



Menu

Jack Saloon Laval

9356-0472 Quebec Inc., 4745 Boul Dagenais O, Laval, QC H7R 1L7, Canada | (450) 241-0429

Most Ordered

Fameuses 1/2 côtes levées jack saloon / Famous Jack Saloon Ribs **2 for CA\$39.60**

Enrobées de notre mélange d'épices maison, fumées et laquées avec notre sauce bourbon bacon. / Coated with our homemade spice blend, smoked and glazed with our bourbon bacon sauce.

Poutine **2 for CA\$16.80**

Classic Canadian fries topped with cheese curds and rich brown gravy.

Assiette hoggy / Hoggy Plate **CA\$46.80**

Quart de côtes levées, pulled pork js, saucisse, corn ribs et sauce BBQ. / Quarter of ribs, pulled pork js, sausage, corn ribs and BBQ sauce.

Extrémités brûlées / Burnt Ends **CA\$18.00**

Morceaux de flancs de porc braisés et fumés dans nos fumoirs jack saloon. Le tout caramélisé avec notre sauce BBQ market à l'érable. / Braised and smoked pork flank pieces in our Jack Saloon smokers. All caramelized with our maple BBQ market sauce.

Rondelles d'oignons / Onion Rings **CA\$12.00**

Crispy, golden-fried onion rings served with a side of tangy dipping sauce.

Brocolis ranch / Broccoli Ranch **CA\$10.80**

Broccoli florets topped with creamy ranch dressing and melted cheddar cheese.

Taquitos **CA\$19.20**

Pulled pork, salsa de tomatillos, monterey jack et crème sûre. / Pulled pork, tomatillo salsa, monterey jack and sour cream.

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Viande fumée double / Double Smoked Meat

2 for CA\$33.60

Pain bunster, deux galettes de bouf et smoked meat, gouda fumé, moutarde baseball et cornichons. / Bread bun, two beef patties and smoked meat, smoked gouda, baseball mustard and pickles.

Macaroni au fromage / Mac & Cheese

CA\$20.40

Macaroni pasta in a creamy cheese sauce, typically featuring cheddar.

Frites maison / House Fries

CA\$9.60

Servies avec mayo épicée. / Served with spicy mayo.

Entrées / Sarters

Extrémités brûlées / Burnt Ends

CA\$18.00

Morceaux de flancs de porc braisés et fumés dans nos fumoirs jack saloon. Le tout caramélisé avec notre sauce BBQ market à l'érable. / Braised and smoked pork flank pieces in our Jack Saloon smokers. All caramelized with our maple BBQ market sauce.

Taquitos

CA\$19.20

Pulled pork, salsa de tomatillos, monterey jack et crème sûre. / Pulled pork, tomatillo salsa, monterey jack and sour cream.

Glissière chaude Jane / Slider Hot Jane

CA\$19.20

Haut de cuisse de poulet au miel épicé, coleslaw de pickle et pain patate. Servi avec sauce avocado-ranch. / Spicy honey chicken thigh, pickle coleslaw, and sweet potato bread. Served with avocado-ranch sauce.

Calmars tex-mex / Tex-mex Squid

CA\$22.80

Tajin, crème sûre, maïs, coriandre et jalapeños. / Tajín, sour cream, corn, cilantro and jalapeños.

Épis de maïs / Corn Ribs

CA\$16.80

Servis avec sauce ranch. / Served with ranch sauce.

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Les ailes / Wings (3)

2 for CA\$18.00

Chicken wings in quantities of 3, 6, or 12.

Burgers et salades / Burgers and Salads

Viande fumée double / Double Smoked Meat

2 for CA\$33.60

Pain bunster, deux galettes de bouf et smoked meat, gouda fumé, moutarde baseball et cornichons. / Bread bun, two beef patties and smoked meat, smoked gouda, baseball mustard and pickles.

Piggy Sue

CA\$33.60

Pain bunster, galette de bouf et pulled pork, cheddar américain, salade de chou crémeuse, sauce BBQ market et cornichons. / Bun pain, beef Patty and pulled pork, American cheddar, creamy coleslaw, market BBQ sauce and pickles.

Poulet avocat-ranch / Chicken Avocado-ranch

CA\$30.00

Pain bunster, poitrine de poulet panée, laitue iceberg, jalapeños, tomate et sauce avocat-ranch. / Bun, breaded chicken breast, iceberg lettuce, jalapeños, tomato and avocado-ranch sauce.

Salade sud-ouest / Southwest Salad

CA\$31.20

Morue panée croustillante, pelure de Pommes frites, maïs grillé, poivrons rouges grillés, ouf dur, pico de gallo, persil, vinaigrette ancho et chipotle. / Crispy breaded cod, fried potato peels, grilled corn, grilled red peppers, hard-boiled egg, pico de gallo, parsley, ancho and chipotle vinaigrette.

Salade César / Caesar Salad

CA\$28.80

Laitue romaine, vinaigrette césar, câpres frites, bacon, parmesan et croûtons. / Romaine lettuce, caesar dressing, fried capers, bacon, parmesan and croutons.

Jack l'américain / Jack the American

CA\$27.60

Pain bunster, galette de bouf, cheddar américain, laitue, tomate, oignons et cornichons. / Bun, beef patty, American cheddar, lettuce, tomato, onions and pickles.

Stockmen australiens / Stockmen Australien

CA\$31.20

Pain bunster, galette de bouf, fromage de chèvre, betteraves marinées, épinards, tomate, oignons rouges et mayonnaise aux bleuets. / Bread bun, beef patty, goat cheese, marinated beets, spinach, tomato, red onions and blueberry mayonnaise.

Spécialités du saloon / Saloon Specialties

Saumon grillé / Grilled Salmon

CA\$38.40

Laqué au sirop d'érable fumé, medley de légumes et purée de pommes de terre red skin. / Lacquered with smoked maple syrup, medley of vegetables and red skin mashed potatoes.

Poisson et frites Nashville / Fish & Chips Nashville

CA\$33.60

Morue tempura à la bière et chips takis, Cayenne, huile Nashville et salade maison. / Tempura cod with beer and takis chips, Cayenne, Nashville oil and house salad.

Crevettes et Aligot de Maïs / Shrimp & Grits

CA\$43.20

Crevettes grillées, aligot de maïs, burnt ends de porc fumés et huile Nashville. / Grilled shrimp, corn aligot, smoked pork burnt ends and Nashville oil.

Fumoir / Smokehouse

Brisket de bœuf / Beef Brisket

CA\$39.00

Pointe de bœuf de nos fumoirs assaisonnée d'épices de Montréal au paprika fumé à la jack. / Smoked beef tip from our smokers seasoned with Montreal spices and smoked paprika with jack.

Fameuses 1/2 côtes levées jack saloon / Famous Jack Saloon Ribs

2 for CA\$39.60

Enrobées de notre mélange d'épices maison, fumées et laquées avec notre sauce bourbon bacon. / Coated with our homemade spice blend, smoked and glazed with our bourbon bacon sauce.

Assiette hoggy / Hoggy Plate

CA\$46.80

Quart de côtes levées, pulled pork js, saucisse, corn ribs et sauce BBQ. / Quarter of ribs, pulled pork js, sausage, corn ribs and BBQ sauce.

Coup de pied latéral / Sides Kicks

Poutine

2 for CA\$16.80

Classic Canadian fries topped with cheese curds and rich brown gravy.

Brocolis ranch / Broccoli Ranch

CA\$10.80

Broccoli florets topped with creamy ranch dressing and melted cheddar cheese.

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Salade César / Caesar Salad

CA\$14.40

Crisp romaine lettuce, crunchy croutons, savory bacon, grated Parmesan, and a tangy Caesar dressing.

Pain à l'ail farci / Stuffed Garlic Bread

CA\$13.20

Jalapeños, cheddar, fromage à la crème et parmesan. / Jalapeños, cheddar, cream cheese and parmesan.

Frites maison / House Fries

CA\$9.60

Servies avec mayo épicée. / Served with spicy mayo.

Frites de patates douces / Sweet Potato Fries

CA\$10.80

Servies avec mayo épicée. / Served with spicy mayo.

Bâtonnets de fromage / Cheese Sticks

CA\$21.60

Fumés et servis avec salsa de piments. / Smoked and served with chili salsa.

Coleslaw Camo

CA\$8.40

Chou, chou-frisé, carotte et vinaigrette style sud-ouest. / Cabbage, curly cabbage, carrot and southwestern style vinaigrette.

Saloon de monte Carlo / Monte Carlo Jack Saloon

CA\$13.20

Pomme de terre au four garnie de bacon, cheddar, oignons rouges, crème sûre et persil. / Baked potato topped with bacon, cheddar, red onions, sour cream and parsley.

Macaroni au fromage / Mac & Cheese

CA\$20.40

Macaroni pasta in a creamy cheese sauce, typically featuring cheddar.

Salade green goddess / Green Goddess Salad

CA\$10.80

Mixed greens, cucumbers, shredded carrots, onions, and a classic green goddess dressing.

Menu Jack Saloon Laval

Rondelles d'oignons / Onion Rings

CA\$12.00

Crispy, golden-fried onion rings served with a side of tangy dipping sauce.

Medley de légumes de saison / Medley of Seasonal Vegetables

CA\$12.00

Sautéed seasonal vegetables typically include a blend of zucchini, carrots, and bell peppers.
