

Ⓞ GLUTEN FREE
✔ VEGETARIAN

DINNER



SERVED
4 PM - 10 PM

TASTES

CHEESESTEAK EGGROLLS | 10

shredded brisket, grilled peppers, smoked provolone, horseradish crema, sweet chili sauce

CRISPY BRUSSEL SPROUTS | 8 ✔

roasted pepitas, pickled fresno chiles, lemon zest

J WINGS | 10

herb brined chicken, classic buffalo sauce, smoked blue cheese, celery salad

HUMMUS BOARD | 9 ✔

white bean hummus, seasonal vegetables, pita chips, roasted garlic

CHEESE BOARD | 14 ✔

chef's selection of cheeses, candied pecans, balsamic onion jam, grilled ciabatta

PRETZEL BOARD | 11

Bavarian pretzel, bison sausage, ale mustard, sauerkraut, white cheddar fondue

AVOCADO FRIES | 9 ✔

avocado, corn flour crust, cilantro, mango ketchup

TRES CARNE NACHOS | 12

beef brisket, bacon, shredded chicken, roasted poblano queso, fresno chile, red onion, cilantro crema

FRIED GREEN TOMATOES | 9

marinated tomato, lobster asparagus salad, green goddess dressing

SMOKEHOUSE FLATBREAD | 10

shredded chicken, bacon, bacon jam, smoked gouda, red onion, cilantro

SPINACH ARTICHOKE FLATBREAD | 10 ✔

grilled artichoke, baby spinach, roasted garlic cream, smoked mushrooms, roasted tomatoes

THREE MEAT FLATBREAD | 10

bison sausage, beef brisket, smokehouse bacon, grilled peppers, smoked provolone

GREENS

Add chicken, beef, shrimp or salmon skewer - 4

CAESAR SALAD | 8

baby red romaine wedge, parmesan crisp, ciabatta crouton, roasted tomatoes, basil caesar dressing

BLUE SALAD | 8 ✔ Ⓞ

artisan mixed greens, blue cheese, candied pecans, watermelon radish, blueberries, blueberry lavender vinaigrette

NAPA SALAD | 8 ✔

kale, shaved brussels, roasted beets, dried figs, toasted walnuts, green apple, sunflower seed granola, citrus vinaigrette

J SALAD | 8 ✔

butter lettuce, avocado, green onion, celery, ciabatta crouton, roasted tomato, buttermilk sage dressing

BRUSCHETTA

CHOICE OF 4 | 12

✔ ROASTED TOMATO | smoked mozzarella, basil

✔ WILD MUSHROOM | boursin, sherry glaze

✔ GOAT CHEESE | fig jam, candied pecan

✔ AVOCADO | egg, H2O radish

✔ WHITE BEAN | rosemary, truffle, manchego

✔ FONTINA | caramelized onion, marcona almond

CHEF'S SEASONAL CREATIONS

HANDS

Served with a choice of chips or smoked sea salt fries

THE J BAR PRIME BURGER | 8

prime beef, brioche roll, butter lettuce, tomato, red onion, smoked aioli, white cheddar
Add \$2 to make it an Impossible™ burger

50/50 BURGER | 10

prime beef, crispy pork belly, brioche roll, provolone, roasted garlic aioli

BACON JAM BLT | 10

braised pork belly, bacon jam, applewood bacon, butter lettuce, tomato, sourdough

PASTRAMI REUBEN | 10

spiced crusted short rib, house made brussels kraut, 1000 island, swiss cheese, rye

SMOKED BRISKET | 10

KC style brisket, baguette, bbq demi, pickled onion, smoked cheddar

SHRIMP PO' BOY | 11

sautéed gulf shrimp, baguette, pickled vegetables, shredded lettuce, remoulade

CHICKEN SANDWICH | 11

marinated chicken, ciabatta, artichoke spread, arugula, caramelized onions, roasted tomato, mozzarella

GRILLED VEGETABLE PANINI | 8 ✔

marinated seasonal vegetables, ciabatta bread, white bean spread, arugula

PLATES

HERB SPICED SALMON | 20

Norwegian salmon, quinoa, brown rice, roasted vegetables, saffron broth

STEAK GORGONZOLA | 24

marinated hanger steak, smoked blue cheese, wild mushrooms, truffle fries, heirloom tomato, arugula salad

FILET TRIO | 26

three filets topped with pistachio shallot butter, lobster salad, parmesan butter, roasted potatoes, balsamic tomato, asparagus salad

SHRIMP AND GRITS | 16 Ⓞ

gulf shrimp, rice cauliflower, parmesan broth, grilled scallions, lobster sausage

WAGYU MEATLOAF | 17

grilled meatloaf, wild mushrooms, crispy onions, seasonal vegetable, roasted potatoes

GRILLED VEGETABLE BOWL | 16 ✔

marinated seasonal vegetables, brown rice, quinoa, cauliflower rice, smoked almonds, avocado, chickpeas, chimichurri

AMISH CHICKEN | 17 Ⓞ

pan roasted chicken, fingerling potatoes, grilled vegetable salad, roasted garlic sherry glaze

SNAKE RIVER FARMS BBQ RIBS | 18 Ⓞ

grapevine smoked, espresso rub, J Bar fries, green tomato salad, house-made bbq sauce

Thoroughly cooking foods of animal origin such as beef, eggs, fish, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information. © 2020 JBAR LLC - 10401 S Ridgeview Rd, Olathe, KS 66061 thejbar.com - Dinner Menu - 19-1155