PIE WITH PUFF PASTRY <i>a comfort classic served with house salad</i>	15 ¾
*HAY CITY FISH & CHIPS <i>2 piece cod beer battered in house with olds college bay city wheat ale, french fries, coleslaw, tartar sauce</i>	15 ½	CRISPY CHICKEN TENDERS & FRIES <i>breaded chicken strips, plum sauce</i>	15 ¾
	18 ¼		
	7 ¼	ADD 1 PIECE OF FISH	

JACK UP YOUR MEAL

POUTINE	7 ¼	GARLIC CHEESE BREAD	3 ¾	SWEET POTATO FRIES	7 ¼	MASHED POTATOES	3 ½
ONION RINGS	5 ¾	GARLIC SHRIMP SKEWER	7 ¾	GUACAMOLE	3 ½	CHEF'S VEGETABLES	4 ¾
GRAVY	2 ¼	EXTRA BEEF PATTY	6 ¾	SAUERKRAUT	2 ½	RICE	3 ½
GARLIC BREAD	2 ¾	GRILLED CHICKEN BREAST	6 ¼	STEAK	7 ¼	FRITTERS	6 ¾

*Menu items are prepared in an environment that may contain a variety of nuts, seafood, dairy and gluten.
Please ask your server for menu items that can be prepared free of these items.*

CRAFT DRAUGHT BEER

16 OZ PINT 6 ¾ 58 OZ PITCHER 21 ¾

Czech
PILSNER
5% ABV * 40IBU

52nd Street
PEACH ALE
5% ABV * 15 IBU

Brewsters
BLONDE
5% ABV * 18 IBU

Honest Paul
IPA
6.5% ABV * 70 IBU

Hay City
WHEAT ALE
5% ABV * 20 IBU

Old Skhool
BROWN ALE
5.4% ABV * 36 IBU

Prairie Gold
IPA
6.5% ABV * 72 IBU

Aggie Ale
AMBER ALE
5% ABV * 51 IBU

BREWSTERS DRAUGHT'S

Brewsters version of a Czech pilsner raises the stakes by combining traditional Czech Saaz hops with German Sterling hops. The result is a big, full-bodied lager with a hoppy bite that's bitter but balanced. It's the ideal beer of wing night, with a brisk flavour that cuts through the spiciest of flavours.

Previously only available during the summer, 52nd Street Peach Ale is the most requested seasonal beer in Brewsters history. It's crisp, refreshing and packed with peach flavour and aroma. Now you can enjoy this refreshing ale year round.

A classic British porter infused with fresh coconut

An easy-drinking anytime beer, this blonde is our most approachable selection

A refreshing IPA hopped with Cascade, Citra and Mosaic.

OLDS COLLEGE DRAUGHT'S

A delicious, sessionable beer brewed for beer evangelists and newcomers alike. Constructed from pure Canadian wheat and barley, this refreshing ale is crisp and clean, with a mild malt sweetness.

Full of rich, nutty, and roasty flavours this American style brown ale has just the right balance of hop character to pique the interest and balance the malt complexity. Pairs perfectly with cold winter days, while remaining light enough to spend some time on the summer patio.

Hops, hops, hops, and did you say you wanted some hops? This Pacific Northwest styled IPA combines a full, malty backbone to balance an aggressive hopping schedule. Caramel and light, bready flavours from the malts intermingle with the powerful citrus, resin, and tropical fruit character of the hops. An intensely hoppy beer elegantly balanced for quaffability.

Dark and citrusy hops are backed by a toasty caramel malt body with hints of bready overtones. Aggie Ale is generously hopped with a blend of Pacific Northwest style hops throughout the brewing process to let you know what the students are all about.

LIQUOR

Bottle Beer 6 ½

CANADIAN
BUDWEISER
BUD LIGHT
COORS LIGHT
KOKANEE
PILSNER
ALEXANDER KEITH'S

Import Beer 7 ¼

HEINEKEN
CORONA
MILLER HI-LIFE
GLUTENBERG

Coolers 7 ¼

SMIRNOFF ICE
MIKE'S HARD LEMONADE
AMERICAN HARD ICED TEA
STRONGBOW

WINES

White

NAKED GRAPE (Chardonnay)
SANTA MARGHERITA (Pinot Grigio)
MONKEY BAY (Sauvignon Blanc)

6oz Glass 7 ½ Bottle 28 ¾
6oz Glass 9 ½ Bottle 36 ¾
6oz Glass 8 ½ Bottle 32 ¾

Red

NAKED GRAPE (Merlot)
KIM CRAWFORD (Pinot Noir)
SLEDGEHAMMER (Cabernet Sauvignon)

6oz Glass 7 ½ Bottle 28 ¾
6oz Glass 9 ½ Bottle 36 ¾
6oz Glass 9 ½ Bottle 36 ¾

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