

Jacktown Ride & Hunt Club

Soup & Salad

Soup Du Jour Cup 5 Bowl 8

House Salad 6

Spring Greens, Romaine Lettuce, Grape Tomatoes, Cucumbers, Red Onions, Pickled Beets, Craisins, Sunflower Seeds, Croutons, Choice of Dressing

Pittsburgh Salad 10

Spring Greens, Romaine Lettuce, Grape Tomatoes, Cucumbers, Red Onions, Pickled Beets, Hard Boiled Egg, Cheddar, Provolone and Mozzarella Cheeses, Fresh Cut French Fries, Choice of Dressing

Bistro Spinach Salad 12

Baby Spinach, Fresh Mushrooms, Crispy Bacon, Gorgonzola Cheese, Pickled Beets, Red Onions, Candied Pecans, Hard Boiled Egg, Choice of Dressing

**Add: Grilled Chicken~ 5 Steak*~ 8
Shrimp~ 8 Salmon*~ 10**

Dressings: Buttermilk Ranch, House Italian, Balsamic, French, Blue Cheese, Raspberry, Caesar, Hot Bacon, Honey Mustard



Appetizers

Black Bean & Corn Pico 8

Black Bean and Sweet Corn Pico De Gallo, Tortilla Chips

Shrimp Cocktail 16

Poached U-8 Black Tiger Shrimp, Fresh Lemon, Bloody Mary Cocktail Sauce

Fried Provolone 8

Breaded Provolone Cheese Wedges, Roasted Red Pepper and Orange Jam

Shrimp Tacos 8

Tempura Shrimp, Flour Tortillas, Black Bean & Corn Pico de Gallo, Nappa Cabbage, Cilantro Lime Crema

Peppercorn Scallops 20

Diver Scallops, Peppercorn Crust, White Bean Puree, Lemon Arugula, EVOO

Filet Bites* 28

Chargrilled Beef Tenderloin, Gorgonzola Cheese, Beef Demi-Glace

Entrees

Served with Your Choice of Side and Soup or Salad

New York Strip Steak* 28

Chargrilled 12 Oz. New York Strip Steak, House Steak Butter

Filet Mignon* 34

Center Cut Chargrilled 8 Oz. Filet of Beef Tenderloin, House Steak Butter

Add: Wild Mushrooms 3 Sautéed Onions 2
Sweet Peppers 2 Gorgonzola 2
Grilled Shrimp 8 Crab Cake 12

Open Faced Smothered Ribeye* 26

Chargrilled 8 Oz. Black Angus Ribeye, Sautéed Mushrooms, Onions, Sweet Peppers, Provolone Cheese, Garlic Butter Grilled Focaccia

Buffalo Chicken 20

Twin Chargrilled Chicken Breasts, House Buffalo Sauce, Gorgonzola Cheese

5-Spice Pork Loin 22

Chargrilled Pork Tenderloin, Chinese 5-Spice Powder, Maple Apple Butter

Roasted Lamb Loin 30

Pan Roasted Lamb Tenderloin, Tzatziki Sauce

Veal Caprese 25

Crispy Fried Veal Cutlet, Grape Tomato, Fresh Mozzarella, Basil Leaf, House Italian Vinaigrette

Crab Cakes 28

Jumbo Lump Crab Cakes, Fresh Lemon, Remoulade

Pistachio Salmon 25

North Atlantic Salmon Filet, Pistachio Crust, Hazelnut Buerre Blanc

Coconut Shrimp 25

Coconut Breaded Black Tiger Shrimp, Pina Colada Aioli

Catch of the Day 25

Daily Fish Selection, Broiled, Fried or Grilled, Fresh Lemon, Remoulade

Spaghetti Bolognese 18

Angus Beef & Hot Sausage Bolognese Tomato Sauce, Spaghetti, Ricotta Solata Cheese

Chicken ~ 5 Steak* ~ 8 Shrimp ~ 8 Meatballs ~ 5

Chicken & Broccoli Mac & Cheese 18

Crispy Fried Chicken, Roasted Broccoli, Cheddar & White American Cheese Sauce, Penne Pasta

*Sides: Twice Baked Potato Pomme Frites
Garlic Parm Battered Fries, Vegetable Medley
Roasted Broccoli Rice Pilaf Penne Red Sauce*

***Note: Consuming raw or undercooked meats, poultry, seafood, shellfish and eggs may increase your risk of food borne illness, especially if you have a medical condition**

Jacktown Ride & Hunt Club

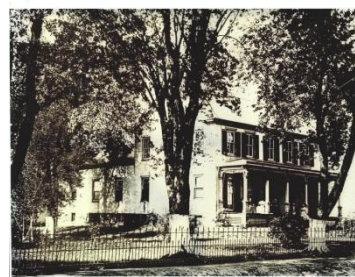
Sandwiches

Served with Smoked Paprika Ranch Potato Chips
& Pickle Spear

- *Steak House Mushroom Burger** 14
Chargrilled Half Pound House Blend Burger,
Provolone & American Cheeses, Garlic Butter
Wild Mushrooms, A1 Aioli, Leaf Lettuce, Sliced
Tomato, Red Onion, Mancini's Kaiser Roll
- Cod Loin Sandwich** 13
Half Pound Center Cut Cod Loin, English Fish
& Chip Batter, Mancini's French Roll,
Remoulade or Bloody Mary Cocktail Sauce
- Philly Beef Hoagie** 14
Shaved Prime Rib, Sautéed Mushrooms,
Onions, Tricolor Sweet Peppers, American &
Provolone Cheeses, A1 Aioli, Mancini's French
Roll
- Pizza Burger** 12
Chargrilled Sausage Patty, Grilled Pepperoni,
Sautéed Peppers, Onions, Wild Mushrooms,
Marinara Sauce, Provolone & Mozzarella
Cheeses, Garlic Butter Toasted Mancini's Kaiser
Roll
- Nashville Potato Chip Chicken Sandwich** 12
Potato Chip Breaded Chicken Breast, Dill
Pickles, Leaf Lettuce, Sliced Tomatoes,
Red Onions, Mancini's Kaiser Roll
Nashville Hot Sauce on the Side
- Corned Beef Reuben** 12
Shaved Weiss Corned Beef, Sauerkraut,
Russian Dressing, Brown Mustard,
Swiss Cheese, Grilled Marble Rye
- Falafel Wrap** 12
House Made Chic Pea Falafel, Tzatziki, Tahini,
Lettuce, Tomato, Red Onion, Cucumber,
Jalapeno, Spinach Wrap
- Pork Belly BBQ Sandwich** 12
Braised Pork Belly, Crispy Applewood Bacon,
Sweet BBQ Sauce, Jalapeno, Sweet & Sour Slaw,
Mancini's Kaiser Roll

Desserts

- New York Cheesecake** 8
Toppings; Strawberry Rhubarb, Wild Berry,
Apple Butter, Turtle
- Italian Lemon Cake** 8
Yellow Cake, Italian Lemon Cream Filling, Vanilla
Cake Crump, Whipped Cream, Lemon Zest
- Root beer Float** 3.5
Always a Classic, French Vanilla Ice cream,
Root Beer
- Planter's Fried Ice Cream Ball** 5
French Vanilla Ice cream, Peanut, Almond, Cashew,
Hazelnut & Pecan Crust, Caramel & Chocolate
Sauce, Whipped Cream & a Cherry



The story of the Jacktown Ride & Hunt Club begins in the 19th century. The property where the club now sits was originally called the "Home Farm" and consisted of 102.5 acres. From 1847 until about 1873, the area where it was situated was known as "Jacksonville."

In April of 1936, a petition for the incorporation of the Jacktown Ride & Hunt Club was submitted to the Westmoreland County Courthouse. The original incorporators were Earl M. Evans, Earl J. Broker, Mary Emma Herold, and Scott W. Good, all of North Huntingdon, and Paul McCormick of Greensburg. Evans, Broker and Herold served as the first directors.

From this modest beginning, the Jacktown Ride & Hunt Club arose and continued to grow into the thriving club that exists today with a membership of over 3000 individuals.

Over the history of the club, transformations have occurred which reflect the times. Once, the club offered meals featuring steak and lobster, food served on wooden plates, 2 a.m. dinners, and kiddies' Christmas parties. Today the club continues to hold fun events like Breakfast with Santa, Wine Club, Craft Beer Club, and the annual summer picnic and golf outing. One thing that hasn't changed over the years is the club's commitment to the community as we continue to donate to local organizations and provide scholarships to deserving youth.

While our menu has also undergone timely changes, we will always strive to provide sophisticated dining while keeping the hometown touch. Toward that goal, for your dining pleasure Chef Mike has devised a progressive American menu of classic dishes with a modern emphasis. Enjoy!

Join us on Thursday's
4PM ~ 8PM
for
Cheap Date Night
½ Price Bottles of Select Wine
with Dinner

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