



JERRY'S ROADHOUSE

Dinner Menu 5/26 Update

Just Down Home Good Food

Starters

Special Caramelized Onion Dip with house potato chips 9.95

Corn Dogs Our sausage special in cornbread batter, house mustard or southwest mayo 10.95

Pretzels Two housemade pretzels with herb butter and house mustard 10.95

Hummus Housemade hummus, tahina, matbucha (spicy tomato jam), sliced cucumber, pita 10.95

Cheese Curds Wisconsin curds with house mustard and ranch dressing (or tomato soup when available) 10.95

Chicken Poppers Buffalo with ranch dressing, BBQ with ranch dressing, or Korean with chili mayo 11.95

Fries

Fries ☞ Choose 2 Dips: Ketchup, BBQ Sauce, Aioli, Southwest Mayo, Ranch Dressing 6.45

Disco Fries Fries, Chicken or Poblano Gravy, Cheese Sauce, Chives 8.95

Soup & Salad

Jerry's Tomato Soup 5.45/6.95

Chicken Matzoh Ball Soup 5.45/6.95

House Salad House lettuces, cuke, red onion, carrot, watermelon radish, cherry tomato, crouton, vinaigrette 7.45

Caesar Salad House lettuce-romaine mix, red onion, parmesan, crouton, Caesar dressing 7.45

Mains + Three

Choose three sides, unless fewer are noted.

Chicken Fried Chicken Boneless, butterflied breast & thigh, buttermilk-marinated, chicken gravy 24.95

Special **Peruvian Chicken** Grilled chicken breast in a citrus & herb rub, aji verde sauce 24.95

Seasoned Delmonico Steak Char-grilled ribeye with our special house rub, roast garlic aioli 27.95

Baked Ham Applewood-smoked, natural ham, New Orleans-style root beer pan gravy 24.95

Special **Irish Corned Beef Meatloaf**, chicken gravy 23.95

Special **Fish & Chips** Beer-battered, wild haddock in beer batter, house tartar sauce, two sides 25.95

Shrimp & Grits Seasoned, seared shrimp over grits with sharp cheddar & bacon, Nola sauce, two sides 25.95

👁️ or **Fried Green Tomatoes & Grits**, Nola sauce & tomato sauce, two sides 23.95

Pot Pie Ragout of chicken under puff pastry 24.95

Stuffed Pepper Poblano pepper in cornmeal batter, stuffed with goat & cotija cheeses, mushrooms, raisins, apples & pears, with tomato-ancho sauce 23.95

Deluxe Mac & Cheese

Real good mac, made with garlic roux and six cheeses, topped with garlic bread crumbs, and choice of two sides:

👁️ Just plain, please, but still with our tasty garlic bread crumbs 17.95

👁️ With Shredded corned beef, pickled jalapeño and basil 23.95

👁️ With Barbeque beans, roast poblano, and cilantro 21.95

Sides

Included with Mains, above. À la carte 4.50.

Creamed Spinach
Slaw
Spiced Apples

Stone-Ground Grits
Mashed Potato & Gravy
Étofé

Mac & Cheese
Red Beans & Rice
Fries

Bread & Butter⁴

Phlour Bakery
Ciabatta

Jalapeno-Cheddar
Cornbread Muffin

Geraldine's
Buttermilk Biscuit

Hot Sandwiches

Choose two sides, above.

Harland S Fried chicken, American cheese, pickle, lettuce, mayo, Crystal hot sauce, challah 16.45

Ansel A Fried chicken, Buffalo sauce, American, pickle, avocado, cilantro, lettuce, southwest mayo, challah 16.95

Sandra O Fried chicken, Korean BBQ sauce, cheddar, cucumber, red onion, cider slaw, chili mayo, roll 16.95

George J Blackened chicken, fried onion, arugula, Caesar, parmesan, cracked pepper, roll 15.95

Special Beef #2 Herb-rub roast beef (warm), Swiss, confit onion, lettuce, horseradish dressing, jus, roll 16.95

Manny S House corned beef, Swiss, pickled jalapeño, cider slaw, Russian dressing, multigrain 16.95

Fred R Special meatloaf, Swiss, mashed potato, pickle, fried onion, lettuce, poblano gravy, sesame bun 15.95

Gail U Louisiana-style fried shrimp, pickle, lettuce, tomato, mayo, Crystal hot sauce, roll 17.45

Jorma K Warm tuna salad, Swiss, cheddar, avocado, fried onion, aioli, multigrain 15.95

Norm M Grilled halloumi, fried eggplant, roast pepper, cured olive, arugula, cherry tomato, aioli, multigrain 15.95

Jerry G Cheez American, cheddar, goat cheese, blue, caramelized onion, spicy chutney on challah 14.45

Burgers

 **Prime Beef Burger** (double patty smashed), **Chicken Burger**, or **Special Three Mushroom Burger**, on sesame bun, pretzel bun, or roll.. Choose two sides, above.

Big Jer American & cheddar cheeses, pickle, fried onion, lettuce, housemade Russian dressing 16.95

Soul Korean barbecue sauce, cheddar & provolone cheeses, cucumber, red onion, cider slaw, chili mayo 17.45

Muy Caliente Buffalo sauce, cheddar/American/cotija, avocado, pickled jalapeño, cilantro, let, chili mayo 17.45

Bluesy Applewood bacon, blue & Swiss cheeses, red onion, arugula, aioli, mango-chipotle chutney 17.95

Big Salads

Foghorn Fried chicken, avocado, poblano, watermelon radish, corn, red onion, cheddar, tortilla, bbq-ranch 16.95

Steak Skirt steak, applewood bacon, watermelon radish, red onion, blue, crouton, Russian dressing 17.95

Cobb Blackened chicken, bacon, cucumber, avocado, watermelon radish, red onion, blue, crouton, ranch 16.95

Veg Fried tofu & eggplant, grilled portabella, avocado, watermelon radish, parmesan, crouton, vinaigrette 16.95

Dessert

Brownie Sundae Geraldine's brownie, Scooter's custard, rainbow sprinkles, house chocolate sauce 10.95

Day's Cheesecake A whimsical cheesecake from Geraldine's (inquire) 9.95

Carrot Cake Geraldine's awesome carrot cake 9.95

Other Cake Other, whimsical cakes from Geraldine's (inquire) 9.95

☞ Add scoop of Scooter's Vanilla Custard 1.95

Root Beer Float Sprecher Root Beer or Cream Soda with Scooter's Vanilla Custard 6.95

Custard A scoop of Scooter's Vanilla Custard with chocolate sauce & sprinkles 4.45

Beverages

House Iced Tea 3.95 (refills)

House Lemonade 3.95 / **Strawberry Lemonade** 4.45

Coke, Diet Coke, Coke Zero, Sprite, Ginger Ale 3.45 (refills)

Sprecher Draft Root Beer 3.45

Fancy Bottles Sprecher Lo Cal Root Beer and Cream Soda, Barritt's Ginger Beer 3.95

Sparkling Water Liquid Death Plain, Lime, or Cherry 3.95

Metropolis Single Origin Drip Coffee 4.95 refills

Metropolis French Press DeCaf 4.95

Cold Draft Nitro Metropolis Coffee 4.95

Rishi Teas 3.95 (English Breakfast, Earl Grey, Chamomile Medley, Jasmine, Blueberry Hibiscus, Jade Cloud)

MISCELLANEOUS Payment Limit one check, maximum 3 forms of payment per table. \$2/Person sharing

charge. **Allergies & Diets** While we are sympathetic to allergy and dietary restrictions, we have only a common kitchen with shared work surfaces and cannot guarantee perfect results. If you are highly sensitive to certain foods, please take care. **Caution***: Consumption of raw or undercooked foods of animal origin may result in an increased risk of foodborne illness.

Jerryssandwiches.com

