

Appetizers

Seared Ahi

Blackened sesame crusted ahi seared rare and drizzled with pineapple Sriracha aioli. Served with sesame ginger sauce. \$14

Brie with Apricot

Sweet apricot puree atop a warm Brie wedge and drizzled with a balsamic glaze. Served with roasted garlic and toasted ciabatta \$12

Nachos

Crispy corn tortilla chips topped with chicken chili verde, black beans, spicy cheese sauce, shredded cheese, salsa and avocado. \$12

Chicken Wings

Jumbo wings tossed in your choice of buffalo, Whiskey BBQ or sesame ginger sauce and served with celery sticks and ranch. \$11

Golf Balls

Crispy battered potatoes stuffed with a cheese, bacon and chive filling. \$10

Vegetarian Naan

A toasted Naan bread topped with sweet onion jam, arugula, artichoke, cherry tomatoes, mozzarella and parmesan then drizzled with a balsamic glaze. \$11

Soups and Salads

Soup du jour

Prepared in house daily from the freshest ingredients. Cup \$4.50 Bowl \$6.50

*Add a warm sourdough bread bowl for \$5

Light Lunch Combo

Choose 2:

Small garden salad paired with choice of cup of soup or half deli sandwich. \$9

Classic Caesar Salad

Crisp Romaine lettuce tossed with shaved parmesan cheese, garlic croutons,

creamy Caesar dressing and toasted garlic bread. \$9
Add chicken \$6 Add tri-tip \$8 Add shrimp \$9 Add salmon \$10

Oriental Chicken Salad

Crispy hand breaded chicken tossed with spring greens, toasted almonds and a sesame ginger dressing then topped with crispy wonton strips and mandarin oranges. \$15
Substitute with Ahi \$17 Substitute for salmon \$25

Ridge Creek Cobb Chicken

Baby Field Greens, grilled chicken, tomato, bacon, cucumber, hardboiled egg, olives and avocado. Served with toasted garlic bread. \$17
Substitute for tri-tip \$19 Substitute for shrimp \$20 Substitute for salmon \$27

Sandwiches, Wraps and Burgers

All sandwiches, wraps and burgers include a side salad, cup of soup or French fries.

Substitute sweet potato fries or garlic fries for only \$3

Make any deli sandwich into a melt for \$1

Add a cheese skirt to any sandwich or burger for \$1.50

Deli Sandwich

Your choice of Black Forest ham, smoked turkey or tuna with crisp lettuce, ripe tomato, mayonnaise and cheddar, Swiss or pepper jack cheese. Served on choice of wheat, sourdough or tortilla wrap. \$12

Ahi Sandwich

Seared rare and blackened and sesame crusted topped with a sesame ginger glaze, green onions, cucumber, spinach, avocado, pineapple Sriracha aioli and a wasabi cream cheese spread served in a sesame bun. \$17

Three Finger Jack's Club Sandwich

We pile black forest ham, smoked turkey and Applewood bacon atop your choice of toasted bread with Swiss and Cheddar Cheese, crisp Lettuce, ripe tomato, avocado and creamy mayonnaise \$16

Crispy Chicken Wrap

Crispy hand breaded chicken tossed in your choice of creamy ranch, zesty buffalo or Whiskey BBQ sauce with lettuce, ripe tomato and shredded cheddar cheese wrapped in a flour tortilla. \$13

Smoked Tri-Tip Sandwich

Slow smoked Tri-tip with our house made Whiskey BBQ sauce served on a grilled ciabatta roll dipped in our house smoky garlic butter. \$16

Three Finger Jack's Prime Rib Dip

Slow Roasted Prime Rib smothered in sautéed onions, mushrooms and Swiss cheese atop a grilled ciabatta roll with garlic aioli served with savory au jus dipping sauce. \$17

Chicken Pesto Sandwich

Three Finger Jack's utilizes the highest quality meats, local produce and sustainable seafood when available. For tables of 8 or more, a 20% gratuity will be included. An additional \$3 will be charged for split plates.

Tender 8oz grilled chicken breast topped with melted brie, Applewood bacon and served on a toasted ciabatta roll with arugula, tomato and house made pesto. \$16

T.F.J's Burger

A half-pound ground chuck burger topped with thick sliced Applewood bacon, ripe avocado and cheddar cheese served with crisp lettuce, ripe tomato and mayonnaise on a sweet cheddar onion bun. \$16

Spicy Cowboy Burger

Turn up the *heat* with a half-pound ground chuck burger topped with pepper jack cheese, bacon, hand battered jalapenos and onion straws finished with our Whiskey BBQ sauce and served on a sweet cheddar onion bun. \$17

Pastas

Served with your choice of soup or salad and toasted garlic bread.

Fettuccini Alfredo

Tender fettuccini pasta tossed in creamy garlic Alfredo sauce and served with seasonal vegetables. \$15
Chicken Fettuccini \$21 Shrimp Fettuccini \$24

Chicken Bacon Mac and Cheese

Tender grilled chicken and crisp bacon in a creamy cheddar and parmesan cheese sauce tossed in macaroni noodles with a panko garlic parmesan crust. \$18

Cajun Pasta

Andouille sausage, shrimp, chicken, bell peppers, onions, garlic and tomatoes sautéed in a garlic butter white wine sauced then tossed in a creamy Cajun sauce and served on a bed of Fettuccini topped with parmesan. \$25

Entrees

Fish Tacos

Alaskan cod prepared grilled or in our crispy beer batter and nestled in grilled naan bread with a tangy citrus slaw, avocado and ripe tomato. Served with creamy pineapple Sriracha sauce. \$15
Substitute Ahi \$16 Substitute Shrimp \$17

Chicken Piccata

8oz chicken breast lightly floured and pan seared and topped with our house made piccata sauce; made with lemon, white wine, garlic, capers and cream. Served with seasonal vegetables and rice pilaf. \$24

TFJ's Rib Eye

A Choice 12oz ribeye hand cut then char broiled to your specifications topped with a bacon chive butter compound and served with seasonal vegetables and a garlic mashed potatoes. \$38
Add sautéed mushrooms \$2 Add 3 shrimp scampi \$5

Apricot Dijon Glazed Salmon

A 6oz hand cut Salmon filet pan seared in butter, garlic and white wine and finished with our house made apricot Dijon glaze. Served with seasonal vegetables and rice pilaf. \$27
Substitute for Blackened Salmon topped with pineapple salsa \$29

Desserts

Brownie Delight

A warm fudge brownie served with vanilla bean ice cream and topped off with our house made Whiskey caramel sauce and sliced almonds. \$8

Chocolate Chip Bread Pudding

A rich special occasion dessert to satisfy any sweet tooth. A warm thick sliced chocolate chip filled bread pudding with vanilla custard. Topped with our house made Whiskey caramel sauce and toffee bits. \$9 Add ice cream \$2

Lemon Crème Brûlée

Creamy vanilla and lemon custard served with fresh seasonal berries. \$10

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