

Soups & Entrée Salads

Dressings- Vinegar & Oil, Balsamic Vinaigrette, Caesar, Ranch, 1000 Island, Blue Cheese, Hefeweizen Vinaigrette, Cherry Vinaigrette, Raspberry Vinaigrette, French, Honey Mustard, Hot Bacon, Sweet Onion, Avocado Ranch

Add Meat To Your Salad ^Grilled or Crispy Chicken \$4.95 ^Beef Tenderloin* \$10.95 ^Salmon \$9.95

JBC Cheese Ale or Soup du Jour

Our homemade cheddar soup blended with JBC beer, ham, and red pepper garnished with honey mustard pretzel pieces Cup-\$4.25 Bowl \$5.25 Bread Bowl \$7.25

Michigan Cherry Pecan Salad

Mixed baby greens with Michigan dried cherries, toasted pecans, blue cheese crumbles, and red onion. Served with fat free cherry vinaigrette dressing
\$10.25

House Salad

Mixed greens with tomato, cucumber, cheddar cheese and croutons with choice of dressing
\$8.25

Beef Tenderloin Salad*

Beef tenderloin tips grilled to order with caramelized onions, bleu cheese crumbles, and portabella mushrooms. Served over a bed of mixed greens with bleu cheese dressing
\$17.25

Spinach Salad

Baby spinach leaves with crumbled bacon and goat cheese, candied walnuts, red onion, and hard boiled eggs, served with hot bacon dressing
\$10.25

JBC Harvest Salad

Spinach and mixed greens with pear, apple, dried cherries, candied walnuts, and feta cheese with a house made Hefeweizen vinaigrette
\$10.25

Caesar Salad

Romaine lettuce, parmesan cheese and croutons, served with Caesar dressing
\$8.25

Southwest Salad

Mixed greens, red and green peppers, tortilla chips, red onion, cheddar and pepper jack cheese and salsa. Served with avocado ranch dressing \$10.25

Artisan Bread

Multi grain bread served with herbs, parmesan cheese, and infused olive oil
\$4.25

 JBC Specialties

* Can be cooked-to-order. Consuming raw or undercooked meats, seafood, and shellfish may increase your risk of foodborne illness.